

Over Water Bar Food Menu



*"My food was regulated thus; I eat a bunch of raisins for my breakfast,
a piece of the goat's flesh, or the turtle for my dinner broil'd;
for to my great misfortune, I had no vessel to boil or stew any thing;
and two or three of the turtle's eggs for my supper".*

*Diary of Robinson Crusoe,
August 14th
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Gili Grandma's Curries

The first universal truth of the kitchen is that Grandma's cooking is always the best.

It seems fitting that these dishes draw inspiration from family recipes. Each of our talented Chefs shares with you their favourite curries, worthy of a place in grandma's cookbook.



Chef Saad - Pakistan

Smoked Beef Curry

Brown broth, onion, cinnamon,
red kidney-bean rice, flat bread
36



Chef Kalam - Bangladesh

Fish & Vegetables Curry

Mixed fish & vegetables, mustard oil,
mint & coriander rice, papadam
35



Chef Deena - India

Red Chicken Curry

Indian spices marinated chicken,
tomato cashew paste,
paratha, green pea ghee rice
34



Chef Novy - Indonesia

Prawn Curry

Coconut milk, prawn and raw
papaya, ginger, tamarind,
lemongrass sticky rice
38



Chef Samiu - Maldives

Reef Fish Curry

Local Reef fish, ground spices,
katta sambal rice, papadam, chapati
36



Chef Isuru - Sri Lanka

Pumpkin Curry

Unpeeled yellow pumpkin, local spices
mix, coconut, tamarind, red rice
32



Salads

Organic Garden Salad

Garden leaves, cucumber, tomato, raw broccoli, mushroom, carrot, avocado, salted caramelized walnut, olives
Choice of dressing – Lemon / Balsamic / Pesto / Olive oil & balsamic vinegar
26

Grilled Halloumi Healthy Salad

Garden mixed leaves, water melon, onion rings, tomatoes, cucumber, tahini, pomegranate syrup
30

Exotic

Marinated olives, heirloom tomato, stuffed wine leaves, couscous, hummus, celery, Gili garden mint, avocado, pomegranate, feta cheese, walnut, molasses, pita bread
27

Local

Marinated tuna, coconut, onion, tomato, Gili garden beach lettuce, chili, sweet potato, local spices, yellow rice, local pine nuts, lime dressing, chapati
27

Greens

Marinated avocado, quinoa, grilled asparagus, Gili garden rucola, cucumber, celery, broccoli, sprouts, pumpkin seeds, garden pesto, sourdough bread
27

Poached Egg Caesar Salad

Caesar dressing, confit garlic, croutons, anchovies, parmesan, pork bacon, and boiled
30

Choice of Top

Poached Egg	-	8
Chicken Satay	-	12

Seared Tuna Belly	-	12
Grilled Tiger Prawns	-	15

Soups

Ramen Chicken Soup

Chicken wonton, tofu, bok choy, mixed mushrooms
32

Tomato Gazpacho

Chilled tomato & cucumber r soup, cherry vinegar, extra virgin olive oil, garlic croutons
27

Tom Yum Goong

Prawns, mushrooms, galangal, lemongrass, cherry tomatoes, coriander, long chilies, kaffir lime leaves
35

Appetizer

Caprese Bruschetta

Grilled multigrain bread, Burrata, heirloom tomatoes, balsamic
35

Baked Beetroot Carpaccio

Sliced red and golden beetroots, balsamic dressing, arugula, local pine nuts
26

Over Water Bar Wings

Tossed in Gili BBQ sauce
Served with ranch dressing and crudités
30

Vietnamese Rolls

Rice paper, cucumber, mango, carrot, mint, coriander, lettuce, tamarind peanut sauce
31

Sashimi Platter

Sliced fresh local reef fish and tuna, soy sauce, pickled ginger, wasabi
32

Laksa Crab Cake

Jumbo lump crab meat served over remoulade sauce
35



Main Course

Gili Creations

Gili Butter Chicken Pizza

Layered Indian bread, onion, coriander, Indian spiced roasted chicken, mozzarella cheese, tomato and cashew sauce
35

Maldivian Tuna Risotto

Smoked sun-dried tuna, parmesan, fried onion, curry leaves, local spices
40

Coconut-Peanut Rice Noodles

Grilled spicy chicken satay, rice stick, mix vegetables, coriander, mint
38

Teriyaki Tofu Steak

Coriander sticky rice, asparagus, broccoli
38

International Classics

Teriyaki Chicken Yakitori Don

Served with nori, garlic, Japanese egg rice, pickled radish, broccoli, spring onion
42

