

BREAK-FRESH MENU

Continental Breakfast Delight 洲际早餐

choice of freshly squeezed fruit juice 请选择果汁:
橙汁, 西瓜汁, 菠萝汁或苹果汁

choice of yoghurt 请选择酸奶:

plain, fruity or almond 原味酸奶, 果味酸奶或杏仁酸奶

choice of cereal 请选择谷物食品:

玉米片, 可可片, 全穗片, special k 麦片或水果纤维麦片

from the baker's oven 请选择烘培坊:

羊角面包, 法棍面包, 白色或棕色土司, 丹麦卷, 松饼, 甜甜圈配黄油, 香橙酱, 草莓蜜饯

seasonal fresh fruits 请选择当季水果:

choice of pineapple, watermelon, apple, papaya or fruit salad
菠萝, 西瓜, 苹果, 木瓜或水果沙拉

American Breakfast Delight 美国式早餐

choice of freshly squeezed fruit juice 请选择果汁:

橙汁, 西瓜汁, 菠萝汁或苹果汁

choice of yoghurt or birscher muesli 请选择酸奶或干麦片

plain, fruity or almond 原味, 果味或杏仁

choice of smoothies 请选择冰沙:

芒果味, 香蕉味, 热带水果味, 或椰奶味

choice of cereal 请选择谷物食品:

玉米片, 可可片, 全穗片, special k 麦片或水果纤维麦片

2 X farm eggs 两个鸡蛋:

请选择煮鸡蛋, 炒蛋, 荷包蛋或煎蛋

3 X egg omelets: egg white or whole egg 蛋饼 (可选择只要蛋白)

with your choice of fillings 蛋饼夹心:

turkey ham, cheese, tomato, onion, mushroom, spring onion or cilantro.
火鸡火腿, 芝士, 番茄, 洋葱, 蘑菇, 葱或欧芹

Hot selection 请选择:

猪肉或火鸡培根, 猪肉或鸡肉肠, 烤番茄, 茄子黄豆, 嫩炒蘑菇, 土豆泥

from the baker's oven 烘培坊:

羊角面包, 法棍面包, 白或棕色土司, 丹麦卷, 松饼, 甜甜圈配黄油, 香橙酱, 草莓蜜饯

seasonal fresh fruits 当季水果:

choice of pineapple, watermelon, apple, papaya or fruit salad
请选择菠萝, 西瓜, 苹果, 木瓜或水果沙拉

C- contains chili 含辣椒, A- contains alcohol 含酒精 D- contains dairy 例餐
P- contains pork 含猪肉, N- contains nuts or seeds 含坚果, V- vegetarian 素食

所有价格将额外附加10%的服务费, 总金额再附加12%的政府税

38 Maldivian Breakfast Delight 马尔代夫早餐

35

choice of freshly squeezed fruit juice 请选择果汁:

orange, watermelon or pineapple 橙汁, 西瓜汁或菠萝汁

choice of yoghurt 请选择酸奶:

Plain or fruity 原味酸奶或果味酸奶

Maldivian flat bread 马尔代夫面包

面包配马尔代夫特色金枪鱼干咖喱, 马尔代夫金枪鱼马苏尼

seasonal fresh fruits 当季水果:

