

VILLA.SAPI  
LOMBOK

**M E N U**

**BREAKFAST**

**LUNCH – DINNER**

**KID**

**TEA TIME**

**COCKTAIL**

**AND**

**B B Q**

# VILLA.SAPI

## LOMBOK

### **BREAKFAST MENU**

#### **CONTINENTAL BREAKFAST**

Your choice of chilled fresh fruit or vegetable juice, fresh fruit platter, and your choice of, white toast, brown toast, croissant, danish pastry chocolate and muffin.

#### **AMERICAN BREAKFAST**

A full set of continental breakfast with two fresh eggs any style, grilled tomatoes, sautéed mushrooms, with chicken sausage

#### **HEALTH AND WELLNESS BREAKFAST**

Your choice of chilled fresh fruit or vegetable juice; fresh fruit platter or natural yoghurt with fresh fruits; bircher muesli or cereal selection corn flakes, toasted musli.

#### **INDONESIAN BREAKFAST**

Lombok fried rice or noodles topped with fried egg,  
Bubur ayam, Indonesian rice porridge with chicken, crispy shallots and boiled egg  
Bubur Ijin, black rice fuding flavoured with coconut milk and pandan leaves

#### **A LA CARTE**

Bircher Muesli, Prepared with milk, dried tropical fruits, apple, yoghurt and local honey

Choice of Natural or Fruit Yoghurt

Cooked Oatmeal, With local honey, banana and fresh milk

Two Fresh Farm Eggs any Style

With chicken sausages, toasted white or brown bread

Omelette

Plain or with your choice of mushroom, onion, cheese, tomato, bell peppers with chicken sausages

French toast with cinnamon and maple syrup

Butter milk pancake or waffles

Your choice, plain or banana served with maple syrup

Freshly Baked Bread

Your choice of, white toast, brown toast, croissant, chocolate croissant, danish pastry, brioche, and muffin

Crepes

Flavoured with fresh lemon juice and cane sugar, topped with strawberry coulis

Croque monsieur or madame

Pan-fried sandwich; monsieur with cheese;  
Madame with cheese and egg

# VILLA.SAPI

LOMBOK

## LUNCH MENU 1

### ENTREE

Organic Lombok Tomato Gazpacho  
with a hint of spices, and herb garlic croutons

\*\*\*\*\*

### MAIN COURSE

Pan Seared Red Snapper  
Eggplant caviar , romain lettuce, tomato mousse and honey mustard dressing

\*\*\*\*\*

### DESSERT

Banana Chocolate Cake  
With chocolate coulis and cream anglaise

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 1

### ENTREE

Pumkin Soup  
Roasted honey glazed pumkin soup with herb cream and fried basil

\*\*\*\*\*

### MAIN COURSE

King Prawn Risotto  
Served with tomato salsa and basil pesto

\*\*\*\*\*

### DESSERT

Apple Tart  
Caramelized local green apple with vanilla ice cream and apple caramel sauce

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 2

### ENTREE

Chicken Prawns Springroll  
with garden vegetables salad and sweet sour dip

\*\*\*\*\*

### MAIN COURSE

Ayam Masak Kecap  
Stir fried chicken with sweet soy sauce served with steamed rice

\*\*\*\*\*

### DESSERT

Seasonal Cut Fruit Selection  
Watermelon, honeydew, papaya, pineapple, rambutan, mango

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 2

### ENTREE

Jelatah Campur  
Prawn ,cucumber and pineapples marinated in fish sauce vinaigrette, toasted peanut

\*\*\*\*\*

### MAIN COURSE

Ayam Bakar Lombok  
Lombok style grilled chicken, marinated in mild red chili paste served with long bean salad and steamed rice

\*\*\*\*\*

### DESSERT

Kue Tape Keju  
Traditional permentation casapa and double cheese cake sherped with fruits salsa and strwberry coulis

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 3

### ENTREE

Child cucumber and yoghurt mint Soup

\*\*\*\*\*

### MAIN COURSE

Club Sandwich

with grilled chicken, fried egg, avocado, tomato and lemongrass mayonaise

\*\*\*\*\*

### DESSERT

Lemon Tart with Italian merengue

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 3

### ENTREE

Kai Tom Kha

Thai style herbed coconut broth with chicken,  
spring onion and galangal, scented with kaffir lime