Fish & Chips

Battered fried fish, french fries, tartar sauce
42

Salmon Fillet

Garlic spinach, creamy potato, lemon capers sauce
47

Nasi Goreng

Fried rice with vegetables, shrimp, fried egg, chicken satay, spicy peanut sauce, prawn crackers
40

Seafood Penne Arrabiata

Prawns, calamari, mussels, clams, reef fish, garlic, tomato sauce, fresh chili, parsley
48

Lasagne Alla Bolognese

Beef and tomato sauce, parmesan cheese
46

**Spinach & Ricotta Tortellini
with Butter Poached Lobster**

Jerusalem artichoke puree, lobster foam, basil oil
54

Kimchi Fried Rice

Korean pancake, spicy fermented cabbage, fried quail egg, seaweed
42

Prawn & Chicken Pad Thai

Rice stick, bean sprout, chives, tamarind sauce, peanut, lime
46



Gili Breads

Club Sandwich

White or brown bread, steamed chicken, tomato, cucumber, avocado, pork bacon, fried egg, tartar sauce
35

Chicken Fajita Wrap

Roasted chicken, capsicum, guacamole, emmental cheese, jalapenos, soft tortilla
34

Goat & Halloumi Cheese Burger

Greek sauce, tomato, gherkins, caramelized onion, potato bun
40

Vietnamese Pork Sandwich

Pulled pork, pork liver pate, carrot, radish, cucumber, coriander, hoisin sauce
42

Reef Fish Tacos

Grilled flour tortilla, fish curry, beach lettuce, mixed vegetables, sweet mango
36

Falafel Pita

Fried chickpea patty, garlic mayonnaise, onion, tomato, gherkins
30

Pizza

Quattro Formaggi

Parmesan, gorgonzola, emmental, mozzarella, tomato sauce, basil
35

Pepperoni

Spicy chorizo salami, tomato sauce, mozzarella, red onion, beach lettuce
35

Margeherita

Tomato sauce, mozzarella, organic basil
35

Mashuni

Tuna, onion, beach lettuce, katta sambal, mozzarella, curry leaves
35

Chicken Shawarma

Chicken, onion, tomato, gherkins, tahini, garlic mayonnaise, mozzarella
37

Create Your Own Pizza

Your Choice of 4 toppings

Artichoke, mushroom, onion, tomato, avocado, olives, ham, chicken, prawn, anchovies, tuna, salami, pepperoni, sausage, pineapple, goat cheese, blue cheese

34



Dessert

Gili Sorbet Platter

Taste of our Gili signature sorbet
(Lemon basil, screw pine, coconut, pandan,
passion fruit, salted chocolate)
28

Ice Cream Sundae

Vanilla, chocolate, strawberry ice cream
with mixed berries compote, chocolate wafer
30

Vegan Fruit Tart

Orange and mango curd,
almond and coconut tart shell
25

Gili Cheese Cake

Blueberry compote, Brandy snap
26

Hot Chocolate Lava Cake

Apricot compote, pumpkin oil,
vanilla bean ice cream
32

Asian Market Fruits

Selection of seasonal fresh fruits
32

Selection of International Cheeses

Crackers, dried fruits
36

Homemade Sorbet

Coconut
Dark Chocolate
Guava
Lemon basil
Lemongrass

Lime
Mandarin
Mango
Pandan leaf
Passion fruit

Raspberry
Strawberry
Yuzu

6 per scoop

Homemade Ice Cream

Cinnamon
Coffee
Dates & Banana
Dark Chocolate
Green Tea
Hazelnut

Nougat
Pistachio
Rose
Rum & Raisin
Salted Caramel
Stracciatella

Strawberry
Vanilla
Wasabi
White Sesame

6 per scoop

Toppings

Berry compote
Caramel sauce
Homemade muesli
Mango coulis
Mixed fruit salad

Chocolate chips
Chocolate crumbles
Raspberry coulis
Roasted mixed nuts
Strawberry coulis

Chocolate shavings
Coconut crumbles
Vanilla coulis
Whipped cream
Hot chocolate

Seafood Under the Stars

AMUSE BOUCHE

STARTER

Tartar Ali's Catch of the Day

Pickled vegetable and garden herbs

MAIN COURSE

The Gili Seafood Basket

Lobster, scallops, prawns, mussels, clams, reef fish, tortellini

DESSERT

Pastry Degustation

Chocolate, brûlée, mousse, sorbet

or

Charlotte Exotique

Tropical cremeux, mango and cilantro crud,

Lemon and lime mousse, passion fruit glacage with lemongrass sorbet

\$220 per person

Please note that all prices are in US Dollars and subject to 10% percent service charge and applicable goods and service tax.