choice of pineapple, watermelon or banana 请选择菠萝, 西瓜或香蕉

Island's Folk Style Fried Rice with

"Mas Mirus" 海岛炒饭

24

脆金枪鱼干 / 空心菜 / 炸鸡翅 / 虾 / 煎蛋 / 鸡腿叶 / 脆片 / 腌黄瓜

2 X farm eggs:

29

选择两个煮鸡蛋 (嫩煮鸡蛋或全熟鸡蛋), 炒鸡蛋, 荷包蛋, 煎蛋或者蛋饼

搭配猪肉培根或火鸡培根, 猪肉肠或鸡肉肠, 烤番茄和土豆泥

选择蛋饼夹心: 火鸡火腿, 芝士, 番茄, 洋葱, 蘑菇, 青葱或菜叶

Baker's Basket 烘培坊

15

羊角面包, 法棍面包 白或棕色土司配黄油, 香橙酱和草莓蜜饯

Pancakes, Waffle or French Toast 蛋奶煎饼,

华夫饼或法式土司

18

配黄油, 花生酱, 枫糖, 巧克力酱或蓝莓蜜饯

International Cold Cuts Platter 冷菜拼盘

25

三种冷菜拼盘 / 面包 / 腌菜 / 蔬菜 / 全谷物芥末

International Cheese Platter 芝士拼盘

20

三种国际芝士 / 脆片 / 面包 / 干果 / 坚果 / 生菜

Oatmeal Porridge 燕麦粥

15

配蜂蜜, 干果, 坚果

Fruit Compotes 水果糖水

15

请选择: 菠萝, 香蕉或雪梨糖水

"Chinese Porridge" 中式米粥

23

请选择: 原味 / 鱼粥 / 鸡粥 / 配菜

ON MY REQUEST 特别选择:

辣椒酱 / 英式芥末 / 法式芥末 / 番茄酱 / 美乃滋蛋奶酱 / 塔巴斯科辣椒酱 / 热枫糖 / 棕酱 / 辣酱油

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1st. Course 开胃菜

- Crisp Garden Salad with House Dressing** **V** 20
田园沙拉配自制酱汁
另加帕马森芝士鸡胸肉或腌制大虾
- "Classic" Caesar Salad** **P** 25
经典凯撒沙拉
另加帕马森芝士鸡胸肉或腌制大虾

- Yam Woon Sen – "Thai" style glass noodle salad** **C** 25
泰式粉丝沙拉
粉丝/鸡肉/鱼露/辣椒/香菜

- Goi Du Du Bo – "Vietnamese" style papaya, beef salad** 25
越南式牛肉木瓜沙拉
木瓜/牛肉/鱼露

- "Chinese" Spring Rolls 中式春卷** **C** 19
炸春卷/辣椒/蔬菜沙拉

- International Cold Cuts Platter 冷菜拼盘** 25
三种冷菜拼盘/面包/腌菜/蔬菜/谷物芥末

SOUPS汤

- "Tom Yam Soup 泰式冬阴功汤** **C** 23
:泰式香茅, 大虾酸汤, 鸡肉或蔬菜

- Wild Mushroom Soup 野生蘑菇汤** **D** 18
野生蘑菇, 奶油, 香菇面包

ASIAN KITCHEN 亚洲厨房

- Pad Thai – Famous "Thai" Style Stir-fried** **C/N** 25
Rice Noodles 泰式炒河粉
河粉, 海鲜, 蛋, 青柠, 豆芽, 韭菜, 花生, 鱼露, 甜辣玉米片

- "Classic" Yong Chow Fried Rice 扬州炒饭** **P** 26
蔬菜, 猪肉, 蛋, 虾, 芝麻菜, 虾片, 炸鸡翅

- "Pho" - Famous "Vietnamese" Rice Noodle Soup** 25
越南河粉
鸡肉或牛肉, 草本, 豆芽, 辣椒酱, 豆瓣, 欧芹, 洋葱, 葱

- Island's Folk Style Fried Rice with "Mas Mirus" 海岛炒饭** **C** 24
金枪鱼干/空心菜/炸鸡翅/虾/煎蛋/鸡腿叶/脆片/腌黄瓜

