

Gili Culinary Journey

ANTALYA, TURKEY

Benefiting from its breathtaking location between the Taurus Mountains and the Mediterranean Sea, Antalya boasts a rich culinary history where multiple cuisines have fused together. The sunken shipwrecks tell the story of the voyage of food and exchange of cultures in the Mediterranean. Antalyan cuisine combines tastes from its mountain forests, fertile plateaus and deep sea with influences from the Nomadic Yoruk culture.

Mezze

Lahmacun: dough with beef and cheese

Peynirli yufka boregi (V): crunchy cigar filled with leeks, parsley and cheese

Yaprak sarma dolme (V): Stuffed vine leaves with spiced rice

Ezme (V): tomato chop salad tomato, capsicum, onion, garlic, spices, walnut

Haydari (V): minty yogurt dip with garlic and dill

Cacik (V): yogurt dip, cucumber, carrot, garlic, olive oil, lemon juice and parsley

Hummus (V): puree of chickpea, cumin, yogurt, lemon juice, salty butter, garlic, paprika

Kisir (V): salad with bulgur, parsley, onion chives, tomato capsicum paste

Imambayildi (V): baked young eggplants filled with slow cooked stew, capsicum, onion

Coban salatası (V): shepherd salad with tomato, cucumber, onion, capsicum, summak, goat cheese

Soup

Düğün çorbası: Wedding soup with beef

Main course

Uskumru asma yaprakları ve sote

karides: whole mackerel in grapevine leaves, sautéed prawns with confit garlic, cumin rice

Seçimleri kofta kebabs: selection of lamb, chicken and beef grilled skewers

Piyaz fasulyesi salata (V): white beans salad with poached eggs, grilled spicy bread

Barbecue half local lobster (500g)

Selections of garden vegetables
*supplement of 60

Dessert

Baklava: filo filled with nuts and sweetened and held together with syrup and honey

Sutlac: baked rice pudding, lemon sorbet

Kunafa: Cheese pastry soaked in sweet sugar-based syrup

Yanmış dondurma: Burnt ice-cream

115 per person

(V): Vegetarian - (P): Pork - (A): Alcohol - (S): Spicy

Price is subject to 10% service charge and applicable goods and service tax

Gili Culinary Journey

GALLE, SRI LANKA

On the southernmost tip of Sri Lanka, lies the colonial port of Galle. A prominent trading post long before European rule; Galle has welcomed waves of travellers, traders, and refugees, from the Persians to the Chinese, and from the Greeks to the Arabs. It is the Dutch, however, that have left the biggest imprint on the city's architecture, customs, and of course, its food. Meander through the cobbled streets and delight in the very best that its kitchens have to offer.

Appetizer

Kukulu Malumiris:

Minced chicken-stuffed in capsicum

Isso Wade:

Fried prawn & yellow lentil patty

Gotu Kola Sambal (VG):

Centella leaves, coconut, & onion salad

Wambatu Moju (VG):

Sweet & sour fried brinjal Salad

Manyokka Badhuma (VG):

Tempered cassava

Divul Kiri (VG):

Wood apple & coconut milk shooter

Soup

Mud Crab Soup

Main Course

Polos Ambula (VG): Baby jackfruit curry

Malu Ambul Thiyal: Banana wrapped fish

Kunisso Sambole: Dried shrimp & coconut

Kalu Uru Mas: Black pepper pork curry

Idyappa (VG): String hoppers (steamed rice noodles) & yellow lentil curry

Kaha Bath & Pol Roti (V): Yellow rice & coconut roti

Pickle & Sambal

***Sri Lankan Spice Marinated Fish Fillet**

**supplement of \$30*

or Barbecue Half Local Lobster (500g)

**supplement of \$50*

Dessert

Athurupsa (Dessert Platter) (V)

Watalappam: Spiced coconut custard

Halapa: Steamed & stuffed dry fruit
finger millet pancake

Kiri Pani: Curd with palm sugar treacle

Kiri Toffee: Caramelized milk fudge
Cinnamon Ice Cream

\$115 per person

(V): Vegetarian – (VG): Vegan – (A): Alcohol – (S): Spicy

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Gili Culinary Journey

GUANGZHOU, CHINA

At the very heart of the most populous urban agglomeration on the planet, lies the port megacity of Guangzhou, also known as Canton. Nestled between Hong-Kong and Macao, it is the birthplace of the Cantonese culture; perhaps best known for its homonymous cuisine. Cantonese food is characterized by its freshness, balance, and modest use of herbs and spices. Centuries as a prominent trading hub, have also resulted in the incorporation of a myriad of imported ingredients into the regional cuisine and palate.

