



## FOOD & BEVERAGES LIST

The following pages contain an introduction to the food and beverage selection at Æni 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 Æni 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

### BOURBON

- Jack Daniel's

### TEQUILLA

- Patron Silver
- Jose Cuervo

### WINES

- Red - Koonunga Hill (Cabernet Sauvignon)
- White - Penfolds (Chardonnay), Koonunga Hill (Chardonnay), Tahuna (Sauvignon Blanc)
- Rosé - Chateau La Verrerie
- Proseco - Villa Sandi

### BEER

- Heineken
- Singha

### 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

### SPECIAL REQUEST



## CHEF YAO'S SAMPLE MENUS

Following is a small sampling of Chef Yao's menus and dishes. A larger selection is available on request. Guests are welcome to plan specific meals for the duration of their stay, or leave Chef Yao to surprise them within their provided preference guidelines. Breakfasts are à la carte and include eggs any style, pancakes, waffles, fruits, juices, and daily specials.

### LOCAL THAI CUISINE

#### Lunch Menu:

##### STARTERS

- Thai Shrimp Cakes

##### MAIN COURSE

- Crispy Squid with Garlic & Pepper
- Stir-fried Morning Glory
- Steamed Jasmine Rice

##### DESSERT

- Homemade Ice-cream

#### Dinner Menu:

##### STARTERS

- Thai Herbed Coconut Milk Soup with Seafood

##### MAIN COURSE

- Steamed White Snapper with White Soy Sauce
- Stir-fried Asparagus with Oyster Sauce
- Winged Bean Salad with Shredded Chicken
- Steamed Jasmine Rice

##### DESSERT

- Sticky Rice Spring Rolls with Fresh Mango

#### Lunch Menu:

##### STARTERS

- Banana Blossom Salad with shredded chicken

##### MAIN COURSE

- Pad Thai Noodles with Prawns

##### DESSERT

- Mixed Tropical Fruits

#### Dinner Menu:

##### STARTERS

- Shrimp Wonton Soup

##### MAIN COURSE

- Thai Massaman Beef Curry
- Fresh Pomelo Salad with Prawns and Crispy Shallots
- Stir-fried Kale with Oyster Sauce
- Steamed Jasmine Rice

##### DESSERT

- Mixed Thai Desserts



## INTERNATIONAL CUISINE

### Lunch Menu:

#### STARTERS

- Green Curry Lobster Bonbon

#### MAIN COURSE

- Tandoori Chicken Salad with Three Sauces

#### DESSERT

- Caramelized Pineapple with homemade Ice-cream

### Dinner Menu:

#### STARTERS

- Crab Cakes, Mango Chutney & Mustard Paprika Mayo

#### MAIN COURSE

- Pomfret with Brown Butter
- Roasted Potatoes
- Steamed broccoli

#### DESSERT

- Baked Alaska

### Lunch Menu:

#### STARTERS

- Watermelon & Feta Skewers

#### MAIN COURSE

Linguine with Seafood

#### DESSERT

- Mixed Tropical Fruits

### Dinner Menu:

#### STARTER

- Crispy Herbed Spring Rolls with Chicken

#### MAIN COURSE

- Four Seafood Risotto

#### DESSERT

- Banana Banoffee Parfait with Caramel Sauce