\*\*\*\*\*

### MAIN COURSE

Grilled Fillet of Mahi -Mahi

With prawn mash , braised vegetables and gremolata sauce

\*\*\*\*\*

### DESSERT

Fresh Coconut Pannacota

With caramel,coconut sauce and strawberry ice cream

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 4

### ENTREE

Gado-Gado  
Indonesian style vegetables salad with  
beansprout, tomato, cabbage, spinach, longbean  
carrot and boiled egg served with peanut sauce

\*\*\*\*\*

### MAIN COURSE

Ikan Bakar Dabu Dabu  
Grilled fish fillet with sauted waterspinach, tomato ,chili and shallot salsa

\*\*\*\*\*

### DESSERT

Dadar Gulung  
Coconut palm sugar crepes served with vanilla ice cream

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 4

### ENTREE

Mixed Seasonal Greens  
with tomato, cucumber, fresh herb, orange segment and balsamic dressing

\*\*\*\*\*

### MAIN COURSE

Australian Beef Tenderloin  
with calcanon potatoes, green bean, caramelised onion and red wine Sauce

\*\*\*\*\*

### DESSERT

Lemon Delecious  
Served with strwberry ice cream, brandy schapps and orange wedges

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 5

### ENTREE

Chilled Carrot and Orange Soup

\*\*\*\*\*

### MAIN COURSE

Quesadillas

With chicken, cheese, bellpepper, onion, tomato basil salsa  
cream lemon and avocado moussline

\*\*\*\*\*

### DESSERT

Youghurt Mousse

Served with mango and strawbery, berry coulis and orange segment

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 5

### ENTREE

Soup Sari Laut

Indonesian style seafood Soup flavour with lemongrass and fresh corriander leaf

\*\*\*\*\*

### MAIN COURSE

Chicken Curry

Special Chef creation curry ,crunchy Asian green with coconut steamed rice

\*\*\*\*\*

### DESSERT

Black Rice Rollade

Sticky black rice roll with indonesian pastry cream and tropical fruits

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 6

### ENTREE

Soto Banjar

Spicy chicken and rice noodle soup flavoured with lime and chinese celery

\*\*\*\*\*

### MAIN COURSE

Nasi Goreng Istimewa

Fried rice with prawn and chicken satay, crackers, pickled vegetables

\*\*\*\*\*

### DESSERT

Ice Cream

Your choice of vanilla, chocolate, strawberry

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 6

### ENTREE

Salt pepper Calamari Salad

Mix Asian green salad, and ginger palm sugar dressing

\*\*\*\*\*

### MAIN COURSE

Mustard Crusted Chicken Breast

with ratatouille, potatoes puree and shallot reduction

\*\*\*\*\*

### DESSERT

Chocolate Mousse Cannelloni

With mix fruit salsa and chocolate sauce

\*\*\*\*\*

Tea and coffee



# VILLA.SAPI

LOMBOK

## LUNCH MENU 7

### ENTREE

Bruschetta  
Tomato and basil salsa on garlic bread

\*\*\*\*\*

### MAIN COURSE

Yellow Fin Tuna Steak  
Baby potatoes, Grilled Panzanella Vegetables and garlic puree sauce

\*\*\*\*\*

### DESSERT

Cheese cake with caramelised banana sauce

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 7

### ENTREE

Cream of Sweet Corn Soup

\*\*\*\*\*

### MAIN COURSE

Penne Pasta  
with sauteed seafood cream and pesto

\*\*\*\*\*

### DESSERT

Honeycomb Fudge Sundae  
Vanilla, strawberry, chocolate ice cream topped honeycomb, cashew nut and hot chocolate

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 8

### ENTREE

Tahu Isi

Stuffed tofu with prawn and vegetables ,palm sugar dressing

\*\*\*\*\*

### MAIN COURSE

Pepes Ikan

Grilled fish fillet wrapped in banana leaf with vegetables salad and steamed Rice

\*\*\*\*\*

### DESSERT

Fruit salad with vanilla ice cream

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 8

### ENTREE

Yam Nua Yang

Thai beef salad made with pickled green papaya , toasted peanut and tamarind dressing

\*\*\*\*\*

### MAIN COURSE

Steamed Sea Bass Fillet

with ginger, lemongrass red chili, coriander leaves, with Asian green vegetables and steamed Rice

\*\*\*\*\*

### DESSERT

Sumping Sari

Traditional roasted pumpkin stuffing coconut palm sugar custard

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 9

### ENTREE

Tomato Cream Soup  
with prawn, garlic crouton

\*\*\*\*\*

### MAIN COURSE

Char-Grilled Hamburger  
double cheese, onions and tomatoes on a freshly baked sesame seed bun