PIZZA – CLASSIC披萨

- Queen Margherita 玛格丽特皇后披萨 –** **D** 26
芝士, 番茄, 九层塔

- Vegetariana 素食披萨 –** **V** 25
芝士, 番茄, 蔬菜

- Prosciutto e Funghi 意大利火腿披萨 –** **P** 27
芝士, 番茄, 火腿, 风干火腿

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STAY COMFORT MEALS 简餐

Served with a side of Garden Greens 配一种时令蔬菜

- BCC Club Sandwich 波库拉俱乐部三明治** **P** 25
培根, 烤火鸡, 煎蛋, 番茄, 芝麻菜, 美乃滋蛋黄酱, 高丽菜

- Maillard reaction Griddled over an open flame** 29

- Succulent Beef Burger 牛肉汉堡** **D**
牛肉肉饼, 奶油面包, 切达芝士, 番茄, 洋葱, 蘑菇, 芝麻菜, 蛋

所有以上的汉堡搭配时令蔬菜和您选择的土豆
薯角或薯条

- PASTA 意大利面** 24

Spaghetti, Linguine, Penne or Fettuccine

意大利细面条, 扁面条, 通心粉或宽面条

All pastas are served with your choice of sauce:所有的意面酱汁都遵循您的选择

Aglio olio 辣蒜味 - 橄榄油, 大蒜, 辣椒 **A/C**

Bolognese 番茄肉酱味 - 番茄, 肉酱 **A**

Pomodoro 番茄味-, 西西里番茄, 凤尾鱼, 茄子 **V**

MAINS主餐

- Char-broiled 8OZ / 220G Aussie Prime Rib Eye 肋眼牛排** 47
choice of cracked peppercorn sauce, cabenet sauvignon sauce or béarnaise sauce 请选择: 黑椒汁, 红酒汁或蛋黄酱
US steak house fries / side of garden greens 薯条/蔬菜

- Pan-seared Blackened "Aussie" Lamb Chop** 40
香煎羊排
意式西西里面条, 田园蔬菜

- Soy-glazed Pacific Salmon 酱香三文鱼** **A** 40
烤三文鱼, 芥末, 酱油, 苏门面, 姜, 鱼露, 紫菜, 黄瓜

- Scaless - Baked Supreme of Chicken** **N** 26
烤鸡胸肉配松子, 葡萄干和苹果醋
C 370, F 8.3 gms

- ALL DAY BREAKFAST 全天早餐** 27

2farm eggs-your choice of
Soft / hard boiled, scrambled, poached, fried or omelet
accompanied by pork or turkey bacon, pork or chicken
sausages, grilled herby tomato & hashed brown potato
Omelet fillings: turkey ham, cheese, tomato, onion, mushroom,
spring onion or cilantro

选择两个煮鸡蛋(嫩煮鸡蛋或全熟鸡蛋), 炒鸡蛋, 荷包蛋, 煎蛋
或者蛋饼

搭配猪肉培根或火鸡培根, 猪肉肠或鸡肉肠, 烤番茄和土豆泥

选择蛋饼夹心: 火鸡火腿, 芝士, 番茄, 洋葱, 蘑菇, 青葱或菜叶

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by my side 配菜

Mixed garden salad 田园沙拉	5
steamed fragrant rice 蒸米饭	5
us crispy potato wedge 脆薯角	7
us steak house fries 薯条	7
braised green vegetable of the day in oyster sauce 蚝汁蔬菜	12
chinese" egg foo young 芙蓉蛋	12
Asparagus with maitaise sauce 橙味奶油豇豆	12

sweet endings 甜品

gluten - free sweet basil almond citrus cake 无谷蛋白柑橘蛋糕	17
香橙蜜饯, 覆盆子酱, 芒果酸奶	

tropical fresh fruit splendor 热带水果	N	17
杏仁脆饼, 青柠雪芭		

"Maldivian" favorite rice pudding 马尔代夫米布丁	17
rice pudding / sweetened milk / rose water 米布丁/甜牛奶/玫瑰水	

Apple Pie A La Mode 苹果派	A/D/N	17
warm apple pie / vanilla ice cream 苹果派/香草酱		

Home made ice cream 冰淇淋	17
3 scoops / choice of vanilla, chocolate or strawberry 3球冰淇淋/香草/巧克力/草莓	

freshly ground coffees 咖啡	all @ 5
ristretto, espresso (double or single) café americano, long black, café lungo, cappuccino, café latte, café decaffeinates & hot chocolate 意式浓缩咖啡, 浓缩咖啡 (特浓或浓缩), 美式咖啡, 黑咖啡, 意式咖啡, 卡布奇洛, 拿铁, 低卡咖啡, 热巧克力	

choice of milk 牛奶	all @ 3
full cream, skimmed, soya, chocolate milk 全脂奶, 脱脂奶, 豆奶, 巧克力奶	

leaf teas 茶	all @ 5
english breakfast, earl grey, sencha green, jasmine green tea, pure peppermint, chamomile flower home made ginger tea, oolong tea 英式早茶, 伯爵茶, 绿茶, 茉莉花茶, 薄荷茶, 菊花茶, 姜茶, 乌龙茶	

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experience dinner under the stars at your villa, an excellent way to
end the day as the sunset & the night sky turn on
在星空下享受一次完美的用餐体验

exclusive bbq at your villa at any time convenience to you, please
reserve at minimum of 5 hours in advance
您可以在任何时间享受私人别墅烧烤套餐
请至少提前5个小时预定
"minimum 2 persons"

