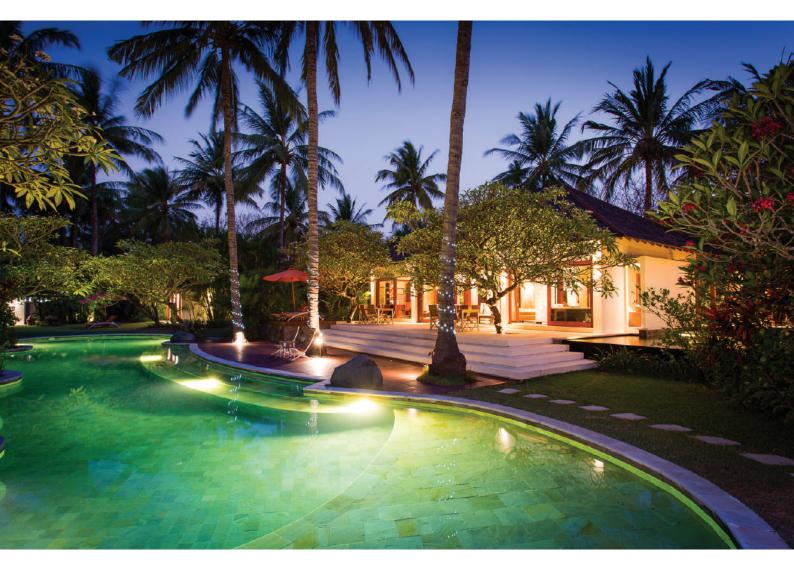
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All Inclusive Dining Package

2019 - 2020



Exquisite pairings of local flavours, and contemporary western and asian dishes.

With fish freshly caught from the Indian Ocean and locally sourced exotic fruits and vegetables, our menu offers dishes crafted from the finest ingredients.

THE ANANDITA

www.theanandita.com

Luxury Beachfront Villa

THE CONCEPT

Our in-house chef and his team are schooled in a wide of variety of internationals cuisines, including French, Italian, Indian, Thai, and Chinese.

As an alternative to our system of on demand shopping and cooking, the Anandita villa also offers an All inclusive 3 meals package, which saves guests the time and effort linked to choosing meals, monitoring supplies, and daily costs.

This Package Covers daily:

Full Breakfast

Three Course Lunch

High Tea

Three Course Dinner

and only for guests having taken the all inclusive 3 meal package and who are staying at the villa for 5 or more days

The Signature Anandita Beach Barbecue with a complimentary live band and a private fireworks show on a selected night.

The package includes free mineral water and soft drinks. When selected, the package is payable at checkout and should include all guests for their whole stay.

During these meals, all guests will be served the same dishes, except for breakfast during which each guest may choose their own dishes.

The set menu per meal consists in one daily combination of the dishes shown in the lists below, selected by our chef and in consultation with our guests.

Please inform our chef if you have any food allergies or diet restrictions.

Daily rate per adult: US\$ 50 ++ Daily rate per Child (age 4-12 years): US\$ 25 ++

If at time, some guests decide to take lunch or dinner outside the villa, a deduction is applied provided that the chef is notified the day before.

Adult credit for lunch of dinner outside the villa: US\$ 20 Child (age 4-12 years) credit for lunch of dinner outside the villa: US\$ 10

Full Breakfast

Served by the kitchen bar on in the main dining pavilion, our breakfasts are tailored to provide our guests with vitality and energy.

HOME MADE PASTRIES & CEREALS

Freshly baked home made croissant and danish pastry.

Toasted Bread with honey, butter, or jam.

A selection of cereals.

MAINS

Fresh eggs any style

Omelette with cheese, tomatoes, and onions.

SIDES

Fresh seasonal tropical fruits.

Fresh yoghurt.

Bacon & Saussages



HOT BEVERAGES

A selection of hot Teas

Brewed Coffee, Espresso*, or Cappuccino

COLD BEVERAGES

Fresh orange, pinneaple, or watermelon juice.

"Create your own" Smoothie







Lunch & Dinner

Served in the main dining pavilion, or upon request by the beach, by the pool, or in the sprawling villa gardens under the shade by day or the stars by night.

