

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

Gazpacho, Ajo-blanco (V)(N):
White garlic almond
Mejillones en Salsa de Tomate con Especies (GF): Warm mussels in spiced tomato sauce
Dátiles 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
Berenjenas fritas con miel (V):
Fried eggplant, basil honey
Pulпитos con vino blanco (GF):
Cooked Octopus with sundried tomato oil

Soup

Sopa de Espinacas y Garbanzos con Crutones de Paprika (V):
Gili garden spinach and chickpeas soup with paprika croutons

Main Course

(Please select one)

Paella de Mariscos (GF)(A):
Rice cooked with seafood, saffron vegetables

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

Chump de Cordero y Raíces Vegetales Al Horno con Ajo y Orégano Fresco (GF):
Lamb chump and root vegetables baked with garlic and fresh oregano

Barbecue Half Local Lobster (500g)
Selection of sautéed vegetables
**supplement of \$50*

Dessert

(Please select one)

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

Torta de Tres Leches: Three milk cake crema batida, salted caramel ice-cream

\$140++ per person

(GF): Gluten Free – (VG): Vegan – (V): Vegetarian – (N): Nut – (A): Alcohol – (P): Pork – (S): Spicy
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ANTALYA, TÜRKİYE

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

Sharing Mezze Platter

Sigara Boregi (V): Slightly fried crispy dough filled with leeks parsley and cheese

Hellim (V)(GF)(N): Warm halloumi cheese with roast capsicum and walnut

Ezme (VG): Tomato chop salad tomato, capsicum, onion and garlic

Haydari (V)(GF): Minty yoghurt dip with garlic and dill

Saksuka(V)(GF): Slow-roasted tomato zucchini and eggplant cumin

Pastirma (GF): Cured beef and stuffed vine leaves

Patlican Salatasi (VG)(GF): Char-grilled smoked eggplant salad with lemon and parsley

Soup

Wedding Soup: Yoghurt based lamb soup with garlic bread

Main course

(Please select one)

Manti: Homemade dumpling stuffed with beef and caramelized onion, served with tomato sauce and garlic yogurt

Shish Kebab: Chicken and beef grilled skewers with smoked mashed eggplant

Karides Guvec-Shrimp Casserole: Jumbo prawn with vegetable and garden herbs, crust cheese on top

Güveç: Clay pot vegetables with tomato and red pepper sauce
*Vegetarian /Vegan Option

Barbeque Half Local Lobster (500g)
Selections of garden vegetables
*supplement of \$50

Dessert

(Please select one)

Kazandibi (GF)(N): Slightly caramelized almond milk pudding with pistachio and cinnamon

Revani: Traditional orange coconut semolina cake with burnt ice cream

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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

Goong Sarong:

Deep-fried style prawn
wrapped in noodles

Yam Som O (GF): Pomelo salad

Yum Mamuang Pried Wan (N):

Sweet green mango

Lab Moo (P)(S)(GF):

Spicy minced pork salad

Kai Yang Nam Jim Jaew (S):

Grilled chicken with Thai spicy sauce

Main Course

Tom Kamin Kai (GF): Chicken soup with mushroom, lemongrass
galangal, kaffir lime

Pla Neung Manao (GF): Steamed fish fillet with garden spices and lime sauce

Khao Sui: Chicken curry noodles

Phad Ka Phrao (GF): Stir fry beef with Thai holy basil

Pad Thai (V)(GF): Mixed vegetable with rice noodles and tamarind sauce

Kai Jeow (GF): Thai omelet with jasmine rice

Tod Nam Pla: Crispy fish fillet with fish sauce

**supplement of \$30*

Barbeque Half Local Lobster (500g)

Selection of stir fried vegetables with Thai chili sauce

**supplement of \$50*

Dessert

(Please select one)

Your choice of dessert is served with Thai Ice Tea

Khao Niaw Ma-Muang (VG)(GF):

Fresh mango and coconut sticky rice

Foi Thong, Khanam Bhang:

Golden egg yolk thread with
crispy pancake and vanilla ice cream

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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.

