Pool Bar Menu

Cuisine from the Mediterranean Sea...

Soup of the day 16.00

Gazpacho 10.00

Appetizers

Tuna Carpaccio 29.00
With artichoke confit and truffle essence

Gamberoni alla Diavola 26.00
Mildly spiced tiger prawns served atop saffron risotto cake with a roasted bell pepper salsa and tomato confit

Calamari fritti con salsa di pomodori 22.00
Panko dusted crisp calamari, fresh tomato salsa, roasted garlic and fresh herbs

Burrata Pugliese (P) 33.00
Creamy burrata mozzarella cheese with heirloom tomatoes, parma ham, extra virgin olive oil and our garden fresh basil

Prosciutto e Melone (P) 26.00
Thin sliced parma ham wrapped around sweet ripe cantaloupe melon

Salads

Classic Caesar Our Way (P) 26.00
Whole Romaine hearts with crisp pancetta, grilled anchovies, bread croutons, topped with poached egg

Anantara Kihavah Salade Nicoise 21.00
Local yellowfin tuna, anchovies, French green beans, quail eggs with baby new potatoes and taggiasca olives

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Organic Greens and Julienne Vegetables (V) 18.00

Carrot, cucumber, egg, cheddar and emmental cheese in a lemon balsamic dressing

Indian Ocean Seafood Treasures 26.00

Poached Japanese tako, jumbo prawns, French mussels, squid, and reef fish marinated in lemon, extra virgin olive oil and fresh basil with celery.

Burgers, Sandwich & Pizza

Classic Angus Beef Burger 29.00

With tomato, lettuce, onion, melted cheese and bacon (optional)

Mini Angus Beef Burgers 25.00

Homemade sesame bun, gruyere, roasted tomato, lettuce and crisp onion rings served with assorted salsas, mustard, and mayo with crisp spiced fries

Kihavah's signature Wagyu beef burger 54.00

Wild mushroom ragout, foie gras, caramelized onion with acacia truffle honey, smoked scamorza cheese, grilled sesame garlic bread, crisp fries

Our Version of an old Classic (P) 21.00

Imported jambon de Paris ham, gooey gruyere mixed baby greens and dijon mustard on a homemade French baguette with fries

Roasted Turkey Club 21.00

With creamy avocado salsa, roasted bell pepper chutney, lettuce, tomato, and emmental cheese and a fried egg, served with crisp skin on fries. bacon optional.

Vegetarian Focaccia (V) 19.00

Home-made focaccia panini with assorted grilled vegetables, sundried tomato and olive tapenade, our pesto mayo, fries

Pizza Margherita (V) 24.00

Buffalo mozzarella, tomato and basil

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Pizza alla Diavola 27.00
Salami and fresh chilies – beef salami may be substituted

Calzone alla Romana (P) 24.00
Pizza dough filled with cooked ham, mozzarella and ricotta cheese topped with tomato sauce

Spaghetti al Pomodoro 23.00
Spaghetti in tomato sauce with fresh basil and parmigiano

Pappardelle Bolognese 28.00
Homemade pasta ribbons with a rich beef ragout in tomato sauce

Fettucine Aragosta 42.00
Homemade fettucine with roasted lobster in a poppy seed and saffron cream sauce

Lasagna Emiliana 24.00
Homemade pasta sheets filled with a beef ragout, béchamel and tomato with parmigiano

Ravioli con funghi, Ricotta e Mascarpone (V) 32.00
Homemade ravioli filled with chanterelles, Mascarpone cheese and ricotta in butter and sage

Main Course

Pan Seared Sesame Crusted Tuna 32.00
Sliced and served with Belgian endive salad, tomatoes and golden yellow frisee in a dijon and wasabi dressing

Grilled Local Lobster x 100 gr 23.00
Lemon butter and fresh herbs
(Full Board Supplement $ 06 per 100gr)

Scampi Provençal 52.00
White wine, lemon, garlic, parsley butter on a bed of nouvelle potatoes

Grass fed lamb chops 44.00
Grilled double cut Australian lamb chops in a Balsamic and fresh rosemary reduction

Devil's baby chicken 35.00
Corn-fed chicken pressed between two lava stones roasted pearl onions and juniper berry natural jus. Served with French fries

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Certified Angus Rib eye steak 42.00
Green peppercorn sauce and crisp fries

Grilled Veal Paillard 45.00
Lemon piccata sauce and side salad

From our Thai heritage

Som Tam (N) 22.00
Green papaya salad with dried shrimps and peanuts

Yam Talay 30.00
Seafood salad

Tom Yum Goong 32.00
Broth of prawns and straw mushrooms sprinkled with fresh chopped cilantro

Tom Ka Gai 26.00
Spicy broth of coconut milk and lime juice seasoned with ginger root & cayenne pepper served with chicken strips

