

Welcome to Verandah Restaurant, thank you for dining with us.

Together with the Resorts Culinary Team, I have channelled a passion for Italian cuisine while developing this array of tantalising dishes for you to enjoy.

All meals have been thoughtfully put together with an aim to make the most of the fresh, wholesome and largely organic range of fresh produce, seafood and meat that is grown, caught and farmed across the island archipelago.

Please do let any of our friendly team know should you have any dietary requirements or allergies.

Buon Appetito,

A handwritten signature in dark red ink, consisting of a large, stylized 'C' followed by a long, sweeping horizontal stroke that ends in a small hook.

Christopher Day

Executive Chef

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free (DF) = Dairy Free
(GF*) = Gluten Free Available (V*) = Vegetarian Available (DF*) = Dairy Free Available

 To Start

~ Rosemary and Sea Salt Focaccia ~

Balsamic Vinegar, Extra Virgin Olive Oil

900 VT (V) (DF)

~ Garlic & Cheese Pizza Bread ~

Confit Garlic, Rosemary, Mozzarella

900 VT (GF)*

~ Tomato Bruschetta ~

Ciabatta, Tomato Salsa, Pickled Red Onion, Extra Virgin Olive Oil

1,250 VT (V) (DF) (GF)*

 Soup

~ Strawberry Gazpacho ~

Pangritata, Truffle Oil

1,250 VT (V) (DF) (GF)*

~ Roast Pumpkin & Maple Soup ~

Butternut Pumpkin, Confit Garlic, Maple Syrup

1,250 VT (V) (DF) (GF)

 Entrée

~ Beef Capaccio ~

Seeded Mustard Mascarpone, Chive, Grana Padano, Mint Dressing, Truffle Oil

1,550 VT (GF)

~ Poulette Fish Crudo ~

Horseradish Crème Fraichè, Jalapeno Dressing, Pickled Cucumber, Coriander, Chives, Rice Paper, Toasted Nori

1,550 VT (GF) (DF)*

~ Seared Scallops ~

Vanilla Apple Capaccio, Grilled Corn Pureè

1,850 VT (GF)

 Salads

~ Garden Salad ~

Roma Tomato, Cucumber, Spanish Red Onion, Balsamic Vinaigrette

1,250 VT (V) (DF) (GF)

~ Tomato Salad ~

Roma Tomato, Spanish Red Onion, Capers, Mozzarella, Basil, Red Wine Vinegar, Extra Virgin Olive Oil

1,550 VT (V) (GF) (DF*)

~ Cucumber Ribbon Salad ~

Cucumber, Mint, Walnuts, Red Grape, Toasted Nori, Rice Wine Dressing

1,550 VT (V) (GF) (DF)

~ Caesar Salad ~

Cos Lettuce, Anchovies, Bacon Wafer, Ciabatta, Grana Padano

1,850 VT (GF*)

Add Poached Chicken ***600VT***

 Pasta

~ Spaghetti Amatriciana ~

Tomato Sugo, Pancetta, Chilli

1,850 VT (DF) (V) (GF*)*

~ Fettuccine Alfredo ~

Grana Padano, Confit Garlic Crème

1,850 VT (V) (GF)*

~ Pan Seared Gnocchi with Pumpkin ~

Maple, Island Spinach, Grana Padana

1,850 VT (V)

~ Pan Seared Gnocchi with Chorizo ~

Roma Tomato, Eschallot, Mint, Island Spinach, Lemon Juice

2,150 VT (V)*

 Main Course

~ Vegetable Curry ~

Coconut Cream, Seasonal Local Vegetable, Coconut Rice

2,500 VT (V) (DF)

~ Catch of the Day ~

Grilled Polenta, Pepperonata, Balsamic Glaze, Parsley Oil

2,500 VT

~ Twice Cooked Chicken Breast ~

Slow Roasted Tomato, Eschallot, Confit Garlic, Island Spinach, Truffle Oil

2,500 VT (GF) (DF)

~ 200g Sous Vide Veal Cutlet ~

Crushed New Potato, Jack Daniels Jus

2,800 VT

 Main Course (Continued)

~ 200g Sous Vide Scotch Fillet ~

Cassava Fries, Green Beans, Balsamic Onion, Vanilla Jus

2,800 VT (GF)

~ Vanuatu Rock Lobster* ~

Mixed Herb Slaw, Chilli Oil, Garlic Oil, Lemon Cheek

5,200 VT (GF)

**The Rock Lobster is a wild caught crustacean and is subject to availability.*

 Sides

~ Truffled Mashed Potato ~

900 VT (V) (GF)

~ Steamed Vegetables with Mint Butter ~

900 VT (V) (GF)

~ Fried Cassava Chips ~

900 VT (V) (GF) (DF)

~ Rosemary & Smoked Paprika Fries ~

900 VT (V) (DF)

~ Coconut Rice ~

900 VT (V) (DF)

 Desserts

~ Trio of Gelato ~

Vanilla Crumb

1,250 VT

~ Tropical Fruit Plate ~

Selection of Seasonal Fruits

1,250 VT (V) (GF) (DF)*

~ Italian Doughnuts ~

Orange Mascarpone, Baileys Chocolate Sauce

1,250 VT (V)

~ Vanilla Slice ~

Strawberry Coulis, Mixed Berry Compote

1,250 VT (V)

 Desserts (Continued)

~ Warm Chocolate Brownies ~

Milk Chocolate Ice Cream, White Chocolate Shavings

1,250 VT (V)

~ Deconstructed Goats Cheese Cheesecake ~

Almond & Lime Crumb, Passionfruit Sorbet, Lime Cheek

1,850 VT (V)

~ Cheese Platter ~

Brie, Gorgonzola, Cheddar, Quince Paste, Lavosh, Muscatels

1,850 VT (V) (GF)*