

Decadent dining to make your holiday perfect. Our highly-trained chef will be happy to customise meals to suit your palate — accounting for allergies and preferences, including a tempting children's menu. Dine in and enjoy local Balinese delicacies as well as several international cuisines. All meals are served family-style with fresh provisions charged at cost plus a procurement fee.

I. BREAKFAST & CONTINENTAL MORNING PROVISIONS

Breakfast Course	Ingredients & Preparation	Style & Presentation
Bread Basket	Selection of danish roll, croissant, chocolate croissant, brown bread or sour dough.	<i>Served with chilled butter, raspberry jam, black cherry jam or bitter orange marmalade</i>
Cereal Selection	Choice of muesli, corn flakes, koko krunch or honey star.	<i>Served with hot milk, cold milk, plain yoghurt or honey</i>
Tropical Fruit Juice	Freshly squeezed orange, watermelon or mixed juice.	<i>Daily breakfast beverage</i>
Fruit Platter	Pineapple, papaya, watermelon or mixed fruit selection.	<i>Seasonal tropical fruits</i>
Beverages	Freshly brewed tea or coffee.	<i>Morning service</i>

II. SIGNATURE APPETIZERS & STARTERS

Selection	Flavor Profile & Ingredients	Culinary Origin
Spring Rolls	Crispy, golden, paper-thin rice wraps filled with fresh julienned vegetables.	<i>Asian classic</i>
Garlic Bread	French bread toasted and flavoured with butter and garlic.	<i>Western comfort starter</i>
Tempura	Strips of crunchy colourful vegetables and bite-size prawn fried in light batter, served with soy and sweet chilli dipping sauce.	<i>Japanese-inspired</i>
Vietnamese Spring Rolls	Delicate soft rice wraps filled with shredded radish, carrots, coriander, chilli, bean sprouts and glass noodles with garlic sauce.	<i>Vietnamese delicacy</i>
Calamari	Tender squid rings fried in light crispy batter, served with piquant tartar sauce.	<i>Mediterranean classic</i>
Crispy Wontons	Golden parcels filled with chicken, shrimp or vegetables (or a mix), served with sweet chilli sauce.	<i>Chinese-inspired</i>
Bruschetta	Toasted baguette with tomato salsa.	<i>Villa Signature</i>
Vietnamese Toast	Minced prawn on toast.	<i>Villa Signature</i>
Garlic Bread Supreme	Toasted baguette with garlic and cheese.	<i>Villa Signature</i>

III. FRESH SALADS & LIGHT BITES

Salad Selection	Composition & Ingredients	Dressing & Style
Mixed Green Salad	Combination of market-fresh vegetables carefully selected according to season.	<i>Italian salad dressing</i>
Greek Salad	Crunchy capsicum, sweet ripe tomatoes, cucumber, red onions and black olives topped with cheese.	<i>Lemon and garlic dressing</i>
Tuna, Orange & Avocado Salad	Pan-seared sesame tuna served with mixed salad, sliced avocado, and orange.	<i>Vinaigrette and balsamic reduction</i>
Seafood Salad	Fresh lump crabmeat and boiled shrimps with baby iceberg, tomato wedges, cucumber and cheese.	<i>Delicious salad dressing</i>

Gado-Gado	Classic Indonesian salad with raw and steamed seasonal vegetables, hardboiled egg, bean curd, bean cake and crackers.	Served with peanut sauce
Caesar Salad	Baby romaine lettuce, parmesan cheese, croutons and green olives with homemade caesar dressing.	Topped with grilled chicken or harissa-spiced tiger prawns
Mango Salad	Shredded mango fruit, mint leaves & peanuts in sweet sour dressing (on season).	Villa Signature
Avocado Prawn Cocktail	Traditional prawn & avocado with cocktail sauce.	Villa Signature
Nicoise Salad	Grilled tuna, potatoes, eggs, beans, black olives, cherry tomatoes and olive oil.	Villa Signature

