

Appetizer

- ★★ **Toast Skagen** 260
Swedish delicacy chilled prawn dill and onion mayonnaise served on sautéed crisp toast & lemon, topped with salmon roe
- ★★ **Prosciutto E Melone** 250
Prosciutto parma ham with cantaloupe melon, served with rocket leaves & balsamic dressing
- ★★ **Tonno Tartare** 300
Marinated fresh tuna tartare with salmon roe served with focaccia, garlic butter & rocket leaves
- ★★ **Cocktail Di Scampi** 260
Scampi shrimp cocktail with salmon roe, black and green olives, served with rocket leaves, romaine lettuce and parmesan cheese
- Cold Cuts & Cheese Platter** 590
A selection of blue cheese, gouda cheese, goat cheese, cheddar cheese, parmesan and camembert cheese with focaccia bread and pickles

Indicated dishes contains

(a) Alcohol (b) Beef, (p) Pork, (v) Vegetarian, (n) Nuts

For guests with an all-inclusive package, ★ ★ indicates all-inclusive
Anything without a ★ ★ 50% discount is applied.

Please note: all prices are subject to a 10% service charge and 7% government tax

Soup

★★

- Tomato Soup** 210
Classic Italian tomato soup served with heavy cream, cheddar cheese & a black olive crumb
- Minestrone Soup** 220
Classic Italian vegetable soup served with pesto pasta topped with parmesan cheese

Salad

★★

- Organic Green Lettuce Salad** 240
Mixed green oaked romaine, cos and rocket leaves served with a balsamic dressing
- Kucina Greek Salad** 300
Marinated feta cheese with grilled tomatoes, spanish onions, kalamata olives, lemon juice, salt and pepper
- The Village Caesar Salad** 320
Romaine lettuce marinated with caesar dressing served with focaccia croutons, anchovy fillet, grilled chicken breast, crispy bacon & parmesan cheese
- Insalata Di Mozzarella** 320
Fresh buffalo mozzarella cheese & fresh tomatoes served with roasted capsicum, artichoke & olive pesto
- Salmon Nicoise** 360
Grilled salmon fillet served with asparagus, red onion, kalamata olives, potato, tomato and boiled eggs topped with anchovies

La Griglia (The Grill)

- Australian Grain-Fed Beef Rib Eye Steak** 950
Grilled Australian grain-fed beef rib eye steak with blue cheese and steak fries, served with a rosemary beef jus
- ★ **Pork Cutlet** 520
Slow cooked pork cutlet grilled in rosemary butter oil with an apple red wine honey reduction, port wine sauce and steak fries
- ★ **Grilled Chicken Breast** 470
Grilled chicken breast stuffed with shitake mushrooms & feta cheese, served with mashed potatoes and a classic cream of mushroom sauce

From the sea

- Tiger Prawns** 750
Tiger prawns grilled with lemon & garlic, served with mashed potatoes and a lemon butter sauce
- White Snapper** 650
Grilled white snapper marinated with a black olive crust served with mashed potatoes, lemon butter and a cream sauce

Pasta

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Tagliatelle, Spaghetti, Fusilli, Penne, Linguine, Farfalle, Gnocchi

Choose your pasta sauce

- Carbonara** 390
Classic bacon, onion, parmesan, cream and a dash of white wine (p)
- Alfredo** 390
Vegetarian carbonara with mushrooms (v)
- Classic Bolognese** 390
Using only prime Australian ground beef (b)
- Pesto alla Genovese** 390
Basil, pine nuts, parmesan and rocket leaves (v/n)
- Mediterranean** 390
Herbed meatballs in a rich tomato sauce (b)
- Pomodoro e Basilico** 390
Classic tomato sauce with basil (v)
- Aglio** 390
Garlic, virgin olive oil & Thai chilli - spicy! (v)
- Quattro Formaggi** 390
4 cheeses and a dash of white wine (v)
- Arrabbiata** 390
Tomatoes, bacon, chilli, onion and olives - "hot" (p)

Wood-fired pizza

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Home made bread dough baked in our own wood-fired oven.

