

## Late Night In Villa Dining

Available from 11.00pm until 7.00am

### Small Plates

<b>Spring Rolls</b> Shredded vegetables, shiitake, baby corn, coriander, sweet chilli vinegar dipping sauce	\$18
<b>Smoked Fish Dip</b> Celery, cucumber, radish, house made crackers	\$18
<b>Lobster Samosa</b> Pickled mango chutney	\$24
<b>Chicken Satay CN</b> Spiced chicken with peanut sauce and pickled vegetables	\$36

### Salads


<b>Classic Caesar</b> Romaine hearts, Caesar dressing, croutons, Parmesan, anchovy	\$26
<b>Buffalo Mozzarella GF</b> Vine tomatoes, olives, caper, basil, red onion, lemon	\$28

### Sandwiches, Wraps and Burgers

<b>Club Sandwich</b> Smoked turkey, bacon, egg, tomato, lettuce, mayonnaise	\$26
<b>Wagyu Burger</b> House ground beef patty, Gruyère cheese, pickles, tomato relish, lettuce Tomato passata, fresh mozzarella, shaved Parmesan, balsamic onions	\$28

### Wok Fried

<b>Nasi Goreng CN</b> Indonesian wok-fried rice with prawn or chicken, shredded vegetables, sambal, sweet soy, fried egg, chicken satay, peanut sauce	\$30
<b>Mie Goreng</b> Indonesian wok-fried fresh egg noodles, prawn or chicken, shredded vegetables, egg crepe, fried tofu, sambal, sweet soy	\$30
<b>Pad Thai CN</b> Wok fried rice noodles, tiger prawns, tofu, peanuts, sprouts, sweet tamarind	\$30
<b>Cashew Chicken CN</b> Wok-fried free-range chicken, broccoli, beans, split red chilli, soy, sesame, served with rice	\$30

 Denotes Shambhala Cuisine **VG** Denotes vegan menu items **GF** Denotes gluten free menu items  
**CN** Denotes menu items containing nuts

For any dietary intolerance, please inform our IVD staff

All Prices are in USD and Subject to 10 per cent service charge and prevailing government taxes

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### Pasta

<b>Penne Napolitano VG</b>	\$28
Tomato passata and fresh garden basil	
<b>Casaraccia Puttanesca</b>	\$36
Poached flaked Yellowfin tuna, olives, capers, garlic, anchovy	
<b>Spaghetti Carbonara</b>	\$30
Smoked bacon, egg yolk, black pepper, Parmesan	
<b>Rigatoni Bolognese</b>	\$34
Classic slow-cooked beef ragù	

*Gluten-free spaghetti and penne can be prepared on request*

### Sides

<b>Mixed Leaves and Fine Herbs Salad VG</b>	\$9
House vinaigrette	
<b>Greek Salad GF</b>	\$12
Peppers, cucumber, tomato, red onion, olives, oregano, feta cheese	
<b>Steamed Greens GF VG</b>	\$12
Seasonal vegetables, lemon, extra virgin olive oil	
<b>Wok-Fried Asian Vegetables VG</b>	\$12
Garlic, ginger, soy sesame, fried shallots	
<b>Shoestring Fries GF</b>	\$8
Aioli, ketchup	


### Cheese

#### Artisanal Selection

Muscatels, fresh fruits, lavosh crackers	
Three varieties	\$18
Five varieties	\$18

### Desserts

<b>Exotic Fruits GF VG</b>	\$18
Freshly sliced seasonal tropical fruits	
<b>Cheesecake</b>	\$20
Ginger crumbs, double cream, citrus cream	

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