IV. FRAGRANT SOUPS & AROMATIC BROTHS

Soup	Aromatic Broth & Terroir	Chef Recommendation
Soto Ayam	Hearty Indonesian chicken soup with glass noodles, cabbage, hardboiled egg, tomatoes and fried shallots.	Served with sambal and sliced lime
Tom Yam	Classic Thai soup with fresh local seafood cooked in spicy broth.	Thai signature
Leek and Potato Soup	Rich, creamy, satisfying vegetable soup.	Served with crispy golden garlic bread
Vegetable Cream Soup	Mixed vegetables soup with delicious cream.	Western comfort soup
Tomato Soup	Light puree tomato soup.	Classic European
Laksa	Traditional laksa with seafood, rice vermicelli and quail eggs.	Villa Signature
Pea & Prawn Cream Soup	Pea soup with cream and prawn.	Villa Signature
Roast Yellow Capsicum Soup	Roasted yellow capsicum with cream.	Villa Signature
Tom Ka Gai	Thai coconut chicken soup with button mushrooms, coriander leaves and coconut cream.	Villa Signature

V. WESTERN FAVOURITES — MAIN COURSES

Main Course	Preparation & Ingredients	Accompaniments
Lamb Tenderloin	Succulent lamb tenderloin, char-grilled to your taste.	Green peppercorn sauce, sauteed potatoes and vegetables
Pork Ribs	Barbecued pork ribs.	Market-fresh seasonal vegetables and herbed sauteed potatoes
Pan-Seared Snapper Fillet	Fillet of ocean-fresh snapper.	Sauteed baby root vegetables, herb and caper sauce
Grilled Chicken Breast	Pan-grilled chicken breast.	Mixed vegetables, sauteed potatoes and mustard sauce
Chicken Schnitzel	Breast of chicken with five-spice.	Coleslaw & fried potatoes — Villa Signature
Mahi-Mahi	Pan-fried fish a la meuniere with garlic butter sauce.	Villa Signature
Pan-Fried Salmon	Salmon served on spicy mango salad.	Villa Signature
Venison Steak	Tender venison steak, pan-seared with rosemary.	Blue cheese sauce, potatoes and vegetables
Duck Breast	Pan-roasted duck breast with orange glaze.	Served with seasonal vegetables and wild rice

VI. PASTA, BURGERS & LIGHT MEALS

Category	Selection & Preparation	Style
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Pasta	Choose your pasta and match with your favourite sauce: Aglio Olio, Lamb Bolognese, Pomodoro, Carbonara.	<i>Italian classics</i>
Burger	Freshly toasted burger buns with grilled minced chicken or lamb, red onions, cucumber, lettuce and tomatoes.	<i>Served with French fries or mixed green salad</i>
Club Sandwich	Vegetarian: avocado, cucumber, tomatoes, zucchini, onions, grilled eggplant. Meat & Fish: chicken, lamb, ham, cheese or tuna.	<i>Served with French fries</i>
French Fries	Deep-fried cut string potatoes.	<i>Classic side</i>
Fish & Chips	Crispy battered fish.	<i>Served with French fries and tartar sauce</i>
Hot Dog	Classic hot dog served in half baguette.	<i>Served with salad and French fries</i>
Pizza	Choice of Margherita, vegetable or seafood.	<i>Wood-fired style</i>

VII. A TASTE OF INDONESIA — LOCAL FAVOURITES

Dish	Composition & Preparation	Serving Style
Mie Goreng	A true Indonesian staple — fried egg noodles combined with fresh vegetables and your choice of chicken, lamb or seafood.	<i>Served with prawn crackers and pickles</i>
Nasi Goreng	Sister dish to Mie Goreng with fried rice as the main ingredient. Swap chicken for shrimp, egg or seafood.	<i>Indonesian national classic</i>
Indonesian Curry	Regional kare/kari with chilli, lemongrass, galangal, turmeric and coriander. Choose from chicken, lamb or vegetables.	<i>Cooked to your preferred spiciness, served with steamed rice</i>
Satay	Tender pieces of chicken, lamb or pork marinated in garlic, shallots, soy and chili; skewered and grilled.	<i>Served with steamed rice, spicy peanut sauce and vegetables</i>
Lamb Rendang	Much-celebrated Indonesian dish — a rich, tender and explosively flavourful coconut and lamb 'dry curry'.	<i>Ceremonial occasion favourite</i>
Sate Lilit	Minced snapper with special Balinese spices wrapped around a wooden skewer.	<i>Balinese coastal specialty</i>
Sup Buntut	Indonesian famous oxtail soup with tomatoes, onion leaves and celery.	<i>Served hot with steamed rice on the side by request</i>
Seafood Grill	Whole snapper with Balinese sauce.	<i>Villa Signature</i>
Ayam Panggang Plecing	Grilled chicken with spicy Balinese sauce.	<i>Villa Signature</i>
Cap Cay	Stir-fried mixed vegetables with oyster sauce.	<i>Villa Signature</i>

