



## WELCOME TO VILU RESTAURANT

Recognised with an award for excellence in 2015 by Wine Spectator, Vilu Restaurant is dedicated to the art of food and wine pairing. Located on the edge of the lagoon, Vilu is an open air restaurant that showcases the resort's extensive wine selection that has been expertly matched to the contemporary Mediterranean inspired cuisine on offer.



## Appetizers and Salad

<b>Buffalo Mozzarella and Burrata</b>	<b>\$30</b>
Served with lava salt and eggplant tian Pinot Grigio, Sancerre, Clare Valley Riesling	
<b>Sous Vide Octopus and Cyprus Frisella Bread</b>	<b>\$33</b>
Served with roasted smoky paprika peppers and heirloom tomato citronette Sauvignon Blanc, Semillon, Grüner Veltliner	
<b>Half Dozen Oysters</b>	<b>\$40</b>
Served with mignonette vinaigrette, fresh wasabi, and oyster mayo Champagne, Chablis, Sancerre, Albariño	
<b>Wagyu Beef Carpaccio</b>	<b>\$35</b>
Served with frisee chicory lettuce, goat cheese and Israeli couscous salad Grüner Veltliner, Ansonica, Albariño, Pouilly Fumé	
<b>Deconstructed Nicoise Salad Geridon</b>	<b>\$35</b>
Sauvignon Blanc, Loire Chenin Blanc, Pinot Noir, Cru Beaujolais	



## Entrée

- Saffron Batter Fried Calamari** \$29  
Served with tuna mayo and lemon wedges  
Champagne, Chardonnay, Aligote
- Pistachio and Coriander Crusted Scallops** \$40  
served with shimeji mushrooms and vincotto sauce  
Sauvignon Blanc, Pinot Grigio, Condrieu
- Mussels and Clams à la Marinière** \$36  
Served with sourdough croutons and Italian parsley  
Champagne, Chablis, Sancerre, Clare Valley Riesling
- Homemade Tagliolini** \$36  
Served with saffron and bottarga  
Aged Chardonnay, Fiano, Ansonica, Soave
- Spaghetti Garlic and Chili** \$45  
Served with fresh coriander, lobster tartare and osetra caviar  
Grüner Veltliner, Viognier, Marsanne Rousanne
- Sea Urchin Risotto** \$36  
Served with lemon-thyme and fava beans foam  
White Bordeaux, Pinot Noir, Nerello Mascalese
- Pappardelle Leeks, Spinach and Asparagus** \$36  
Served with truffle pecorino  
Sauvignon Blanc, Gavi, Dolcetto



## Charcuterie

\$55

Your choice of perfectly cured ham served with three sides.

### Pata Negra

Rioja, Brunello di Montalcino, Ribera del Duero

### Jamon Serrano

Mencia, Rhône Reds, Syrah, Rioja

### Culatello from Modena Italy

Nebbiolo, Chianti Classico, Aglianico

*Fresh Figs, Toasted Almonds, Infused Melon, Artichoke Fritters, Marinate Kalamata Olives or Peperoni Cruschi*



## Soup

### Chilled Tomato Gazpacho

\$26

Served with squid and caviar vinaigrette

Albariño, Pinot Grigio, Vinho Verde

### Quail Egg Stracciatella

\$26

Served with chicken consommé, spinach and pecorino

Fiano, Soave, Vermentino



## From the Lobster Tank

**Steamed Reef Lobster with Garlic Aioli**

\$28 per 100g

**Lobster al Thermidor**

**Chef Marco's Lobster Linguine**

**Reef Lobster "Paella Negra"**



## Fish and Meat

**Baked Dover Sole**

\$95

Served with sous vide baby fennel, cherry tomatoes and onion gravy

Viognier, Chenin Blanc, Sauvignon Blanc, Pinot Grigio

**Mediterranean Sea Bream**

\$49

Served with pine nuts, bottarga crust, zucchini pasta and artichokes tian

White Burgundy, Semillon, Sauvignon Blanc

**Brodetto Fish Stew**

\$49

Served with ancona style seven fish stew and thyme croutons

Soave, Gavi, Orvieto, Ribolla Gialla

**Grilled Waygu Beef Fillet**

\$65

Served with stuffed zucchini blossom, foie gras and Madeira jus

Barolo, Brunello di Montalcino, Bordeaux, Shiraz

**Pork Tenderloin with Couscous Crust**

\$45

Served with bell pepper ratatouille, horseradish salsa verde and saffron beurre blanc

Bordeaux, Chianti Classico, Rioja, Coonawarra Cabernet

**Duck Confit Royal**

\$52

Served with pickled garlic, pumpkin croquettes, broad beans and port wine jus

Red Burgundy, Malbec, Portuguese Reds, Syrah





## Dessert

**Chocolate and Hazelnut Fondant** \$22

Served with caramelized banana bavaria, fleur de sel and brown butter ice cream [Port](#), [Rutherglen Muscat](#), [Moscato d'Asti](#)

**Thyme and Olive Oil Polenta Cake** \$20

Served with honey roasted peach, blood orange sorbet and honeycomb  
[Sauternes](#), [Tokaji](#), [German Sweet Wines](#)

**Mascarpone Mousse** \$22

Served with espresso and cocoa nib gelato, cocoa custard and amaretto gel  
[Vin Santo](#), [Muscats](#), [Aged Vouvray](#)

**Crème Catalan Parfait** \$21

Served with churros sticks, white chocolate and lemon ganache polvorón  
[Sauternes](#), [Tokaji](#), [Noble Rieslings](#), [Semillon](#)



## DEGUSTATION MENU

\$230 per person

### **Wagyu Beef Carpaccio**

Served with frisee chicory lettuce, goat cheese and Israeli couscous salad  
Ruinart Brut NV, Champagne, France

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### **Pistachio and Coriander Crusted Scallops**

Served with shimeji mushrooms and vincotto sauce  
Domaine Gobelsburg Grüner Veltliner 2015, Kamptal, Austria

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### **Spaghetti Garlic and Chili**

Served with fresh coriander, lobster tartare and osetra caviar  
Cloudy bay Sauvignon Blanc 2014, Marlborough, New Zealand

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### **Mediterranean Sea Brim**

Served with pine nuts, bottarga crust, zucchini pasta, artichokes tian  
Vincent Girardin, "Pouilly Fuisse" 2014, Burgundy, France

*Or*

### **Duck Confit Royal**

Served with pickled garlic, pumpkin croquettes, broad beans and port wine jus  
Muga, "Rioja Reserva" 2011, Rioja, Spain

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### **Crème Catalan Parfait**

Served with churros sticks, white chocolate and lemon ganache polvorón  
Saint Stephen's Crown, Tokaji Aszu 5 Puttonyos 2007, Tokaj, Hungary

## Sous Vide Octopus and Cyprus Frisella Bread



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## Chilled Tomato Gazpacho



## Chocolate and Hazelnut Fondant



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