Appetizer

Selection of Dim sum: Chive dumpling, hakao, shrimp gyoza

Chun Juan (V): Vegetable spring roll

San Choy Bow (P): Minced pork lettuce wrap

Pai Huang Gua (VG): Crushed cucumber salad

Soup

Cantonese Chicken Soup: Sweet corn, egg, spring onion

Main Course

Gu Lou Yuk (P): Sweet and sour pork rib

Gan Chao Niu He: Stir fried beef noodles (Black pepper braised beef)

Moo Goo Gai Pan: Mushrooms and steamed chicken

Jiao Yan Qiezi Dou Fu (V): Salt and pepper eggplant & tofu

Egg Foo Young: Omelette with prawns, cabbage, beans sprout, on rice

***Reef Fish Fillet (steamed or fried) with hot & sour sauce**

**supplement of \$30*

or Barbecue Half Local Lobster (500g)

**supplement of \$50*

Dessert

Nina Gao (N)

Traditional Chinese festival cake, almond jelly, & raspberry sorbet

Fat Sang Wu (N)

Chinese peanut cream, vanilla bean crumble, & chocolate ice cream

Fried Ice Cream

Red bean sauce, salted caramel

\$115 per person

(V): Vegetarian – (V): Vegan – (P): Pork – (N): Nut

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Gili Culinary Journey

ALICANTE, SPAIN

Since the ages of Phoenicians, Romans and Muslims, Alicante has had an interesting and delicious evolution of gastronomical arts. The incomparable freshness of everything on your plate, undoubtedly one of its most outstanding aspects, will have your palate begging for more. Merely Mediterranean, the food of Alicante is something to enjoy and learn from, because it teaches you how to do much with little and how to create something perfect without intrinsic perfection of ingredients.

Appetizers

Selecciones de gazpacho, tomate, remolacha roja, ajo-blanco (V): selection of chilled soup, tomato, red beetroot, white garlic

Mejillones en salsa de tomate con especias: warm mussels in spiced tomato sauce

Fechas envueltas en tocino y rellenas de manchego (P): Bacon wrapped dates stuffed with sheep milk cheese

Caballa scapece: sweet and sour mackerel

Pan con tomate (V): croutons with ripe tomato, basil, olive oil

Aspencat (V): slow cooked vegetables on olives croutons and quail egg

Berenjenas fritas con miel (V): fried eggplant, basil honey

Pulpos con vino blanco (A): octopus cooked in white wine and dill

Soup

Sopa de espinacas y garbanzos con crutones de paprika (V): gili garden spinach and chickpeas soup with paprika croutons

Main course

Paella de mariscos: special rice cooked with seafood, saffron, vegetables

Pierna de cordero y raíces vegetales al horno con ajo y orégano fresco: lamb leg and root vegetables baked with garlic and fresh oregano

Tortilla paisana (V): traditional omelette with potato, onion, garden salad, olives

Barbecue half local lobster (500g)
Selection of sautéed vegetables
*supplement of 60

Dessert

Churros: strip of fried dough dusted of cinnamon sugar and hot chocolate sauce, vanilla ice-cream

Torta de tres leches: three milks cake, crema batida, salted caramel ice-cream

115 per person

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Gili Culinary Journey

LANKANFUSHI ISLAND, MALDIVES

Few places on earth conjure images of paradise quite like the Maldives. Stretching north to south, across the Indian Ocean, the 1,200 coral islands, of which 180 are inhabited, are known world-over for their powdery white beaches, and turquoise waters. Greater movements between these islands, have ushered in fusions between the once largely-isolated communities; movements which have spurred a stronger and more recognizable national culinary identity. A Bounty of seafood and abundance of coconut, both of which are ubiquitous in the local diet, are complimented by fresh chilies, and aromatic spices. Lankanfushi Island, nestled in the center-most atoll, blends the best of what the archipelago has to offer.

