



## Menu

Villa Frangipani prides itself on offering excellent cuisine, freshly prepared by our chef. The Chef works under meticulous hygiene standards, rinsing all salads and raw vegetables in aqua after a thorough washing. The following menu will allow you to select a range of Western and Asian cuisine, with some signature dishes that are truly worth sampling, such as the Prawn & Papaya soup, which is an all time favourite.

Generally, the Chef purchases the required ingredients for each day's meals. You will need to advise him the day before each of the meals to allow for the shopping, preparation and cooking. Some ingredients, for example, prawns or lobster, are best bought early in the morning; so, if you wish to have a seafood lunch or dinner, please inform Chef with plenty of notice. You will need to give the Chef a cash "float" in Indonesian Rupiah on arrival at the villa in order for him to purchase the ingredients. We suggest an initial float of at least 3,000,000 rupiah (about \$230) to begin which should be topped up when it becomes less than 1,000,000 rupiah.

When discussing your meal requirements with the Chef please include any additions or special requests. For example, a steak dinner may include baked potatoes, garlic bread, steamed broccoli, and a mixed green salad. Dessert may include fresh fruit, cheese and crackers and chocolate truffles.

Please note that, except for breakfast, all meals are presented in "self-serve" family-style on large serving platters. We are unable to accommodate individual meal requests for each guest.

### Continental Breakfast

#### **Breadbasket**

Whole wheat or white Toast & Croissants

#### **Fresh Fruit Juices**

#### **Freshly sliced seasonal fruits**

#### **Tea or Coffee**

#### Additional Choices

#### **Muesli and cereals served with yoghurt or milk**

#### **Scrambled, fried or boiled Egg**

#### **Bacon**

Grilled / fried

#### **Breakfast Sausage**

Grilled/fried

#### **Cold cuts**

Ham, turkey, salami, cheese etc

Served with either French bread, whole grain bread or white bread

## Light Meal / Lunch Menu

### Omelette

Please indicate your choice of fillings:

cheese, mushroom, bacon, ham, tomato, onion.

Other ingredients not mentioned here may be available, so please do not hesitate to ask for your favourite filling

### Fish and Chips

Breaded deep fried fish accompanied with French fries

### Crispy Calamari

Deep fried squid with creamy mayonnaise or chili sauce

### Chicken Wings

Deep fried breaded chicken wings served with mayonnaise or chili sauce

### Thai Minced Chicken

Served with lettuce leaves, lemongrass, coriander and tomato sauce

### Indonesian Satays

Choice of Chicken, Pork, Beef, Seafood, or Mixed

Traditional Indonesian meat skewers served with peanut sauce and sweet soy sauce, accompanied with cucumber

### Spring Rolls (Lumpia)

Mini Homemade Fried Spring Rolls

with chicken, prawns or pork or vegetables

### Bruschetta

Grilled French bread topped with:

Bruschetta Al Manzo :roasted aubergine,

Bruschetta Al Pomodoro e Basilico: tomato and basil

Bruschetta con Zucchine Sfrante: fried zucchini with sun-dried tomato

### Baked Potato

With bacon and cheese or sour cream

### Cold cuts

Ham, turkey, salami, cheese etc purchased from the Deli

Served with either French bread, whole grain bread or white bread

### Beef Burger

Topped with your choice of

Sliced tomatoes, Lettuce, Cheese, Fresh or cooked onion rings, Bacon

### Hot Dog

Served with onion rings, Sauces, Mustards – American, French Dijon, Whole Grain Seed, Hot English

Tomato sauce / Ketchup

### Pizza

Home made pizza dough with a tomato base & choice of toppings

Onions, Mozzarella Cheese, Mushrooms, Ham, Bacon, Pineapple, Red / green capsicum, Pepperoni, Garlic, Minced beef.

## Entrées

### Meat Dishes

#### Steak

Sirloin, T-Bone or Tenderloin Streak

Pick your favourite, advise how you would like it cooked and add a baked potato and green salad on the side

#### Roast Dinner

Roast chicken with roast potatoes, broccoli with cheese sauce, fresh vegetables and **gravy**

#### Risotto ai Funghi e Prezzemolo

A tasty risotto recipe, with great depth of flavour, hinting at garlic, thyme and parsley

#### Risotto con la Zucca Gialla

A favourite with both adults and children, this colourful risotto is made with chicken and pumpkin

#### Sweet and Sour Pork

Breaded deep fried pork served with sweet and sour sauce

#### Sweet and Sour Chicken

Breaded chicken with sweet and sour sauce

#### Nasi Goreng

Indonesian style fried rice with eggs, and vegetables

#### Bakmi Goreng

Fried noodles cooked with mixed vegetables, shrimp, pork or chicken

#### Babi Asam Manis

Pork with homemade sweet and sour sauce

#### Babi Tumis Paprika

Pork cooked with capsicum and oyster sauce

#### Ikan Asam Manis

Fried fish with homemade sweet and sour sauce

#### Betutu

Baked whole Chicken or Duck with Balinese traditional local herbs & spices

#### Kare Ayam

Javanese style chicken curry

**All local dishes are served with steamed white rice**



## Entrées

### Seafood

#### **Pepes Ikan**

Fish fillet wrapped in banana leaves steamed with exotic Indonesian herbs  
Can be cooked with or without chili

