

# In Room Dining

Executive Chef Joey Dela Victoria has designed some scrumptious menu's to be enjoyed in the comfort of your own room

Between 6-9pm

**300g charred scotch fillet 21**

red wine jus

**roasted chicken breast 19**

pesto marinade

**pan roasted snapper fillet 20**

garlic parmesan & lemon

butter

**tagliatelle pasta 19**

legumes grilles • roquette

pesto

**don't forget the sides...**

**green leaf salad 10**

balsamic vinaigrette

**green beans 10**

confit shallot • olive oil

**bone marrow 14**

white wine vinegar

**shoestring fries 10**

parmesan • truffle

For those 24 hour nibbles...

**scarlett's frittata 16**

butternut pumpkin • semi

dried tomato

spinach • cheddar

**hawaiian pizza 17**

ham • pineapple • cheese

**margherita pizza 16**

basil • tomato • cheese

**slow braised lamb pizza 18**

spanish onion • cheddar cheese

**red wine braised beef cheeks 18**

root vegetables

**meatballs 18**

tomato provencale

**greek salad 17**

fetta • olives • cucumber •

tomato

**garden salad 15**

onion • cucumber • tomato