"from the wonder - land"

来自大地的盛宴

"minimum 2 persons"

Appetizers 开胃菜

chilled beef "teriyaki" with mango & garden greens 红烧牛肉芒果蔬菜沙拉
smoked "supreme" of duck with balsamic-pear-mojito
tomato & buffalo mozzarella with basil, olive oil & lemon
特制烟熏顶级鸭肉沙拉
soft & hard rolls, cheese sticks, cumin lavash, rosemary focaccia,
sun-dried tomato ciabatta, grilled chicama flat breads
(onion-chilli jam, olive tapenade, butter, margarine, olive oil & balsamic
vinegar)
各种特色面包, 芝士 (辣椒洋葱酱, 橄榄酱, 黄油, 奶油, 橄榄油 & 醋)

from the bbq pit 烧烤

pork or beef churrasco with poblano salsa 巴西烤肉 (猪肉或牛肉)
墨西哥青椒洋葱酱汁
turkey breast with honey-mustard-garlic-cilantro glaze 火鸡鸡胸肉配蜂
蜜-芥末-蒜-蔬菜酱汁
tandoori marinated lamb chop 唐杜里腌羊排
herby potato papillote 香烤土豆
grilled vegetables 烤蔬菜

sauce & condiments 酱汁

lemon wedges & mustard sauce 柠檬 & 芥末

sweets 甜品

sliced seasonal fruits 热带水果
ginger-spiced carrot cake with cream cheese frosting
芝士奶油胡萝卜蛋糕

US\$ 120 per person 每位\$120++

add lobster US\$ 18.50 / 100 gram 如需另加龙虾 \$18.5 / 100克

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experience dinner under the stars at your villa, an excellent way to
end the day as the sunset & the night sky turn on
在星空下享受一次完美的用餐体验

exclusive bbq at your villa at any time convenience to you, please
reserve at minimum of 5 hours in advance

您可以在任何时间享受私人别墅烧烤套餐

请至少提前5个小时预定

“minimum 2 persons”

“wonders of the sea”

来自海洋的盛宴

Appetizers 开胃菜

crab meat, apple & fennel cole slaw 蟹肉, 苹果&油菜沙拉

“thai” influenced squid with young mango salad 泰式芒果鱿鱼沙拉

lomi2 salmon with wonton chips 云吞脆片三文鱼

soft & hard rolls, cheese sticks, cumin lavash, rosemary focaccia,
sun-dried tomato ciabatta, grilled chicama flat breads
(onion-chilli jam, olive tapenade, butter, margarine, olive oil & balsamic
vinegar)各种特色面包, 芝士(辣椒洋葱酱, 橄榄酱, 黄油, 奶油, 橄榄油
&醋)

from the bbq pit 烧烤

“maldivian” lobster with garlicky-herb butter 马尔代夫蒜香黄油龙虾

black-peppercorn & herb-crusted ahi 黑椒汁金枪鱼

assortment of sea-food kebab 海鲜串烧

herby potato papillote 香烤土豆

grilled vegetables 烤蔬菜

sauce & condiments 酱汁

lemon wedges & onion-cognac sauce 柠檬&白兰地洋葱汁

Sweets 甜品

sliced seasonal fruits 热带水果

sticky toffee pudding 太妃布丁

US\$ 95 per person 每位 \$95++

add lobster US\$ 18.50 / 100 gram 如需另加龙虾 \$ 18.50 / 100克

“from the sky, ocean & land” 海天盛宴

“minimum 2 persons”

Appetizers 开胃菜

shrimp & mac nut with crisp pineapple 鲜虾果仁配菠萝

roasted wood pigeon breast with textures of beetroot & pear 烤鸡胸肉配甜
菜根&梨

chilled beef roll with enoki mushrooms with “truffle-yaki” sauce

蘑菇牛肉卷配松露汁

soft & hard rolls, cheese sticks, cumin lavash, rosemary focaccia,

sun-dried tomato ciabatta, grilled chicama flat breads

(onion-chilli jam, olive tapenade, butter, margarine, olive oil & balsamic
vinegar)