Appetizers

Kukulu Malumiris (GF): Minced chicken-stuffed in capsicum
Isso Wade: Fried prawn and yellow lentil patty
Gotu Kola Sambal (VG): Centella leaves, coconut and onion salad

Wambatu Moju (VG): Sweet and sour fried brinjal Salad
Manyokka Badhuma (VG): Tempered cassava
Divul Kiri (VG): Wood apple and coconut milk shooter

Soup

Mud Crab Soup (GF)

Main Course

Polos Ambula (VG): Baby jackfruit curry
Malu Ambul Thiyai (S)(GF): Banana wrapped fish
Kunisso Sambole (GF): Dried shrimp and coconut

Kalu Uru Mas (P)(Gf): Black pepper pork curry
Idyappa (VG)(GF): String hoppers (steamed rice noodles) and yellow lentil curry
Kaha Bath & Pol Roti (V): Yellow rice and coconut roti
Pickle and Sambal (S)

***Sri Lankan Spice Marinated Fish Fillet**
**supplement of \$30*
or Barbecue Half Local Lobster (500g)
**supplement of \$50*

Desserts

Athurupsa (Dessert Platter) (V)

Watalappam (GF): Spiced coconut custard
Halapa (VG)(GF): Steamed and stuffed dry fruit finger millet pancake

Kiri Pani (GF): Curd with palm sugar treacle
Cinnamon Ice Cream

\$140++ per person

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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.

Appetizers

Selection of Dim sum: Taro dumpling, hakao, gyoza
Chun Juan (VG): Vegetable spring roll
San Choy Bow (P): Minced pork lettuce wrap
Pai Huang Gua (VG): Crushed cucumber salad

Soup

Cantonese Chicken Soup (GF) : 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
Kung Pao Càihuā (VG)(S): Crispy and spicy cauliflower
Egg Foo Young: Omelet with prawns, cabbage, beans sprout on rice

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

**supplement of \$30*

or

Barbecue Half Local Lobster (500g)

**supplement of \$50*

Dessert

(Please select one)

Nina Gao (N)(GF)(N)

Traditional Chinese festival cake, almond jelly and raspberry sorbet

Fat Sang Wu (N)

Chinese peanut cream, vanilla bean crumble and chocolate ice cream

Fried Ice Cream (GF)

Red bean sauce, salted caramel

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KARAIKUDI, INDIA

Located in the state of Tamil Nadu 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 Beetroot Parupu Vadai (VG)(GF): Fried beetroot, lentil patty	Nethili Meen Varuval (GF): Fried rehi
Panagam (VG)(GF): Tamarind and mint shooter	Kuli Paniyaram (VG)(GF): Rice cake
Mulaikattiya Pachai Payaru Sundal (VG)(GF): Green gram sprout, coconut salad	Thenga & Puthina Thovayal
	Garlic Dip (VG)(GF): Coconut, mint dip and pundu kara chutney

Soup

Chettinadu Nenju Elumpu Soup (GF): Lamb ribs soup

Main Course

Chettinadu Eral Melagu Peratal (GF): Spiced prawn pepper masala	Thengai Pal Satham (VG)(GF): Coconut milk rice
Kara Kozhi Varuthathu (GF): Fried boneless chicken	Thokku & Pachadu (V): Chutney and pickles
Uralaikizhangu Pattani Varuval (VG)(GF): Potato green peas masala	Thawa Karuvepalai Meen Varuval (GF): Pan-seared curry leaves masala roasted fish fillet <i>*supplement of \$30</i>
Athukudi Onion Uttapam (VG)(GF): Rice pancake with shallot	Lobster Thawa Varuval (GF): half of local lobster masala BBQ <i>*supplement of \$50</i>
Sambar Idli (VG)(GF): Steamed rice pancake with lentil stew	

Dessert

Suzhiyam Urundai (N): Sweet yellow lentil stuff dumpling jaggery coconut, cardamom, ghee	Bread Halwa (N): Hot bread fudge made with bread slice, ghee, sugar, nuts
Malai Kulfi (N)(GF): Indian ice cream with chopped pistachio	Paal Kozhukattai (V)(GF): Small rice ball dumplings cooked and tossed in sweetened coconut syrup

