



JAVVU
Lunch Menu

≈ Appetizers & Salads ≈

- Caesar Salad**   22
Romaine lettuce in anchovy dressing with strips of herb-roasted chicken, crispy bacon and parmesan shavings, garnished with crostini
- Chicken Fajita Salad**  20
Iceberg lettuce, chicken breast, bell peppers, jalapeno, red onion, tomato and avocado, served with cilantro dressing
- Smoked Salmon Salad**  *Chi* 25
Served with asparagus tips and lemon oil dressing
- Seafood Ceviche** 22
Indian Ocean citrus-marinated seafood, tomato, coriander, lemon, vinegar, potatoes, black olives and banana chips
- Insalatona**    *Chi* 22
Home-cultivated rocket leaves with lettuce, radicchio, cherry tomatoes, black and green olives, sun-dried tomatoes, peppers and mozzarella, topped with shaved parmesan and nuts, sprinkled with sweet balsamic dressing
- Buffalo Mozzarella**  *Chi* 24
Dressed with rocket leaves and aged balsamic dressing
- Niçoise Salad**  23
Grilled tuna, green beans, potato, boiled egg, cucumber, tomato, black and green olives, garlic butter croutons and mixed green lettuce

≈ Soup ≈

- Indian Ocean Seafood “Caldeirada”** 20
Saffron-flavoured mixed seafood soup with garlic croutons
- Javvu Summer Gazpacho**   *Chi* 18
Roma tomato, watermelon, pickled jalapeno and green grapes

≈ Sandwiches & Burgers ≈

All sandwiches are served with French fries and mixed salad

- Angus Beef Burger**   26
Topped with melted cheese, bacon, tomato, lettuce and pickled onion
- Teriyaki Chicken Burger**   25
Onion, lettuce and wasabi mayonnaise
- Grilled Vegetable Ciabatta**   20
Green lettuce, eggplant, zucchini, capsicums and pesto sauce
- Caesar Wrap**   22
Roasted chicken, egg, bacon, romaine lettuce, parmesan cheese, tomato and Caesar dressing
- Smoked Salmon on Multigrain**  *Chi* 24
Open bread, cream cheese, green leaves, sliced onion and capers

≈ Pizza ≈

- Margherita**  20
Tomato, mozzarella and fresh basil
- Parma Ham**   25
Tomato, mozzarella and rocket leaves
- Seafood** 25
Tomato, mozzarella and assorted seafood
- Tonno & Cipolla** 24
Tomato, mozzarella, tuna in oil, onion and cut green chilli

≈ Pasta ≈

- Penne all’Arrabbiata**   *Chi* 20
A classic pasta dish with black olives, garlic and spicy tomato sauce, garnished with rocket leaves
- Spaghetti Aglio E Olio**   *Chi* 16
Spaghetti with garlic, olive oil, red chilli and fresh basil leaves

- Spaghetti Bolognese** 24
Minced beef, onion, carrot, basil tomato sauce and parmesan cheese
- Seafood Spaghetti Carbonara**  28
Selection of seafood in creamy carbonara sauce
- Linguine Prawn** 32
Onion, garlic, prawns, mushrooms, parmesan cheese, creamy basil pesto sauce
- Tagliatelle Funghi** 28
Wild mixed mushrooms, garlic and creamy white wine sauce

≈ Asian Cuisine ≈

- Asian-Style Noodle Soup with Seafood**   18
Vermicelli noodles, mixed seafood, shredded vegetables, mushrooms and green onion
- Char Kway Teow**  28
Fried flat rice noodles, vegetables, prawns and bean sprout
- Phad Thai Goong Sod** 18
Wok-tossed rice noodles, prawns served with mango salad
- Nasi Goreng Kampung**  24
Southeast Asian-Style fried rice, fried egg, beef satay and shrimp crackers
- Kung Pao Chicken**   24
Stir-fried chicken with hoisin sauce, dried red chilli, mixed greens and peanuts served with steamed rice

≈ From the Sea & Land ≈

- Catch of the Day**  32
Your choice of cooking style: grilled / pan-fried / steamed
Served with buttered vegetables or steamed rice
- Pan-Fried Grouper Fillet in “Guazzetto”** *Chi* 38
Red cherry tomatoes, black olives, capers, parsley and saffron potato
- Tapenade-Crusted Sea Bass Fillet**  37
On a bed of crispy zucchini and carrot tagliatelle, finished with parsley sauce
- Villingili Fish & Chips**  28
Reef fish in crispy batter, French fries and crushed peas with tartar sauce
- Braised Beef Cheek**  42
Celeriac purée, potato confit, sautéed garden greens and red wine jus

≈ From the Grill ≈

Grilled items are served with French fries and mixed salad 
Choice of Sauces: Lemon Beurre Blanc, Creamy Mushroom Sauce, Red Wine Sauce Reduction, Peppercorn Sauce

Meat

- | | | | | |
|------------------|-----|------|--------------------------|----|
| Angus Tenderloin | AUS | 250g | (FB/HB supplement USD20) | 58 |
| Prime Rib Eye | AUS | 250g | (FB/HB supplement USD10) | 48 |
| Veal Chop | USA | 250g | (FB/HB supplement USD10) | 46 |

Seafood

- | | | |
|----------------------|------|----|
| Tuna Steak | 250g | 32 |
| Barramundi Fillet | 250g | 34 |
| Jumbo Deep-Sea Prawn | 250g | 36 |

≈ Dessert ≈

- Special Dessert of the Day** 14
- Melon Soup with Tropical Fruits**  *Chi* 12
Served with banana sorbet
- Lemon Cream and Coffee Jelly**   15
Coffee granite with walnut brownie
- Cotta Chocolate Marquise**  14
- Pineapple Bombay**  *Chi* 14
With pear cream, pineapple chip and mandarin sorbet
- Homemade Ice Cream Selection** 5