IN VILLA DINING A LA CARTE

Fusing together the Mediterranean and Asian diets, MediterrAsian food showcases the culinary journey through the east. Whether it's Greek, Japanese, Italian, Chinese, Provençal, Spanish, Indonesian or Thai food that you love, the MediterrAsian diet inspires a new way of life.

Not only has the MediterrAsian diet proven to immeasurably improve health and wellbeing, it has also introduced our kitchen to a world of wonderful new tastes. That's why, for over a decade, we've been saying to forget restrictive diets and look to Mediterranean and Asian population for dietary and lifestyle inspiration (people from these regions are, after all, the healthiest and longest living people on earth). Our chefs are excited to highlight the best of MediterrAsian fusion through the below dishes.

STARTERS

Free Range Local Duck Thai Style (TN) house smoked duck breast, bean sprout, carrots, green papaya, cucumber, pomegranate, coriander, mint	185
Organic Corn Fritter (E) (SF) fresh corn fritter, chili prawn, jicama pickle, herb, tobiko	190
Indian Ocean Yellowfin Tuna (R) maluku style ceviche, crispy rice, avocado	245
Jumeirah Caesar Salad Plain (D) (E) romaine lettuce, homemade sourdough garlic croutons, caesar dressing, shredded grana padano, lemon, choice of beef OR pork bacon	185
Free Range Char-Grill Chicken Breast add 35	
• Sauteed Shrimp Garlic & Parsley (SF) add 60	
Plaga Farm Baby Cucumber Salad (D) (GF) (TN) feta cheese, kalamata olives, organic cherry tomato, wild oregano, lemon dressing	245
Local Cow Milk Burrata (D) (V) (TN) (GF) heirloom cherry tomatoes, coulis, watermelon radish, baby zucchini, kemangi oil	300
Kale & Pear (VG) (TN) local green kale, pear, red cabbage, carrot, baby spinach, avocado, roasted walnut, lemon mustard dressing	165

SUSHI ROLL

Dragon Eyes (GF) (SE) (SF) shrimp, mango, cucumber, yuzu, tobiko	210
Spicy Papua Crab California Roll (SF)(SE)(GF)(D) king crab, avocado, cucumber, spicy mayo, sesame	325
Tuna Sambal (SF) (R) (SE) tuna saku, sambal merah, sambal aioli	210
Veggie Roll (VG) cucumber, carrot, cabbage & asparagus, pickle ginger, avocado, soy sauce	185
SOUPS Miso Soup (S) (SE) tofu, seaweed, shitake, miso dashi broth	150
Gazpacho (V) cherry tomato, celery, cucumber, coriander, watermelon	185
MUST TRY	
Bamboo Lobster Tagliatelle (D) (E) (SF) traditional hand cutted egg yolk pasta finished in a rich kefir lime flavoured bisque, organic heirloom cherry tomatoes, roasted bamboo lobster, lemon zest, fresh herbs	980

"MEDITERRASIAN" FLAVOURS

Organic Chicken (D) (SE) (A) pan-seared chicken breast, red wine morel sauce, potato, shimeji mushroom	290
Tasmanian Salmon Steak (D) (RF) asparagus, baby potato, baby spinach, salmon roe, lemon beurre blanc sauce	320
Lamb Rack (D)(S) bone in roasted australian lamb rack, baby eggplant, snow peas, potato, thai green curry	425
Steak & Fries (D)(A) australian sirloin 200+ grain fed, and aliman green pepper sauce, french fries, salad	495
Chicken Sate (S) miso marinated chicken thigh, chili & mango salsa, colo-colo sauce	245
Duck Leg (GF) (SF) braised duck leg, Balinese spice, smoked duck breast, cassava leaf, sambal matah	290
Coral Fish (D) grilled fillet, cassava puree, pakis, balinese bbq sauce, sambal embe and sambal matah	290
Wagyu Beef Cheek Rendang (D)(S) braised australian beef cheek, lemongrass carrot puree, asian herbs emulsion, potato chips	450
PASTA LOVERS House-made Linguine Tagliatelle Rigatoni Casarecce (E) with choice of: Vegan & gluten free spaghetti are available upon request	
Pomodoro e Basilico (V) tomato coulis, fresh basil, extra virgin olive oil	185
Arrabbiata (v) tomato coulis, organic cherry tomato, plaga farm chili, garlic, fresh basil	190
Bolognese (D) (A) slow cooked san marzano tomato & australian grass-fed beef ragout	280
Pesto Genovese (D) (V) (TN) basil pesto, seasonal green vegetables, pine nuts, grana padano	210
Aglio, Olio e Gamberi (D)(SF) garlic, chili, sustainable prawns, parsley, sun-dried tomatoes	265

HOUSE MADE SOURDOUGH PIZZA

195
245
245
290
325
185
265
265
325
460

ON THE THUMB

Served with condiments & your choice of French fries or Mix Salad

Panini (V) (TN) (D) Grilled vegetables, tomato, mozzarella, arugula, basil pesto	220
So Fish Burger (D) (E) (SE) bread crumbed seabass fillet, so fish tartare sauce, red cabbage coleslaw	280
Club Sandwich (D) (E) toasted white bread, sous vide chicken breast, fried egg, crunchy lettuce, tomato, mayonnaise, your choice of beef or pork bacon	325
Jumeirah Beef Burger (D) (E) (SE) wagyu beef patty, sesame brioche bun, signature homemade sauce, aged cheddar	360
SIDE DISH	
Steam OR Sauteed Seasonal Vegetable (VG)	105
French Fries (VG)	105
White Rice (VG)	65
SWEET TREAT	
Tiramisu (A) (D) (E)	195
lady finger biscuit, coffee, amaretto jelly, mascarpone cream, cacao	175
Kelapa Dan Mangga (D) coconut panna cotta, sable white, mango compote, coconut chantilly	175
Tape Cheesecake (D) (V) fermented cassava cheesecake, opalys whipped ganache, mixed berry sorbet, fresh raspberry	175
Mango Tropical (D) (E)	100
mango lime compote, passion namelaka, light cream, meringue, mango sorbet	175
	175

SELECTION OF SCOOPS OF ICE CREAM OR SORBETS

$\label{eq:cream_selection} \begin{tabular}{l} \textbf{Ice Cream Selection} & \textbf{(D) (E) (TN)} \\ \textbf{Vanilla Strawberry Chocolate Nutella Salted Caramel Pistachio Rum Raisin} \end{tabular}$	60/scoop
Sorbets Selection (VG) Mango Pineapple Passion Fruits Lemon Mint Blood Orange Coconut	60/scoop
Choose Your Topping Caramel Pearl Dark Chocolate Pearl Marshmallow Roasted Almond Cookies Chantilly Chocolate Sauce Caramel Sauce	12