

ViLu

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

 FRENCH CUISINE  SPANISH CUISINE  GREEK CUISINE
 PORTUGUESE CUISINE  EUROPEAN CUISINE

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MENU

MAIN COURSES

-  **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

DUCK CONFIT

Slow-cooked duck leg in its own fat accompanied with red cabbage and creamy mash potatoes.

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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