STARTERS

WESTERN CLASSICS

Mediterranean Salad

Salad Nicoise

Shrimp and Avocado Salad

Caesar's salad

Tomato salad with feta cheese

ASIAN CLASSICS

Vietnamese vegetable spring rolls

Indian vegetable samosas

HOME MADE SOUPS

Asparagus Soup

Cream of Mushroom Soup

Russian Borsht

Cream of Tomato Soup

French onion soup

Cream of Broccoli Soup

Thai Tom Yoon Goon soup 🎾

Minstrone Soup

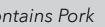
Thai Tom kha kai soup



Vegetable broth









MAINS

FISH AND SEAFOOD DISHES

Seared tuna with creamy wine sauce on a bed of seasonal vegetables $\stackrel{\wedge}{\sum}$ Grilled catch of the day, served with potatoes and pan fried seasonal vegetables Indonesian fish curry served with rice and vegetables Grilled snapper fillets with mashed potatoes or rice, on a bed of broccoli and

> Sautéed shrimps Indonesian style with rice and vegetables Seafood pasta with shrimps

cauliflower.

BEEF AND CHICKEN DISHES

Grilled steak with French style gratin dauphinois Malay style Beef Rendang served with rice and pan fried vegetables Grilled chicken with green beans and french fries Indonesian chicken curry with rice and vegetables 🎾 Indonesian Nasi Goren with chicken satay and prawn crackers Indonesian Mi Goren with chicken satay and prawn crackers Club sandwich served with salad and French fries







Desserts

SMALL PLATES

Fruit Tart

Home made creme brûlée

Ice Cream

Chocolate fondant cake 🏠



Tiramisu

Chocolate mousse

Caramel custard

Crêpe suzette

Fresh fruit platter

HOT BEVERAGES

A selection of hot Teas

Brewed Coffee, Espresso*, or Cappuccino



HIGH TEA

Served by the beach, on the lawn (pictured below), or by pool at around 5 pm.

High Tea is a refreshing moment to relax after the day's activities or before a massage at our spa. For more information on the available spa treatments, please refer to the Spa Menu.

SMALL PLATES

Home made Pancakes

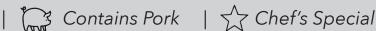
Home made Crêpes

HOT BEVERAGES

A selection of hot Teas

Brewed Coffee, Espresso*, or Cappuccino





BEACH BARCBECUE

Served on the beach in the evening



🖔 Live band included 🦪





Private firweworks show over the bay



The Anandita signature Beach Barbecue is only available to guests having taken the all inclusive 3 meal package and who are staying at the villa for 5 or more days.

SOUP

Your choice of soup from the options listed in the Starters Menu

MAIN

Grilled Beef, Fish, Prawns, and Squid served with an assortment of seasonal vegetables and baked potatoes, puree, or rice, and a side of green salad.

DESSERT

Chocolate fondant cake 🏠



HOT BEVERAGES

A selection of hot Teas

Brewed Coffee, Espresso*, or Cappuccino







CHILD FRIENDLY MENU

Children (ages 4 12 years of age) may follow the same menu as their parents, or alternatively substitute any dish with those offered on this page.

MAINS

Home made pizza

Chicken burger

Beef burger

Chicken nuggets

Spaghetti bolognese

SIDES

French fries and seasonal vegetables

DESSERTS

Ice cream

Home made natural yoghurt

Fruit yoghurt

Seasonal fresh fruits







Drinks Menu

Many of our guests enjoy taking an aperitif at sunset by the beach, by the pool, in the bar pavilion, in the main pavilion by the billiards table, or in the main lounge before dinner.

Aperitifs, cocktails, and mocktails - US\$ 6

Our experienced waiting staff have a big repertoire of house and classic cocktails, from freshly made pina coladas to classic martinis.

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Sparkling water - US\$ 3

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Bintang beer - US\$ 3

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Wine by the bottle - Price subject to change

Choose from a selection of local or imported white or red Australian & French wines. Prices are by the bottle. Updated price list available at the villa.

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Fresh fruit juices and smoothies - US\$ 4

Opt for classics or design your own fresh juices or smoothies.

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Nespresso capsule coffee - US\$ 3

Select from a wide array of imported capsules, each with their own distinct flavors.

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ADVENTURE PICNIC BASKET

The villa chef can also arrange a lunch picnic basket for guests going on whole day excursions outside the villa, such as on snorkeling tours around the nearby Gili Islands, or on jungle treks to the waterfalls.

Mixed salad

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Chicken, cheese, and tomato sandwiches with a side of french fries

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Yoghurt

--

Brewed coffee

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Soft drinks

