

Pool Bar Menu

Cuisine from the Mediterranean
Sea...

Soup of the day 16.00

Gazpacho 10.00

Appetizers

Tuna Carpaccio 29.00
With artichoke confit and truffle essence

Gamberoni alla Diavola 26.00
Mildly spiced tiger prawns served atop saffron risotto cake with a roasted bell pepper salsa and tomato confit

Calamari fritti con salsa di pomodori 22.00
Panko dusted crisp calamari, fresh tomato salsa, roasted garlic and fresh herbs

Burrata Pugliese (P) 33.00
Creamy burrata mozzarella cheese with heirloom tomatoes, parma ham, extra virgin olive oil and our garden fresh basil

Prosciutto e Melone (P) 26.00
Thin sliced parma ham wrapped around sweet ripe cantaloupe melon

Salads

Classic Caesar Our Way (P) 26.00
Whole Romaine hearts with crisp pancetta, grilled anchovies, bread croutons, topped with poached egg

Anantara Kihavah Salade Nicoise 21.00
Local yellowfin tuna, anchovies, French green beans, quail eggs with baby new potatoes and taggiasca olives

**Organic Greens and
Julienne Vegetables (V)** 18.00
Carrot, cucumber, egg, cheddar and
emmental cheese in a lemon balsamic
dressing

**Indian Ocean Seafood
Treasures** 26.00
Poached Japanese tako, jumbo prawns, French
mussels, squid, and reef fish marinated in lemon,
extra virgin olive oil and fresh basil with celery.

Burgers, Sandwich & Pizza

Classic Angus Beef Burger 29.00
With tomato, lettuce, onion, melted cheese
and bacon (optional)

Mini Angus Beef Burgers 25.00
Homemade sesame bun, gruyere, roasted tomato,
lettuce and crisp onion rings served with assorted salsas,
mustard, and mayo with crisp spiced fries

**Kihavah's signature Wagyu beef
burger** 54.00
Wild mushroom ragout, foie gras, caramelized onion with
acacia truffle honey, smoked scamorza cheese, grilled
sesame garlic bread, crisp fries

**Our Version of an old
Classic (P)** 21.00
Imported jambon de Paris ham, gooey gruyere
mixed baby greens and dijon mustard on a homemade
French baguette with fries

Roasted Turkey Club 21.00
With creamy avocado salsa, roasted bell pepper chutney,
lettuce, tomato, and emmental cheese
and a fried egg, served with crisp skin on fries.
bacon optional.

Vegetarian Focaccia (V) 19.00
Home-made focaccia panini with assorted grilled
vegetables, sundried tomato and olive tapenade, our
pesto mayo, fries

Pizza Margherita (V) 24.00
Buffalo mozzarella, tomato and basil

Pizza alla Diavola	27.00
Salami and fresh chillies – beef salami may be substituted	
Calzone alla Romana (P)	24.00
Pizza dough filled with cooked ham, mozzarella and ricotta cheese topped with tomato sauce	
Spaghetti al Pomodoro	23.00
Spaghetti in tomato sauce with fresh basil and parmigiano	
Pappardelle Bolognese	28.00
Homemade pasta ribbons with a rich beef ragout in tomato sauce	
Fettucine Aragosta	42.00
Homemade fettucine with roasted lobster in a poppy seed and saffron cream sauce	
Lasagna Emiliana	24.00
Homemade pasta sheets filled with a beef ragout, béchamel and tomato with parmigiano	
Ravioli con funghi, Ricotta e Mascarpone (V)	32.00
Homemade ravioli filled with chanterelles, Mascarpone cheese and ricotta in butter and sage	

Main Course

Pan Seared Sesame Crusted Tuna	32.00
Sliced and served with Belgian endive salad, tomatoes and golden yellow frisee in a dijon and wasabi dressing	
Grilled Local Lobster x 100 gr	23.00
Lemon butter and fresh herbs (Full Board Supplement \$ 06 per 100gr)	
Scampi Provençal	52.00
White wine, lemon, garlic, parsley butter on a bed of nouvelle potatoes	
Grass fed lamb chops	44.00
Grilled double cut Australian lamb chops in a Balsamic and fresh rosemary reduction	
Devil's baby chicken	35.00
Corn-fed chicken pressed between two lava stones roasted pearl onions and juniper berry natural jus. Served with French fries	

Certified Angus Rib eye steak 42.00
Green peppercorn sauce and crisp fries

Grilled Veal Paillard 45.00
Lemon piccata sauce and side salad

From our Thai heritage

Som Tam (N) 22.00
Green papaya salad with dried shrimps and peanuts

Yam Talay 30.00
Seafood salad

Tom Yum Goong 32.00
Broth of prawns and straw mushrooms
sprinkled with fresh chopped cilantro

Tom Ka Gai 26.00
Spicy broth of coconut milk and lime juice
seasoned with ginger root & cayenne pepper
served with chicken strips

Pad Thai Goong 30.00
Flat noodles with prawns, banana blossom,
tofu and garlic chive

Thai Green Chicken Curry 26.00
Peas eggplant, coconut milk and jasmine rice

[V] Vegetarian dish
[P] Contains pork
[N] Contains nuts

Sweets

Classic Tiramisu 21.00

Khalua Jelly, Amaretto, Fruit Ribbons,
Bitter Chocolate Sand

Strawberry Baked Cheese Cake 21.00

Solid Brown Butter, Strawberry Compote,
Macaroon, Lemon Foam and Berries

70% Bitter Chocolate (N) 21.00

Bitter Chocolate Mousse, Pistachio Bruleé, Torroncino,
Chocolate Sand and Coffee Bean Olive Oil Gelato

Gianduja Cremeux (N) 21.00

Macaroon, Almond Brittle, White Chocolate Snow
and Fresh Berries

Classic Cannoli (N) 21.00

Candied Citrus Rind, Pistachio Choco Soil, Berry Popsicle

Caramel and Peanut Butter Molten Cake (N) 21.00

Nutella Powder, Bailey's Ice cream and Mini
Marshmallows

Coppa di Gelati e Sorbetti 21.00

A Selection of Homemade Ice Cream and Sorbets
Vanilla, Chocolate, Mocha, Marble Mascarpone,
Mango, Lemon, Passionfruit, Raspberry, and Coconut
Sorbets
3 Scoops served with crisp wafer

(N) Contains nuts