BARBECUE MENU

RESTAURANT-QUALITY DISHES FRESH FROM THE KITCHEN AND EXCLUSIVELY FOR YOU

“If more of us valued food and cheer and song above hoarded gold, it would be a merrier world. “

— J.R.R. Tolkien

CULINARY NOTES & REMINDERS

MENU CHOICES

Please confirm with us your choices from the menu at least 72 hours prior to the date of your arrival.

PROCUREMENT

Food is charged on top of rental rates with a 20% procurement fee, subject to 7% VAT. Chef services and kitchen use are inclusive.

DIETARY NEEDS

Kindly inform us of any group dietary requirements such as allergies, spice sensitivities, or vegan diets. Our chefs will gladly adjust recipes.

BESPOKE STYLING

Once at the villa, feel free to inform the chef or manager about specific updates on doneness, seasoning, hotness, or portion sizes.

SPECIAL ORDERS

Items outside the complimentary list can be purchased upon request with a 20% service convenience fee added to each shopping bill.

FOOD IMAGERY

Food images are for baseline reference only. Actual dishes may vary in presentation based elegantly on the chef’s individual style.

MEAT AND SEAFOOD



Marinated BBQ Steak
Premium cuts grilled to perfection. Your choice of Rib Eye, T-Bone, Sirloin, Tenderloin, Kobe, or Wagyu Beef

Marinated BBQ on Skewers
Flame-grilled skewers with your choice of Beef, Chicken, Fish, Lamb, or Prawn

Lamb Chops or Lamb Rack
Marinated with rosemary, sea salt, pepper, and olive oil, served with a classic mint sauce

Marinated Pork Selection
Pork Spare Ribs, Pork Tenderloin, or Pork Chops seasoned with classic salt and pepper or a sweet and sticky Asian-style marinade

Marinated Chicken Selection
Chicken Breasts, Wings, Drumsticks, or Thighs prepared with olive oil and herbs or our sticky Asian-style marinade

BBQ Burgers
Flame-grilled gourmet burgers with your choice of Beef, Chicken, Fish, or Pork

Hot Dogs and Sausages
Premium grilled sausages with your selection of Chicken, Pork, Turkey, or Veal

Whole Fish BBQ
Freshly caught whole fish grilled over charcoal. Choose from White Snapper, Sea Bass, Salmon, or prime local selections

Seafood BBQ
An ocean bounty featuring Lobsters, Rock Lobsters, Tiger Prawns, Shrimps, Squid, or New Zealand Mussels

Mixed Vegetable Skewers
A colorful assortment of seasoned garden vegetables, skewered and lightly charred

Mixed Vegetables & Cheese BBQ
Grilled market vegetables paired with premium artisanal cheeses. Choose from Goat Cheese, Halloumi, or Paneer

Marinated Tofu on Skewer

SIDE DISH



Potatoes
Perfectly roasted or grilled seasoned potatoes

Sweet Corn
Tender, sweet corn on the cob charred over the grill

Zucchini
Lightly seasoned sliced zucchini flame-grilled to perfection

Capsicum
Sweet and vibrant grilled bell peppers

Carrots
Tender-crisp farm fresh carrots lightly charred

Eggplants
Rich, smoky grilled eggplant slices marinated with herbs

Pineapple
Caramelized pineapple rings sweet from the grill

Tomatoes
Juicy, flame-seared vine tomatoes

Grape Tomatoes
Sweet, burst-in-your-mouth grilled grape tomatoes

Red Onion
Char-grilled red onion wedges with a sweet finish

THE LUXURY
SIGNATURE