VIII. BALINESE SPECIALITY — ORDER ONE DAY IN ADVANCE

Speciality Dish	Preparation & Ingredients	Serving Style
Babi Guling	Bali's most celebrated dish: roasted spiced whole suckling pig with cassava leaves.	<i>Served with spicy broth, rice, assorted sambals, and fried shallots</i>
Betutu	Traditional roasted chicken or duck with special local spices.	<i>Served with vegetables, steamed rice, assorted sambals and fried shallots</i>

IX. IN-VILLA BBQ FEASTS — ORDER ONE DAY IN ADVANCE

What could be a more perfect setting for relaxed outdoor meals than a beautiful Bali villa? We highly recommend that you order at least one in-villa barbecue feast during your stay. The exact menu may vary to give the chef the flexibility to include the very best and freshest meat, seafood and vegetables available on the day. Just sit back, sip an icy beer or refreshing cocktail, and let our staff do the rest. All barbecues include a fresh fruit and ice cream dessert.

BBQ Feast	Composition & Ingredients	Sauces & Sides
Seafood Barbecue	Fresh-from-the-ocean seafood kebab of prawns, squid and fish.	<i>Vegetables, salad, corn on the cob, sambal ulek, lemon cream mustard sauce and garlic butter sauce</i>

Lamb & Poultry Barbecue	Grilled lamb chops, chicken satay, pork ribs and chorizo.	Vegetables, salad, corn on the cob, béarnaise, BBQ, peanut and mushroom/black pepper sauce
Mixed Barbecue	Prawns, fish, chicken satay and grilled lamb chops.	Vegetables, salad, corn, sambal ulek, garlic butter and mushroom/black pepper sauce

X. FOR THE KIDS — CHILD-FRIENDLY SELECTIONS

Kids Selection	Dish Composition & Ingredients	Serving Style
Mini Burger	Grilled mini chicken or lamb patty in a soft toasted bun.	Served with French fries
Mini Hot Dog	Classic mini sausage in a soft bun.	Served with onions and French fries
Toasted Cheese & Tomato Sandwich	Melted cheese and fresh tomato on toasted bread.	Served with French fries
Fish and Chips	Deep-fried breaded fish.	Served with French fries and tartar sauce
Ice Cream	Vanilla, chocolate or strawberry.	Choice of flavour
Chicken Nuggets	Crispy breaded chicken pieces.	Served with tomato sauce and French fries
Pasta Bolognese	Pasta with minced chicken or lamb sauce and parmesan cheese.	Kid-friendly portion
Fried Rice	Fried chicken served with a cone of rice and vegetables.	Fun presentation for kids

XI. DESSERTS — SWEET FINALES

Dessert	Composition & Ingredients	Style & Presentation
Creme Brulee	Classic French dessert — decadently rich and creamy custard base topped with brittle caramelised sugar, with a hint of passion fruit.	Marriage of textures
Panna Cotta	Vanilla cream combined with fresh tropical fruits.	Italian classic
Chocolate Mousse	Rich velvety concoction of chocolate and cream.	Universal favourite
Crepes Suzette	Wafer-thin pancakes topped with vanilla ice cream.	Perfect end to any meal
Dadar Gulung	Balinese version of crepes suzette — pandan-flavoured pancakes filled with toasted grated coconut.	Served with ice cream
Banana Fritters	Delicious, tiny and sweet fried bananas.	Served with palm sugar and ice cream
Fresh Fruit Platter	Colourful platter of fresh and seasonal tropical fruits.	Typically includes pineapple, mango, papaya and watermelon
Ice Cream	3 scoops of vanilla, chocolate or strawberry.	Classic choice

SHAVYSTAYS LUXURY VILLA MANAGEMENT & HOSPITALITY • BALI COLLECTION

Online: www.shavystays.com | **Dining:** Family-style meals prepared daily by your dedicated in-villa chef.

Notice: Please provide meal and provisioning selections at least 72 hours prior to arrival. BBQ and Balinese Speciality dishes require one day advance notice. All dietary preferences (vegetarian, vegan, gluten-free, dairy-free) are catered for with prior notice.