各种特色面包, 芝士(辣椒洋葱酱, 橄榄酱, 黄油, 奶油, 橄榄油&醋)

from the bbq pit 烧烤

“maldivian” lobster with garlicky-herb butter 马尔代夫蒜香黄油龙虾

pork or beef churrasco with poblano salsa 巴西烤肉(猪肉或牛肉) 配墨

西哥青椒洋葱酱汁

balsamic-rosemary-oregano marinated lamb chop 醋-迷迭香-辣椒腌羊排

herby potato papillote 香烤土豆

grilled vegetables 烤蔬菜

sauce & condiments 酱汁

lemon wedges & mustard sauce 柠檬&芥末

Sweets 甜品

sliced seasonal fruits 热带水果

chocolate & raspberry rice pudding with baileys crème ganache

巧克力&覆盆子大米布丁配百利甜奶油巧克力汁

US\$ 145 per person 每位 \$145++

add lobster US\$ 18.50 / 100 gram 如需另加龙虾 \$18.5 / 100 克

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to

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夜宵菜单2300 : 06.30

2 X farm eggs:

29

选择两个煮鸡蛋 (嫩煮鸡蛋或全熟鸡蛋), 炒鸡蛋, 荷包蛋, 煎蛋或者蛋饼

搭配猪肉培根或火鸡培根, 猪肉肠或鸡肉肠, 烤番茄和土豆泥

选择蛋饼夹心: 火鸡火腿, 芝士, 番茄, 洋葱, 蘑菇, 青葱或菜叶

1st. Course开胃菜

"Classic" Caesar Salad经典凯撒沙拉 P 25
另添加加芝士鸡胸肉或虾 7

SOUPS汤

Tom Yam Soup泰式冬阴功汤 C 23
请选择奶油或原味泰式柠檬草酸辣虾/鸡肉/或蔬菜汤

Wild Mushroom Soup野蘑菇汤 D 18
蘑菇汤/奶油/蒜香面包

STAY COMFORT MEALS简餐 - Served with Garden Greens & your choice of配以蔬菜和您的选择:

US Potato Deli Wedge or US Steak House Fries 薯角或薯条

BCC Club Sandwich俱乐部三明治 P 25
培根/烤火鸡/煎蛋/番茄/生菜/美乃滋蛋奶酱/卷心菜

Maillard reaction - Griddled over an open flame
"Succulent" Beef Burger牛肉汉堡 D 29
牛肉肉饼/汉堡/切达芝士/番茄/洋葱/蘑菇/生菜/蛋

MAINS

Spaghetti 意大利面 (无谷物面或普通面 请选择酱汁: 24
Aglio olio - x-tra virgin olive oil / garlic / chili香蒜辣酱汁 A/C
Bolognese - meat-tomato base sauce番茄肉酱 A
Pomodoro - tomato-base a la "Siciliana"西西里番茄酱 V

Soy-glazed Pacific Salmon酱汁三文鱼 A 40
白灼三文鱼, 芥末, 酱油, 冷面, 姜, 鱼露, 紫菜, 黄瓜

Scaless - Baked Supreme of Chicken烤鸡 N 26
烤鸡胸肉配松子, 葡萄干和苹果醋

"Classic" Yong Chow Fried Rice扬州炒饭 P 26
蔬菜, 猪肉, 蛋, 虾, 芝麻菜, 虾片, 炸鸡翅

"Pho" - "Vietnamese" Rice Noodle Soup 泰式炒河粉 25
鸡肉或牛肉, 河粉, 海鲜, 蛋, 青柠, 豆芽, 韭菜, 花生, 鱼露, 甜辣玉米片

ON MY REQUEST特别选择:

辣椒酱/英式芥末/法式芥末/番茄酱/美乃滋蛋奶酱/塔巴斯科辣椒酱/热枫糖/棕酱/辣酱油

SWEET ENDINGS甜品

无谷物巴西杏仁蛋糕 17
香橙糖水/覆盆子/芒果酸奶

Tropical fresh fruit splendor热带水果拼盘 N 17

C- contains chili含辣椒, A- contains alcohol.含酒精 D- contains dairy例餐
P- contains pork含猪肉, N- contains nuts or seeds含坚果, V- vegetarian素食

所有价格将额外附加10%的服务费, 总金额再附加12%的政府税