

Room Service

Salads

SMOKED CHICKEN SALAD
(GFR)

1,800 VT

Home grown organic crispy lettuce, tomato, capsicum, cucumber papaw and smoked chicken with passion fruit vinaigrette

CREVETTES POCHEES ET
SALADE CHAIR DE CRABE (GF)

2,000 VT

Fresh poached prawns, crab meat with shredded home grown cabbage, spring onion tossed in Iririki mayo and lime juice.

Burgers, sandwiches, pasta & more

SPICY CHICKEN BAGUETTE

1,800 VT

Freshly homemade baguette with home grown herbs marinated grilled chicken, chilli dressing, lettuce, tomato, cucumber and served with fries.

CLASSIC CLUB SANDWICH

1,800 VT

Freshly homemade bread with home grown herbs marinated grilled chicken egg, tomato, cucumber, ham, cheese and served with fries.

BALI HAI BURGER

1,800 VT

Grass fed organic beef patty with home grown, tomato, lettuce, cucumber, beetroot and served with fries.

CHICKEN CAESAR WRAP

1,800 VT

Freshly homemade flat bread with home grown herbs marinated grilled chicken, lettuce, onions, tomato Caesar dressing and served with fries.

Room Service

Mains

PASTA DI PENNE CON POLLO E
PESTO BASILICO (GFR)

2,200 VT

Fresh and organic home grown basil pesto lightly tossed pasta with chicken and served with parmesan cheese.

GAMBERY SCAMPI (GFR)

2,200 VT

Freshly homemade pasta with fresh prawns tossed in home grown capsicum, onion and served with parmesan cheese.

BIAN CHAO DA HIA – (GFR)

2,600 VT

Stir-fry fresh prawns with organic home grown onion, capsicum herbs and tossed with garlic sauce, served with rice.

BIAN CHAO JIROU YAOGOU
(GFR)

2,200 VT

Stir-fry chicken with home grown onions, sweet bell peppers, cashew nut served with rice.

IRIRIKI CHAOFAN (GFR)

2,200 VT

Fresh prawns, basmati rice, organic home grown vegetables egg and herbs.

BUTTER CHICKEN (GF)

2,000 VT

Mild spiced tandoori spices marinated chicken in aromatic sauce served with steamed rice and papadum.

NEPALESE STYLE LAMB CURRY
(GFR)

2,200 VT

Authentic flavour mild spiced lamb curry served with basmati rice and chutney.

Desserts

NANGAE NUTS
BROWNIES (LOCAL NUTS)

800 VT

Served with vanilla ice cream.

MOCHA POTS DE CRÈME

800 VT

Freshly baked chocolate custard served with coconut cream.

CHOCOLATE FUDGE CAKE

800 VT

Freshly made cake served with vanilla ice cream.

LA CREME GLACEE
SUNDAE (GF)

800 VT

Freshly made selection of ice cream with chocolate sprinkles.

SELECTION DE SORBET (GF)

700 VT

Freshly made selection of sorbet lemon, strawberry, mango/passionfruit.

SEASONAL FRUIT PLATE

1,200 VT

Selection of seasonal tropical fruits.