ITALIAN & WESTERN 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.

APPETIZER



Garlic Bread
Toasted bread with aromatic garlic, rich butter, and fresh parsley

Tomatoes Bruschetta
Toasted bread topped with fresh tomatoes, garlic, and fragrant Italian basil

Avocado Bruschetta

Crisp bread layered with creamy avocado, finely diced onion, and fresh coriander

Potato Cakes
Savory boiled potato patties mixed with onion, celery, and a touch of crisp green apple

Cheese Rolls
Golden-baked puff pastry packed with a melted gourmet mix of cheese

Chicken Chopped Cha Plu Leaves
Steamed chopped chicken infused with local herbs and our signature homemade sauce

Prawn Tartare Anavaya
Fresh prawns tossed with onion, coriander, and parsley bound in a delicate mayonnaise dressing

SALAD



Anavaya Salad
Mixed garden salad with fresh tomato, cucumber, onion, and a blend of mixed cheese

Greek Salad
Crisp mixed salad tossed with tomato, bell pepper, cucumber, and savory feta cheese

Caesar Salad
An Italian classic arrangement with cucumber, tomato, black olives, and sharp parmesan

Rucola Salad
Peppery rocket salad paired with fresh tomato, cucumber, and shaved parmesan cheese

Caprese Salad
Thick slices of beef tomato and buffalo mozzarella finished with a vibrant pesto reduction

SANDWICHES AND WRAPS



Baguette Me
Fresh baguette with grilled chicken and vegetables, served with crispy french fries

Vegetables Spiced Wrap
Soft wrap packed with grilled vegetables and seasoned chicken, served with french fries

Egg Cheese Wrap
Savory egg con carne wrapped with melted cheddar cheese, served with french fries

Ham and Cheese Sandwich
Oven-baked cheese and premium ham sandwich, served with a side of potato

Chicken and Cheese Sandwich
Crisp toast filled with juicy grilled chicken and melted cheddar cheese

Club Sandwich
Classic multi-layered toast with fresh lettuce, egg, and cheddar cheese, served with french fries

Burger Beef
Premium grilled beef patty topped with rich cheddar cheese, served with french fries

SOUPS



French Onion Soup
Classic rich onion broth served with home-baked parmesan cheese croutons

Pomodoro Soup
Homemade Italian-style tomato cream soup bursting with rich flavor

Pumpkin Soup
Smooth, velvet-textured homemade pumpkin cream soup

Mushroom Soup
Earthy mixed mushroom cream soup served with fresh warm bread

Asparagus Soup
Homemade asparagus and sweet onion simmered in a velvety cream soup

MAIN DISH



Risotto Tomato Sauce
Italian risotto cooked with garden vegetables, rich tomato sauce, and finished with parmesan cheese

Risotto Cream Cheese
Italian risotto tossed with select vegetables, a rich cream sauce, and grated parmesan cheese

Gnocchi Cream Cheese
Tender potato gnocchi pillows blanketed in a smooth cream cheese sauce

Ravioli Ricotta Spinaci
Handcrafted ravioli filled with ricotta and spinach, served in a velvety cream sauce

Grilled Salmon
Perfectly seared salmon fillet accompanied by assorted vegetables and an elegant cream sauce

Grilled King Prawn

Plump, flame-grilled king prawns drizzled with a bright white wine lemon sauce

Pork Fillet
Tender pork fillet served with grilled seasonal vegetables or garden salad, finished with a lemon cream sauce

Chicken Fillet
Grilled succulent chicken breast paired with vegetables and topped with a savory tomato cheese sauce

Grilled Half-White Snapper
Freshly grilled half snapper served with assorted vegetables and a delicate white wine cream sauce

Lamb Chop
Premium grilled lamb chops paired with roasted vegetables and a rich red wine reduction sauce

Anavaya Striploin Steak
Premium imported grilled striploin steak, expertly prepared with our signature chef's special sauce

PASTA CORNER



Pomodoro
Classic homemade Italian tomato sauce. Your choice of Spaghetti, Penne, Linguine, or Fettuccine

Pesto
Fragrant fresh basil, garlic, oil, and pine nut sauce. Your choice of Spaghetti, Penne, Linguine, or Fettuccine

Carbonara
Rich, creamy sauce with egg, cheese, and savory bacon. Your choice of Spaghetti, Penne, Linguine, or Fettuccine

Bolognese
Hearty, slow-simmered homemade meat and tomato sauce. Your choice of Spaghetti, Penne, Linguine, or Fettuccine

PIZZA



Pizza Margherita
Classic mozzarella cheese, fresh tomato slices, rich tomato sauce, and aromatic Italian basil

Pizza Quattro Formaggi
A rich, four-cheese blend of creamy ricotta, sharp parmesan, cheddar, and melted mozzarella

Pizza Verdure
A colorful medley of assorted garden vegetables with mozzarella cheese and tomato sauce

Pizza Hawaii
A classic sweet and savory mix of pineapple, ham, onion, bell pepper, and bubbly mozzarella

Pizza Seafood
An array of mixed fresh seafood layered over zesty tomato sauce and melted mozzarella cheese

Pizza Tonno
Flaky tuna, crisp onion, and savory tomato sauce finished with a blanket of mozzarella cheese

Pizza Anavaya
A hearty meat-lover’s blend of grilled chicken, ham, smoky bacon, tomato sauce, and mixed cheese

THE LUXURY

SIGNATURE