#### **Sweet and Sour Fish or Prawns**

Deep fried fish or prawns topped with sweet and sour sauce

#### **Breaded Calamari**

Breaded calamari served with garlic butter, chili sauce or oyster sauce

#### **Ikan Asam Manis**

Fried fish with homemade sweet and sour sauce

#### **Steamed Whole Fish with Ginger, Lemongrass & Chilli**

Steamed fish topped with a delicious blend of spices

#### **Udang Goreng Saus Mentega**

Fried shrimps with butter sauce

#### **Fish and Chips**

Breaded deep fried fish accompanied with French fries

#### **Prawns in Tomato Sauce**

A light, Mediterranean dish of prawns lightly sautéed in a fresh tomato sauce

### Side Orders

#### **Cap Cai**

Stir fry vegetables with pork, chicken or shrimp

#### **Gado - Gado**

Mixed vegetables blanched with bean curd, tofu, and peanut sauce.

#### **Baked Potatoes**

#### **Mashed Potatoes**

#### **Warm or Cold Potato Salad**

#### **French Fries**

#### **Garlic bread**

## Pastas

Mix your favourite pasta of Spaghetti, Linguini, Fettuccine, Penne or Shells with your favourite sauce

### **Alla Bolognese**

Minced Beef in aromatic tomato sauce

### **Alla Carbonara**

Champignon Mushrooms and bacon in a creamy sauce

### **Alla Marinara**

Tomato sauce enriched with seafood

### **Con Pomodoro e Pinoli**

Uncooked tomato sauce with fresh basil & pine nuts

### **Ai Gamberi ed Asparagi**

A delicious combination of prawns, asparagus and green peppers in a light stock

### **Traditional Lasagna**

Layers of ground beef, lasagna sheets & cheese baked with home made tomato sauce & topped with parmesan cheese

## Pizza

Home made pizza dough with a tomato base & choice of toppings

Onions, Mozzarella Cheese, Mushrooms, Ham, Bacon, Pineapple, Red / green capsicum, Pepperoni, Garlic, Minced beef

## Salads

European Style Salads

### **Cobb Salad**

Main course salad with chopped eggs, tomatoes, chicken, bacon and avocado

### **Salad Nicoise**

Fish or chicken poached with potatoes, green beans, roast peppers top with olives

### **Greek Salad**

Garden salad with feta cheese, olives, cucumber and fresh tomatoes

### **Hawaiian Chicken Salad**

Hawaiian style salad with chicken, and pineapple

Asian Style Salads

### **Grape fruit, Sprout & Cucumber Salad**

with shredded chicken

A light, crisp, healthy & delicious salad

### **Spicy Chicken Salad with Lime**

Shredded lettuce topped with Chicken breast, freshly ground pepper, lime & coriander

### **Fresh Cumi- Cumi (Calamari) Salad**

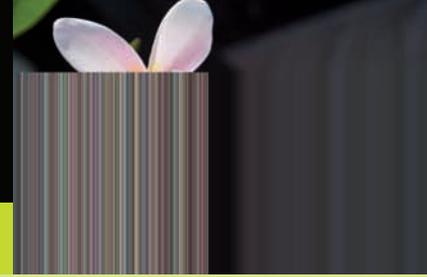
Sautéed calamari with turmeric sauce

### **Tuna & Papaya Salad**

Sautéed tuna, fresh papaya combined with palm sugar sauce to make a substantial, flavoursome dish

### **Wok Charred Tuna salad**

Wok charred tuna with daikon and cucumber salad with soy mirin dressing



## Soups

### **Cream of Tomato Soup**

Fresh tomato enriched with fresh cream

### **Prawn and Papaya Soup**

A Villa favourite - this soup of prawn and papaya is served with a special lobster sauce and topped with coriander

### **Cream of Chicken Mushroom Soup**

This deliciously creamy soup is made with tasty local chicken enriched with mushrooms

### **Crab and Corn Soup**

Fresh crab, egg and sweet corn makes this an excellent combination of flavours

### **Chicken Noodle Soup**

A light chicken stock with an abundance of chicken & fresh vegetables

### **Vegetable Soup**

A hearty soup of mixed vegetables in a light stock.

### **Soto Ayam**

Indonesia's most famous traditional soup this is a hearty meal in itself, served with chicken, vegetables and glass noodles, & rice, topped with egg & shallots

### **Minestrone**

A hearty, colourful soup with a mixture of fresh vegetables, herbs, bacon, topped with parmesan.

### **Mushroom Soup with Lemongrass and Chili**

This blend of sour, spicy and citrus flavours, using fresh vegetable stock is simply scrumptious