

Viola

MEDITERRANEAN
CUISINE

VILU

MENU

VILU Restaurant offers an authentic Mediterranean culinary journey, featuring a curated selection of dishes from France, Spain, Greece and Portugal.

SOUPS.STARTERS.SALADS

-  **PUMPKIN SOUP***
Creamy pumpkin with aromatic spices.
-  **SOUPE À L'OIGNON***
Caramelized onion soup topped with melted cheese.
-  **BOUILLABAISSÉ***
Fish stew with saffron and herbs.
-  **VEGETARIAN CARPACCIO***
Beetroot slices with arugula and cheese.
-  **SPANAKOPITA***
Spinach and feta wrapped in flaky pastry.
-  **OCTOPUS SALAD***
Grilled octopus with roasted bell peppers and potatoes.
-  **GAMBAS AL AJILLO***
Shrimp sautéed with garlic and chili.
-  **SALAD NICOISE***
Tuna salad with boiled eggs and greens.
-  **VILU MIXED SALAD***
House blend of Mediterranean greens.
-  **AUTHENTIC HORIATIKI***
Traditional Greek salad with fresh vegetables.
-  **SOUP OF THE DAY***

ALLERGEN INFORMATION
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS
*FOODS INCLUDED IN THE ALL INCLUSIVE PLUS PACKAGE
ALL PRICES ARE INCLUSIVE OF SERVICE CHARGE AND GST

VizLu

MENU

MAIN COURSES

-  **DUCK CONFIT***
Slow-cooked duck leg in its own fat accompanied with red cabbage and creamy mash potatoes.
-  **BEEF BOURGUIGNON***
Beef stewed in red wine and herbs, served with baby potatoes.
-  **FRANGO PIRI-PIRI***
Spicy Portuguese grilled chicken accompanied with a small salad and French fries .
-  **SOUVLAKI***
Skewered mixed grilled meat and vegetables with tzatziki accompanied with a small salad and pita bread.
-  **SALMON STEAK***
Grilled salmon with Mediterranean vegetables.
-  **ARROZ AL HORNO VEGANO***
Rice dish loaded with seasonal vegetables.
-  **GREEK BRIAM***
Oven-baked mixed vegetables.
-  **PLAT DU JOUR***
Rotating daily special from different Mediterranean countries.

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SIDES

-  **PATATAS BRAVAS**
Spicy fried potatoes.
-  **SPANAKORIZO**
Spinach and rice with lemon.
-  **GRATIN DAUPHINOIS**
Creamy layered potatoes.
-  **RATATOUILLE**
Stewed vegetables in tomato sauce.
-  **GRILLED ASPARAGUS**
-  **FRENCH FRIES**

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SPECIALS

GRILLED RIBEYE 250G

Served with your choice of sauce and accompanied by baked potato wedges with aioli.

GRILLED LOBSTER

Accompanied by a warm quinoa salad with roasted vegetables and your choice of sauce.

GRILLED TIGER PRAWNS

Served with an assortment of grilled vegetables and your choice of sauce.

***Please note that additional fees may apply to any specials,
20% discount on food specials for all AIP guests***

CHOOSE FROM THE FOLLOWING SAUCES TO ACCOMPANY YOUR SPECIAL DISH:

ROMESCO SAUCE (SPANISH INFLUENCE)

A rich and nutty Spanish sauce made with roasted red peppers, almonds, garlic, olive oil and a hint of smoked paprika.

BÈARNAISE SAUCE (CLASSIC WITH STEAK)

A classic French sauce made with clarified butter emulsified in egg yolk and white wine vinegar, flavored with herbs.

CREAMY GARLIC SAUCE

A rich and indulgent sauce made with sautéed garlic, cream, a splash of white wine, and a touch of herbs.

GRILLED LEMON

A simple yet flavorful choice, perfect for enhancing the natural flavors of grilled dishes with a smoky, tangy citrus note.

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DESSERT

-  **TARTA DE SANTIAGO***
Almond-based Spanish cake.
-  **CRÈME CATALANA***
Spanish citrus-flavored custard.
-  **MILLE-FEUILLE***
Layered puff pastry with cream.
-  **PROFITEROLES***
Cream-filled French choux pastry.
-  **FRESH FRUITS***
Seasonal fruit platter.
-  **SELECTION OF ICE-CREAM***
3per scoop
-  **DESSERT OF THE DAY***

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