Pad Thai Goong 30.00
Flat noodles with prawns, banana blossom, tofu and garlic chive

Thai Green Chicken Curry 26.00
Peas eggplant, coconut milk and jasmine rice

[V] Vegetarian dish
[P] Contains pork
[N] Contains nuts

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Sweets

Classic Tiramisu 21.00
Khalua Jelly, Amaretto, Fruit Ribbons,
Bitter Chocolate Sand

Strawberry Baked Cheese Cake 21.00
Solid Brown Butter, Strawberry Compote,
Macaroon, Lemon Foam and Berries

70% Bitter Chocolate (N) 21.00
Bitter Chocolate Mousse, Pistachio Bruleé, Torroncino,
Chocolate Sand and Coffee Bean Olive Oil Gelato

Gianduja Cremeux (N) 21.00
Macaroon, Almond Brittle, White Chocolate Snow
and Fresh Berries

Classic Cannoli (N) 21.00
Candied Citrus Rind, Pistachio Choco Soil, Berry Popsicle

Caramel and Peanut Butter Molten Cake (N) 21.00
Nutella Powder, Bailey's Ice cream and Mini
Marshmallows

Coppa di Gelati e Sorbetti 21.00
A Selection of Homemade Ice Cream and Sorbets
Vanilla, Chocolate, Mocha, Marble Mascarpone,
Mango, Lemon, Passionfruit, Raspberry, and Coconut
Sorbets
3 Scoops served with crisp wafer

(N) Contains nuts

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MANZARU ITALIAN RESTAURANT

Traditional and authentic dishes, simply prepared to keep the original aromas and flavours of the Italian soil

Antipasti – Appetizers

Frittura di Pesci e Crostaci 32.00
Crisp fried local fish and seafood with semolina crust tossed with garden fresh parsley and roasted garlic

Carpaccio di manzo con bignet al fegato d'oca e Gelatina al Parmigiano 34.00
Certified Angus beef tenderloin with foie gras beignets and Parmigiano gelee

Burrata Pugliese con confit di pomodori Arlecchino e Prosciutto di Parma (P) 36.00
Creamy Italian burrata mozzarella with heirloom tomato confit and Prosciutto di Parma ham

Capesante Con Schiuma di Carciofi e Tartufo 39.00
Pan Seared Jumbo Scallops with Artichoke foam and Truffle Shavings

Insalata di Micro Erbe del Nostro Giardino Con Agrumi e Pinoli (V) 28.00
Our garden mixed micro herbs with citrus segments and roasted pine nuts in a truffle honey vinaigrette

Carpaccio di Branzino selvatico con Patate e Cannelini in salsa Verde 34.00
Raw marinated wild Seabass in a light salsa verde with Cannelini beans and potato cubes

Zuppe – Soup

Fumetto di Crostaci con Tortellini Ripieni D'Aragosta e tempura D'ostrica 28.00
Clear seafood fumet with local lobster tortellini, garden fresh chervil and Belon Bay oyster tempura

Crema di Funghi e Tartufo di Norcia con pasta sfoglia (V) 32.00
Assorted wild mushroom and truffle soup topped with a crisp puff pastry dome

Pasta e Risotto

Spaghetti Chitarra con Scampi e Nocciole delle Langhe 42.00
Homemade spaghetti with langoustines and hazelnuts in a truffle butter sauce

Fettucine con Guanciale di vitello brasato al Barolo, e scaglie di Reggiano (A) 36.00
Fettucine with slow braised veal cheek in a Barolo wine reduction with Reggiano shavings

Lasagnetta con ragu di fagiano con Lardo di Colonnata e funghi spugnoli (P) 40.00
Open face lasagna with pheasant and morel mushroom ragout, with Colonnata Lardo

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Agnolotti Genovese (P) 32.00
Homemade pasta pillows filled with a fine pork mixture in pesto sauce

Risotto Frutti Di Mare 52.00
Seafood risotto with sundried tomato baso base sauce

Risotto ai funghi porcini (V) 36.00
Risotto with porcini mushrooms and Parmigiano Reggiano

Secondi – Mains

Filetto Di Orata con pure di Finocchio ai limoni tipo caviale 59.00
Pan seared seabream filet with fennel puree, Australian finger lime confit, and snow pea tendrils

Aragosta locale con funghi finferli gratinata al brie tartufato 105.00
600 gram local lobster thermidor with gratinee, chanterelle mushrooms and truffled brie, {Half Board Supplement $ 35}

Piatto del Pescatore -Seafood Platter (for 2 persons) 135.00
Grilled jumbo tiger prawns, calamari, scallops, lobster and fresh reef fish; served with assorted seasonal vegetables, rice pilaf and accompanied with two different salsa to complement your fresh fish and seafood. {Half Board Supplement $ 35}