Appetizer

Mas Kashi: Local style crudités and dip

Hedhika (short eats): Fried tuna belly, garden leaf-wrapped pumpkin & tuna, dhal cutlet

Gili Mashuni (mix of coconut, onion, & spices): Tuna, smoked eggplant, copy leaf

Kurumbaa Fani (VG): Our island young coconut water

Main Course

Kandu Kukulmu: Tuna fillets rolled with spices and cooked in coconut sauce

Kiru Gharudhiya: Local tuna & coconut broth

Bakari Riha: Slow cooked mutton dry curry with bone

Banbukeylu Hithi (VG): Mild breadfruit curry

Fihunu Mas: Pan-seared masala fish

Roosihaa Baiy (VG): Coconut flavored steamed rice

Papadam, coconut roti, pickle

***Reef Fish Fillet with local curry marinated, rice, curry, salad**

supplement of \$30

or Barbecue Half Local Lobster (500g)

**supplement of \$50*

Dessert

Foni Hedhika

Kanamadhu cake, bondiba, sago pudding, pandan bokiba, sorbet

\$115 per person

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Gili Culinary Journey

CHUMPHON, THAILAND

Chumphon is a door to the South of Thailand and a city with a long historical background. It is famous for beautiful underwater world and various marine lives. The Chumphon cuisine includes fried eggs, curry soups and Jasmine rice that complements its fresh Seafood as it is a well-known home for fishermen. The Chumphon Night Market is a popular attraction for its large variety of Thai food and seafood.

Small bites

Kai hor bai toey: Fried chicken and pandan leaves served with sweet chili sauce

Manfraang thxd plahmuk: potato basket with crunchy green pepper squid

Tod mun pla: fish cake

Yam som o: pomelo salad

Larb kai: chicken larb

Larb moo: pork larb

Yam nuea yang: spicy beef salad

Soup

Tom kha kai: chicken, coconut milk, mushrooms, galangal and ginger

Main course

Pla pao: barbecue salt crust fish fillet wrapped in banana leaves with garden spices

Gaeng keow waan: chicken green curry with mushrooms and pea aubergine

Bai liang pad khai: wok fried liang leaves with egg

Yam tua phlu: winged long beans cooked with quail eggs

Pla kahpung neung manao: deboned steamed soy and ginger whole reef fish,
Stir fried vegetables and jasmine rice
*supplement of 30

Barbecue half local lobster (500g)
Selection of stir fried vegetables
*supplement of 60

Dessert

Khao niaw ma-muang: mango sticky rice

Khanom bueang, foy thong: sweet filled mini crêpes, golden egg yolk threads, soy milk ice-cream

115 per person

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NOSY-BE, MADAGASCAR

Nosy Be is about ten miles from the north-east coast of Madagascar and referred to as the “perfume island” because of its fragrance of ylang-ylang, vanilla beans and pepper. These spices emit a beautiful aroma, in the morning dew, with a mixture of captivating scents. Nosy Be was populated by waves of migrants from around the Indian Ocean who each brought their food staples and recipes with them to create a delightful mixture of Asian, African and European flavors.

Appetizers

Ravitoto sy henakisoa miaraka (P):

minced coconut pork stew with green chilli, grilled cassava, onion bread

Zavoka beetroot sy spinach salad(VG):

avocado, beetroot, spinach, cilantro lime sauce, quinoa sunflower, seeds toast

Ny trondro mackerel dia miafina:

mackerel fish confit, red berries, greens, avocado on roasted baguette

Mofo anana or mofo sakay (V): donuts of watercress, spicy tomatoes

Hamboly harona sy siramamy (P): pork ham, cheese flaky baskets, avocado sauce

Soup

Sotro kesika sy otrikaina:

chowder of watercress and bitter round eggplants, beef ribs, red rice

Main course

Trondro mafana: crunchy spicy jack-fish, baked cumin pumpkin, salad of beach lettuce, cucumber, guava, tomato, cilantro, green pepper corn, lemon butter sauce

