



FOOD & BEVERAGES LIST

The following pages contain an introduction to the food and beverage selection at Àni Villas. You may fill these out to provide us with your preferences and/or use these as a guideline for planning discussions with our team or your travel professional. Included is a beverage list, food preference sheet and sample menus.

The following beverages are stocked at Àni Villas and provided to our guests at no additional cost. We are more than happy to substitute and/or compliment our selection with comparable beverages, spirits and wines. More premium liquors (i.e. Johnny Walker Blue Label) and wines can be supplied, at cost, on request. The selection offered by our local wine supplier can be provided separately.

RUM

- Barcardi
- Mount Gay Eclipse

WHISKY

- Ballantine
- Chivas Regal

GIN

- Tanqueray
- Bombay Sapphire

VODKA

- Grey Goose
- Absolut
- Belvedere

SPECIAL REQUESTS

BOURBON

- Jack Daniel's

TEQUILLA

- Patron Silver
- Jose Cuervo

WINES

- Red - U Genesis (Syrah)
- White - U Haute Victoire (Sauvignon Blanc)
- Rosé - Chateau Pampelonne

BEER

- Heineken
- Corona

OTHER

- Cointreau

OTHER MIXERS

- Grenadine

SOFT DRINKS & JUICES

- Coke, Diet Coke, Sprite
- Tonic, Ginger Ale, Club Soda
- Apple, Cranberry, Orange Juices

WATER

- Still Water
- Perrier



CHEF SWEETS SAMPLE MENUS

Following is a sample food program prepared by Chef Kelston “Sweets” Connor for a week’s stay at Ani Villas. The selection is not fixed and intended as an introduction to the types of cuisine Chef Sweets can prepare during your visit.

Felix, Ani Villas Anguilla’s GM, and Sweets can take your feedback and guidance to create a menu customized to the tastes of your family – either through conference call discussions, emails, or the provided food preference questionnaire. Chef Sweets is always happy to try new recipes, so feel free to pass on any you may have from your own kitchen, cookbooks or favorite restaurants.

STARTERS

- Foie gras, Riesling poached mango, toasted brioche, coconut foam

MAIN COURSE

- Chipotle pork loin
- Cajun shrimp, black bean & golden yam hash, bok choy, dry mushroom beurre blanc

DESSERT

- Cinnamon apple pie, vanilla ice cream

BEACH BBQ

- Caprese, mesclun salad
- Papaya cucumber salad
- Corn on the cob, chipotle & lime butter, Prosciutto wrapped asparagus
- Anguillan peas and rice
- Fried plantains

MAIN COURSE

- Mahi Mahi in a caper & coriander cream sauce
- Grilled jerk chicken, mango and jalapeno salsa

DESSERT

- Local dumpling, toasted coconut



Dinner:

COCKTAIL HOUR HORS D'OEUVRES

- Coconut crusted shrimp, sweet 'n' spicy dipping sauce
- Pork wonton, Asian dipping sauce

STARTER

- Butternut Squash Soup

MAIN COURSE

- Rosemary scented rack of lamb, vegetable gratin, wilted spinach, Rosemary au jus, pumpkin fritter

DESSERT

- Roasted pineapple, spiced rum, puff pastry, rum raisin ice cream

Lunch:

MAIN COURSE

- Grilled ahi tuna, grilled Mediterranean vegetable, balsamic reduction crumble goat cheese

DESSERT

- Grilled peaches, port wine syrup, granola, nectarine yogurt

Dinner:

COCKTAIL HOUR HORS D'OEUVRES

- Petits crab cakes, lime and basil aioli
- Chicken satay, island rum BBQ sauce, guacamole

STARTER

- Conch and corn chowder, garlic shrimp

MAIN COURSE

- Crayfish tails, caramelized mango risotto, asparagus saffron & lemon sauce

DESSERT

- Coconut crème brûlée

Lunch:

MAIN COURSE

- Tiger prawn curry, jasmine coriander rice, caprese salad

DESSERT

- Fruit tartar, tropical sorbet

Dinner: Beach BBQ at Rendezvous Bay

SIDE DISHES

- Johnny Cakes
- Seasonal Rice
- Grilled Vegetable Platter
- Potato gratin
- Greek salad

MAIN COURSE

- Thai Baby Back Ribs & bamboo shoots
- Grilled salmon, vanilla bean sauce
- Grilled lobster, clarified butter

DESSERT

- Croissant pudding, Bailey's Irish Cream

Lunch:

SIDE DISHES

- Pasta Salad
- Beets and Goat Cheese Salad, Toasted almonds
- Coleslaw/Potato salad
- Plantains
- Coconut rice

MAIN COURSE

- Shrimp kebabs
- Hamburgers & Hot dogs
- BBQ Chicken

DESSERT

- Pina colada sponge cake