



WELCOME TO VILU RESTAURANT

Recognised 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

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

Roast Tomato and Pesto Tart

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

Baccala Stuffed Courgette Flower

Served with baby gem salad, edamame and chardonnay vinaigrette

Saffron And Chorizo Risotto Stuffed Squid

Served with pickled fennel salad and romesco sauce

Pan Seared Scallops

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

Buffalo Mozzarella

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



MAINS

Veal Saltimbocca

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

Potato Gnocchi

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

Roasted Baby Cauliflower

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

Paprika Rubbed Lamb Rack

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

Reef Fish and Tiger Prawn Panzanella

Served with ciabatta, kalamata olives, orange and rocket salad

DAILY SPECIALS

Pasta of the Day
Chef's Special
Risotto of the Day



LOBSTER MENU

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

SIDE DISHES

Patatas Bravas with Tomato Chutney and Smoked Paprika

Crumbed Polenta with Parmesan and Truffle Chips

Roast Beetroot and Feta

Green Salad

Broccolini and Toasted Almonds



DESSERTS

Peach and Almond Cake

Served with lavender honey ice cream and peach sauce

Salted Caramel Tart

Served with mascarpone ice cream and praline crumble

Summer Pudding

Served with fresh seasonal berries and strawberry gel

Chocolate Textures

Served with peppermint ice cream and cocoa nib tulle
Tawny Port, Castano Dulce, Black Muscat

Ice Cream and Sorbet Selection

International Cheese Selection

with accompaniments