\*\*\*\*\*

### DESSERT

Individual coconut and passion fruit tart with fruit

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 9

### ENTREE

Soto Ayam  
Indonesian style chicken ,vegetables and noodle soup

\*\*\*\*\*

### MAIN COURSE

Udang Balado  
King prawns simmered in a mild chili-coconut milk sauce

\*\*\*\*\*

### DESSERT

Es Palu Butung  
Indonesian dessert plate of caramel banana crepe with vanilla ice cream and  
butterscotch

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 10

### ENTREE

Rice paper roll marinated prawns and fresh herb  
served with mango salsa and palm sugar chili, garlic reduction

\*\*\*\*\*

### MAIN COURSE

Mie Goreng Ayam Renyah  
Indonesian wok-fried egg noodles with vegetable and crispy fried chicken

\*\*\*\*\*

### DESSERT

Waluh Metambus  
Balinese style pumpkin tart coconut palm sugar sauce

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 10

### ENTREE

Daily catch of fresh fish prepared as sushi and sashimi  
with soy sauce and pickled ginger

\*\*\*\*\*

### MAIN COURSE

Duck Ragu with Farfalle  
Cabernet reduction, rosemary infused olive oil

\*\*\*\*\*

### DESSERT

Chocolate Rollade  
With vanilla ice cream, strawberry coulis and orange marmalade

\*\*\*\*\*

Tea and coffee

**LUNCH MENU 11**

**ENTREE**

Caesar Salad  
with chicken or prawn, shaved parmesan cheese and croutons

\*\*\*\*\*

**MAIN COURSE**

Traditional Marguerita Pizza  
Sauce pomodoro, mozzarella, cherry tomato and basil

\*\*\*\*\*

**DESSERT**

Tropical fresh fruit platter

\*\*\*\*\*

Tea and coffee

~~~~~

**DINNER MENU 11**

**ENTREE**

Soup Papaya Muda  
Traditional Lombok style chicken green papaya soup.

\*\*\*\*\*

**MAIN COURSE**

Ikan Kakap Bakar Bumbu Madu  
Grilled snapper fillet with tomato chili honey sauce ,sauteed water spinach  
and steam rice

\*\*\*\*\*

**DESSERT**

Naga Sari  
Banana rice custard served with coconut palm sugar and slice fruit

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 12

### ENTREE

Sambal Be Tongkol  
Balinese style flaked tuna salad with lemongrass salsa

\*\*\*\*\*

### MAIN COURSE

Kalio Padang  
Padang style beef braised in roasted coconut, with cassava leaf  
and steamed rice

\*\*\*\*\*

### DESSERT

Lombok Es Cendol  
Lombok style rice pudding with palm sugar syrup and coconut milk

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 12

### ENTREE

Cream of Green Peas Soup

\*\*\*\*\*

### MAIN COURSE

Lamb Rack  
Rack of Australian lamb with herbed potatoes gnocchi  
Vegetables, and natural juice

\*\*\*\*\*

### DESSERT

Papaya Soufflé  
with papaya emulsion and vanilla ice cream

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 13

### ENTREE

Prawns Nori Rolls  
with vegetables, pickled ginger and Japanese soy sauce

\*\*\*\*\*

### MAIN COURSE

Traditional Marguerita Pizza  
Sauce pomodoro, mozzarella, cherry tomato and basil

\*\*\*\*\*

### DESSERT

Triple ice cream with chocolate sauce

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 13

### ENTREE

Prawns Wrapped in basil leaf and lumpia pepper  
Served with palm sugar red chili reduction and cucumber raita

\*\*\*\*\*

### MAIN COURSE

Herb and Spice Crusted Mackerel  
Wilted seasonal green vegetables, toasted pine nut and pomelo fruit salsa

\*\*\*\*\*

### DESSERT

Gratinated Ginger and Orange Cream Brulee

\*\*\*\*\*

Tea and coffee

# VILLA.SAPI

LOMBOK

## LUNCH MENU 14

### ENTREE

Sweet Chili Chicken Salad  
Sauted chicken strips with tossed salad dressed with sweet chili sauce

\*\*\*\*\*

### MAIN COURSE

Sumatran Seafood Laksa  
coconut broth with rice flour noodles, tofu and bean sprouts

\*\*\*\*\*

### DESSERT

Dadar Gulung  
Coconut palm sugar crepes served with vanilla ice cream

\*\*\*\*\*

Tea and coffee