Zebu mosakiki: barbecue beef and vegetable skewers, mango sauce, coconut red rice

Voankazo mamy (V) (N): stir fried pink rice, cashews, scallion, green pea, young corn, chilli, avocado, yoghurt sauce

Trondro natono: steamed boneless ginger job-fish, sweet and sour sauce, salad of avocado, tomato, onion, garlic red rice
*supplement of 30

Barbecue half local lobster (500g)
selection of garden vegetables and garlic red rice
*supplement of 60

Dessert

Malagasy sôkôla: Malagasy chocolate orange cake, coffee sauce, vanilla ice cream, chilli cracker

Bryo clafouti misy vanilla: berry clafouti with vanilla crème, red guava sorbet

115 per person

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Gili Culinary Journey

KARAIKUDI, INDIA

Located in the state of Tamil Nadi in southern India, famous for its belief that serving food to others is a service to humanity, Karaikudi is well known for its prominent temples and its popular Chettinad cuisine. Celebrated across the country for its brilliant variety of delicacies, Chettinad cuisine is vibrant and vivid through its unique flavors, tangy twist, sweet infusions and the plethora of vegetables used in any recipe. Since food is such an essential part in a Chettiar's life, the kitchen is one of the largest and most important places in a Karaikudi house.

Appetizers

Atchi varuval fried (V): fried cauliflower, cashewnuts

Panagam (V): jaggery and ginger shooter

Thenga manga pattani (V): coconut, green mango, green pea salad

Kari Chukka: fried mutton

Kara paniyaram (V): spiced rice, lentil cake

Thenga thogayal: coconut dip

Soup

Paruppu Murunga Rasam (V): yellow lentil, muringa

Main course

Karaikudi kozhi kulambu: boneless chicken curry

Vanchara meen varuval: pan seared masala king fish

Pudalankai kuttu (V): snake gourd, coconut

Masala uthappam (V): rice pancake, vegetables

Neii sooru (V): clarified butter rice

Thokku, pachchadi (V): chutney, pickles

Vazha illai meen varuval

banana wrapped masala baked fish, coriander rice, snake gourd, coconut
*supplement of 30

Barbecue half local lobster (500g)

coriander rice, snake gourd, coconut, fruits thokku
*supplement of 60

Dessert

Paal Kolukattai: rice dumpling, jaggary, coconut milk, coconut sorbet

Kavuni Arisi Payasam: black rice, full cream milk, fried cashewnut, raisin, vanilla ice-cream

115 per person

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Gili Culinary Journey

PADANG, INDONESIA

Famous throughout Indonesia for its distinctive cuisine, Padang is the place to sample the famous spicy nasi padang food that has spread throughout world. It is a historical merchant town since the precolonial era; a stroll down its old colonial waterfront, you will find century old warehouses stocked with fragrant cinnamon and other spices waiting to be shipped. If you like a little spice in your food then Padang is the place for you.

Appetizers

Bakwan jagung (V): corn fritters with plum sauce

Gado gado: traditional salad with tofu, peanut sauce, egg

Martabak telur: crispy egg and beef pancake with acar sauce

Lemper (V): stuffed warm sticky rice with vegetables and chili sambal

Pempek: tapioca fish cake with cuko sauce

Soup

Soto padang: padang beef soup

Main course

Perkedel: crushed minced beef and potatoe cake

Rendang sapi (S): traditional braised beef

Gulai ikan: yellow fish curry

Sayur nangka khas padang (V): jack fruit curry

Telor rebus goreng: deep fried soft-boiled egg, spicy tomatoe sauce

Ayam serundeng padang: roasted chicken with coconut

Sayur pepaya (V): sautéed garlic papaya leaves

Nasi putih: steamed jasmine rice

Barbecue half local lobster (500g)

Selections of stir fried vegetables, peanut sauce and chili sambal

*supplement of 60

Dessert

Martabak manis terang bulan: sumatera sweet thick pancake, chocolate, cheese, peanuts, cinnamon ice-cream

Dadar gulung: sweet pandan coconut pancake, lemongrass sorbet

115 per person

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