\$140++ per person

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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 Kaashi:

Local style crudités and dip

Hedhika (short eats):

Fried tuna belly, garden leaf-wrapped pumpkin and tuna, dhal cutlet

Gili Mashuni (mixed of coconut, onion, spices):

Tuna, smoked eggplant, kopi leaf

Kurumbaa Fani (VG):

Our island young coconut water

Main Course

Kandu Kukulhu (GF)(S): Tuna fillets rolled with spices and cooked in coconut sauce

Bakari Riha (GF): Slow cooked mutton dry curry with bone

Banbukeylu Hithi: (VG)(GF): Mild breadfruit soup

Fihunu Mas (S)(GF): Pan-seared masala fish

Roosihaa Baiy (VG)(GF): Coconut flavored steamed rice

Mugu Riha (VG)(GF): Dhal curry with local spices

Coconut roti and Sambol

***Reef Fish Fillet with Marinated Local Curry, Rice, Salad**

supplement of \$30

or Barbecue Half Local Lobster (500g)

**supplement of \$50*

Dessert

Foni Hedhika (VG)(N)

Sago pudding, rice bondiba, kanamadhu cake, passion fruit sorbet
pandan bokiba

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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

Zavoka Beetroot Sy Spinach Salady (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)(GF)(S): Donuts of watercress spicy tomatoes

Hamboly Harona Sy Siramamy (P): Pork ham, cheese flaky baskets avocado sauce

Soup

Sotro Kesika Sy Otrikaina (GF):
Chowder of watercress and spinach, beef ribs, red rice

Main Course

(Please select one)

Trondro Mafana (GF): Crunchy spicy jack-fish, baked cumin pumpkin salad of beach lettuce cucumber guava, tomato cilantro lemon butter sauce
Zebu Mosakiki (GF): Barbeque beef and vegetable skewers mango sauce, coconut red rice
Voankazo Mamy (V)(N): Stir fried pink rice cashews, scallion, green pea, young corn chili, avocado yoghurt sauce

Trondro Natono (GF): Steamed boneless ginger job-fish, sweet and sour sauce, salad of avocado tomato onion, garlic red rice
**supplement of \$30*

Barbeque Half Local Lobster (500g) (GF):
Selection of garden vegetables and garlic red rice
**supplement of \$50*

Dessert

(Please select one)

Malagasy Sôkôla (N):
Malagasy chocolate orange cake coffee sauce, hazelnut ice cream chilli cracker

Bryo Clafouti Misy Vanilla (N):
Berry clafouti with vanilla crème red guava sorbet

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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.

Appetizer

Bajigur Shooter (VG)(GF):

Cold & sweet beverage made from coconut milk, brown sugar ginger, pandan leaves, and coffee powder

Lemper (GF): Rice cake with sauteed vegetable and tuna

Gado-Gado (VG)(N)(GF): Mix blanched vegetable with tofu and peanut sauce

Bakwan Jagung (VG): Slightly fried corn cake with plum sauce

Maranggi Chicken Dabu Dabu: Marinated chicken skewer with coriander sweet soya sauce, mixed sambal with tomato

Soup

Soto Ayam (GF)(S): Chicken soup

Main Course

Rendang Sapi (GF)(S): Traditional braised beef

Gulai Masin Ikan (GF): Slightly fried fish with curry flavour

Telor Rebus Goreng (GF)(S): Deep fried boiled egg, spicy tomato sauce

Ayam Serundeng (GF): Chicken curry with dry coconut

Tumis Kangkung (VG): Sauteed kangkung with long beans

Nasi Daun Jeruk (VG)(GF): Steamed lime leaf rice with garlic

Barbeque Half Local Lobster (500g) (N)(GF)

Selections of stir fried vegetables, peanut sauce, and chili sambal

**supplement of \$50*

Dessert

(Please select one)

Nagasari Pisang (VG)(GF): Steamed rice flour cake with banana, coconut cream pandan sorbet

Sarang Sarmut: Caramel cake salted caramel sauce coconut sorbet

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