~~~~~

## DINNER MENU 14

### ENTREE

Lemongrass Chicken Satay  
with chopped chili, sweet soy and Asian style salad

\*\*\*\*\*

### MAIN COURSE

Grilled Rare Tuna Steak  
Wilted water spinach, green beans, cherry tomatoes

\*\*\*\*\*

### DESSERT

Tiramisu alla villa Sapi

\*\*\*\*\*

Tea and coffee



# VILLA.SAPI

## LOMBOK

### KIDS MENU

#### LUNCH AND DINNER

Fish fingers  
Scrambled eggs on white toast  
Toasted cheese sandwich  
Chicken Nugget  
Mini beef burger & French fries  
Fish and chips, mayonaise and lemon  
Grilled chicken sausages with mashed potatoes  
Spaghetti or penne pasta with tomato or meat sauce & parmesan cheese  
Minute steak with vegetables and tomato sauce  
Grilled fish fillet with steamed rice and vegetables  
Chicken satay with steamed rice and peanut sauce  
Chicken and green pea fried rice  
Portion of French fries with tomato sauce

#### DESSERT

Fruit chunks with vanilla ice cream  
Banana split with vanilla ice cream & chocolate sauce  
Chocolate ,vanilla or strawberry ice cream  
Chocolate brownies with Chocolate sauce  
Cheese Cake  
Lemon tart with strawberry coulis

#### DRINKS

Seasonal Fresh fruit juice  
Seasonal Fresh fruit smoothie  
Hot Chocolate  
Chocolate or Vanilla milk shake

***Should you wish to have any special request for your favourite dishes,  
Our chef will be pleased to discuss and prepare it.***

***Bon Appetit***

# VILLA.SAPI

## LOMBOK

### TEA TIME MENU

Carrot cake

Mini doughnut with cane sugar

Potatoes chocolate cake

Mini chocolate crepe roll

Pisang Goreng ,traditional fried banana with cinamon sugar

Tigapo ,traditional fried casava cake stuffing with palm sugar

Mini Chocolate banana pancake

Assorted cookies

Chocolate banana cake

Onde – Onde

***Should you wish to have any special request for your favourite dishes,  
Our chef will be pleased to discuss and prepare it.***

***Bon Appetit***

# VILLA.SAPI

LOMBOK

## COCKTAIL MENU

### Alcoholic Drink

Mojito

Bacardi,lime,mint,soda water

Bikini

Vodka,bacardi,lemon juice,sugar and milk

Screw Driver

Vodca and orange juice

Frozen Margarita

Cointreau,tequila and lemon juice

Havana Cocktail

Bacardi, pineapple juice and lemon juice

Pinacolada

Bacardi,Malibu rum,coconut cream, pineapple juice and sugar syrup

Cuba Libre

Bacardi,lime ,cocacola

Caipiroska

Vodka,lime,simple syrup

### Non Alcoholic Drink

Virgin Mojito

Tanjung Sunset

Pineapple,orange and banana juice with a dash of grenadine syrup

Shirley Temple

Sprite and grenadine syrup

Virgin Pinacolada

Banana Smoothie

Banana ,yogurt,simple syrup and fresh milk

Banana Milkshake

Banana, vanilla ice cream,simple syrup and fresh milk

**\* All Alcoholic drink will be chargeed US\$ 5 per portion\***

# VILLA.SAPI

LOMBOK

## CANAPE

Chicken sate

Chicken with Garlic Lemon Sauce

Baby potatoes served with spicy Mojo sauce

Popcorn

Spanish Omelette ,with garlic mayo

Calamari Ring

Rice paper Roll with Noc-cham dressing

Seafood Cocktail

Grilled Chicken Sausage with Mustard sauce

Garlic chili Prawns

Potatoe chips

Vegetables Crudite With Spicy Orange Mayonnaise

Kerepek Ubi ,crispy fried casava

Mini Bruschetta

# VILLA.SAPI

LOMBOK

## **BARBECUE ON THE BEACH**

### **STARTER**

Tossed Mixed Lettuces

Lawar Kelungah

Native salad of young coconut with long bean, chicken, chilli and crisp shallot

### **FROM THE GRILL**

Chicken satay ,peanut sauce

Calamari with fragrant red and green chilli and lemon juice

King prawns with garlic butter and Italian parsley

Market fish fillet with garlic, lime juice and olive oil

Chicken wing with sweet soy garlic

Sweet corn marinated garlic and sweet chili sauce

Beef kebab

Sate Pusut ,traditionl skewer of meat minced

Baked Potatoes

Sour cream and spring onions

Nasi Putih

Steamed white rice

Selection of dips and condiments

### **DESSERTS**

Cream caramel served with fruit salad

