



WELCOME TO VILU RESTAURANT

Recognized with awards for excellence eight years in a row 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.



ENTRÉES

Pork Terrine \$33

Served with truffle seeded mustard dressing, apple, brioche croutons and game jus

Sommelier's Choice: Chenin Blanc, Pinot Gris, Semillion, Riesling

Roast Tomato and Pesto Tart \$34

Served with jamon serrano, greek feta, vincotto and rocket salad

Sommelier's Choice: Sancerre, Pinot Grigio, Gruner Veltliner

Baccala Stuffed Courgette Flower \$34

Served with baby gem salad, edamame and chardonnay vinaigrette

Sommelier's Choice: Sauvignon Blanc, Chablis, Albariño

Saffron And Chorizo Risotto Stuffed Squid \$33

Served with pickled fennel salad and romesco sauce

Sommelier's Choice: Pinot Grigio, Vernaccia, Chenin Blanc

Pan Seared Scallops \$36

Served with mango salsa, mussel fritti, green asparagus, squid ink wafer and herb beurre blanc

Sommelier's Choice: Sancerre, Riesling, Grüner Veltliner

Buffalo Mozzarella \$32

Served with heirloom tomatoes, rye croutons and aged balsamic and fresh basil

Sommelier's Choice: Cortese, Pinot Grigio, Pinot Noir

All prices are in USD and subject to 10% service charge and 12% TGST

Sommelier's Choice is not included in menu pricing



MAINS

Veal Saltimbocca

\$59

Served with herb potato salad, onion rings, salsa verde, trumpet mushrooms and sage jus

Sommelier's Choice: Syrah, Grenache, Merlot

Potato Gnocchi

\$53

Served with langoustines, crispy fennel, confit tomato, radish and blue swimmer crab sauce

Sommelier's Choice: Chardonnay, Chenin Blanc, White Bordeaux

Roasted Baby Cauliflower

\$42

Served with crispy capers, pickled leeks, toasted nuts, olive dust and smoked provolone sauce

Sommelier's Choice: Grüner Veltliner, Viognier, Vernaccia

Paprika Rubbed Lamb Loin

\$54

Served with potato croquettes, artichokes, pumpkin jam, cumin yoghurt and jus

Sommelier's Choice: Cabernet Sauvignon, Malbec, Shiraz

Reef Fish and Tiger Prawn Panzanella

\$49

Served with ciabatta, kalamata olives, orange and rocket salad

Sommelier's Choice: Riesling, Chablis, Aligoté

DAILY SPECIALS

Pasta of the Day

Chef's Special

Risotto of the Day

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LOBSTER MENU

Lobster

\$22 Per 100g

Lobster Panzanella

Served with ciabatta, kalamata olives, blood orange and rocket salad

Lobster Pasta Special

Chefs pasta special

Lobster Thermidor

Served with two side dishes

Lobster Grilled With Garlic Butter

Served with two side dishes

Sommelier's Choice: White Burgundy, Oaked Chardonnay, White Bordeaux, Chenin Blanc

SIDE DISHES

Patatas Bravas with Tomato Chutney and Smoked Paprika

\$9

Crumbed Polenta with Parmesan and Truffle Chips

\$9

Roast Beetroot and Feta

\$10

Green Salad

\$9

Broccoli and Toasted Almonds

\$9

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Sommelier's Choice is not included in menu pricing



DESSERTS

Peach and Almond Cake

\$18

Served with lavender honey ice cream and peach sauce

Sommelier's Choice: Sauternes, Tokaji, Vouray

Salted Caramel Tart

\$19

Served with mascarpone ice cream and praline crumble

Sommelier's Choice: Vin Santo, Moulleux Vouvray, Muscat

Summer Pudding

\$20

Served with fresh seasonal berries and strawberry gel

Sommelier's Choice: Pink Muscat, Moscato d'Asti, Brachetto

Chocolate Textures

\$21

Served with peppermint ice cream and cocoa nib tulle

Sommelier's Choice: Tawny Port, Muscat

Ice Cream and Sorbet Selection

\$4 Per Scoop

International Cheese Selection

\$21

with accompaniments

Add Cheese

\$4 Per Piece

Sommelier's Choice: White Burgundy, Red Burgundy

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