Costata “Angus” taglio Fiorentina alla griglia 72.00
Grilled Angus T-bone steak with fresh herbs and extra virgin olive oil

Controfiletto di manzo alla griglia 52.00
Angus Ribeye steak in a green peppercorn sauce with crisp fries

Filetto di manzo Rossini 92.00
Pan seared Angus tenderloin topped with foie gras and black truffles in a light natural reduction

Lombata di vitello arrosto con Tortino di Patate, Funghi, e Pori 75.00
Pan seared milk fed veal chop served with wild mushrooms, potato and braised leek mille feuille

Galletto croccante alla piastra ripieno con formaggio caprino, cipolla e spinaci 52.00
Corn-fed boneless baby chicken filled with goat cheese, caramelized onion and spinach mousse

Stinco d’Agnello Australiano con salsa di porto e balsamico con fregola Sarda (A) 58.00
Braised Australian lamb shank in port wine and balsamic reduction with Sardinian couscous

(V) - Vegetarian
(P) - Contains pork
(A) - Contains alcohol

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KIDS MENU

Soups

Clear vegetable broth with diced vegetables and chicken slices

Tomato Soup with Croutons and Cheese

Chicken Noodle Soup

Pasta choices of spaghetti, penne or bowtie pasta with choice of sauce

Tomato Sauce

Bolognese

Cream sauce with chicken

Lasagna

Macaroni and Cheese

Sandwich

Classic Grilled Cheese with or without ham and French fries

Hot dog and French fries

Pizza

Pizza Margherita

Pizza with Beef Pepperoni

Vegetarian Pizza

Main course

Chicken Nuggets or Fish Fingers with French fries

Mini beef, chicken or fish burger with cheese and French fries

Grilled fish filet with mashed potatoes and vegetables

Asian stir fried rice with prawns and crackers

Stir Fried Noodles with vegetables and crackers

Grilled beef tenderloin filet with steamed vegetables and mashed potatoes

Grilled chicken breast with steamed vegetables and mashed potatoes

Side Dishes

Mashed, boiled or baked potatoes

French fries

Side mixed baby green salad with tomato & cucumber slices

Dessert

Oreo ice cream cake

Banana split with ice cream, almonds and caramel sauce

Ice cream sundae with choice of ice cream, sauces and toppings

Red velvet cupcake with creamy frosting

Assorted ice cream with choice of toppings
Candy sprinkles, chocolate Sprinkles, Oreo pieces, Smarties
Caramel Sauce, Chocolate Sauce, Strawberry Sauce, Whipped Cream

Warm chocolate brownie with vanilla ice cream

Assorted sliced fruit plate

Chocolate mousse

Pool Snack Menu

Mixed skewers of grilled Chicken and Beef — 23.00
Thai style sweet and spicy dipping sauce

Buffalo Chicken Wings — 21.00
Tossed in chili barbecue sauce served with crudités and blue cheese dip

Spanish Taquitos — 21.00
Tortilla rolls filled with vegetables and meat served with pico de gallo salsa and guacamole

Slow Cooked Pork Riblets — 24.00
Tossed with a special hoisin bbq sauce and ginger, topped with toasted sesame seeds and served with special homemade slaw

Fresh Vietnamese Spring Rolls — 21.00
Assorted vegetables and prawns in a tangy coriander and lime dipping sauce

Slow roasted pulled Chicken Sliders — 23.00
Served on mini toasted sesame seed buns with crisp onion chips, ginger and pineapple smoky bbq sauce

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Manzaru Desserts

Panna Cotta 21.00

Fresh Passion FruitPanna Cotta served with Homemade Mint and Basil Sorbet, Mango Salsa

Semi Freddo 21.00

Hazelnut and Chocolate Coated Semi frozen Ice Cream with Homemade Marble Mascarpone Ice Cream and Honey Truffle Biscotti {N}

Tiramisu 21.00

Traditional Non-alcoholic Tiramisu with Mocha Ice Cream and Vanilla Tuile

Torta Della Nonna 21.00

Pine Nut and Ricotta Cream Tart with Amarena and Amaretto Ice Cream {N}

(N) Contains nut

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Crepe alla Mela 21.00

Warm caramelized apple crepe with vanilla and cinnamon

Spicy Carrot Syrup and Homemade Cinnamon Ice Cream in Brandy Snap Basket

Fondant al Cioccolato 21.00

Warm chocolate fondant and homemade Vanilla Bean Ice Cream

Served with Citrus Compote

Coppa di Gelati e Sorbetti 21.00

A selection of Homemade Ice Cream and Sorbets

Vanilla, Chocolate, Mocha, Marble Mascarpone, Cinnamon

Mango, Lemon, Passionfruit, Raspberry, and Coconut Sorbets

3 scoops served with Crisp wafer tuiles

(N) Contains nut

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