- New York Deli** 445
Tomato sauce, mozzarella, bacon, pepperoni, chorizo, onion, garlic & oregano (p)
- Parma Ham** 445
Tomato sauce, mozzarella, parma ham, oregano, rocket leaves & truffle oil (p)
- Chicken & Rocket** 425
Tomato sauce, mozzarella, chicken fillet, organo & rocket leaves
- Amatriciana** 415
Tomato sauce, mozzarella, bacon, onion, garlic oregano & chilli (p)
- Calzone** 415
Tomato sauce, mozzarella, bell pepper, ham, mushroom (p)
- Quattro Stagioni** 395
Tomato sauce, mozzarella, bell pepper, mushroom, ham, egg & oregano (p)
- Del Mare** 445
Tomato sauce, mozzarella, Andaman seafood & oregano
- Dello Chef** 365
Tomato sauce, mozzarella, cherry tomato, oregano, rocket leaves & truffle oil (v)
- Diavola** 415
Tomato sauce, mozzarella, spicy salami, oregano & arugula (p)
- Margherita** 365
Tomato sauce, mozzarella, sliced tomato, basil & oregano (v)
- Quattro Formaggi** 455
Tomato sauce, Buffalo mozzarella, feta, Danish blue and gouda cheese (v)

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Sandwich & Burger

★★

Chicken or Beef Burger 390
Topped with pineapple, onion, bacon & BBQ sauce on a crunchy rye bun with cheddar cheese, bell pepper, a slice of tomato, pickled cucumber and jalapeño

Triple Club Sandwich 395
Classic sandwich with roasted chicken breast, shaved ham, sliced tomato & romaine lettuce on toasted brown bread

Note:
Please allow 30 - 45 minutes waiting time while we prepare your burger or sandwich

Desserts

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Mango Sticky Rice 195
Sticky rice with sweet mango and coconut milk

Cream Anmitsu 180
Crushed ice with mixed fruit, sweet red bean and syrup

Choux Cream 180
Big choux served with vanilla cream and fruit compote

Fresh Seasonal Fruit 180
Assortment of Thai seasonal fruits

Cake of the Day 160
Please ask the staff for the special cake of the day

Scoop of Ice Cream 90
Please ask the staff for flavours

Thai Sweet of the Day 160
Please ask the staff for the Thai sweet of the day

Drinks

	GLASS	BOTTLE
House White		
★★ Mont Claire Celebration White – South Africa	200	-
Slent Chenin Sauvignon Blanc - South Africa	270	1,300
Genesis Chardonnay – Chile	290	1,400
House Red		
★★ Mont Claire Celebration Red – South Africa	200	-
Slent Rinotage Shiraz – South Africa	270	1,300
Genesis Merlot – Chile	290	1,400
House Rose		
★ Fleur de Gelatis French Rose - France	240	-
Conti Zecca, Donna Marzia Rosato Rose – Italy	360	1,750
Beer		
★ Singha, Chang		135
★★ Tiger Draft Beer		135
Spirits with mixer of your choice:		
★★ Johnnie Walker Red Label		230
★ Jim Beam Bourbon		240
★★ Jupiter Rum, Jupiter Gin, Jupiter Vodka, Sierra Tequila		220
★ ★ Tea		
Lipton Tea, English Breakfast Tea, Jasmine Tea		110
Lemon Ice Tea		
★ ★ Coffee		
Espresso, Hot/Iced Cappucino, Hot/Iced Cafe Latte		120
Americano, Iced Coffee		
★ ★ Juice		
Pineapple Juice, Apple Juice, Orange Juice,		95
Tomato Juice, Mango Juice, Lemon Soda		
★ ★ Water		
Nestle Water (small)		40
Nestle Water (big)		70
Soda Water		95
★ ★ Soft drinks		
Coca Cola, Diet Coke, Sprite, Fanta (Orange, Green or Red)		95
Tonic Water, Soda Water, Original Red Bull, Ginger Ale		95

Cocktails

★★ Kabang Punch 260	Sang som, coconut, crème de banana, orange juice, pineapple juice, lime juice and tamarind syrup
★★ Coconut Island Iced Tea 220	Jupiter rum, gilbeys vodka, ginger syrup, coconut milk lime and pineapple juice
★ James Bond Island Martini 270	Gilbeys vodka, weneker vanilla, pineapple juice, lime juice and red grenadine
★ Classic Mojito 280	Bacardi carta blanca, lime wedge, simple syrup, mint leaves and soda
★ Pinacolada 270	Jupiter rum, ploy coconut, coconut milk, pineapple juice, lime juice and sugar syrup



KUCINA
ITALIAN GRILL

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