CASA MONTE CRISTO
COLLECTION

VILLA DELIVERY MENU

Indulge in Effortless Luxury: Your Private Villa Feast Awaits.

Unwind and savour every moment of your vacation. Let us transform your villa into a haven of culinary delight with our exclusive in-villa dining experience. We'll handle everything, so you can focus on what matters most: relaxing, reconnecting and creating unforgettable memories.

Imagine this: a delectable feast delivered directly to your door at your chosen time, complete with elegant tableware, allowing you to seamlessly transition from poolside bliss to gourmet indulgence. Our cold buffet style allows you the freedom to uncork that perfect bottle of wine, mix your favourite cocktail, or simply bask in the afterglow of a refreshing swim before diving into a culinary adventure at your own pace. No rush, no fuss – just pure enjoyment. And the best part? The next morning, our discreet team will magically whisk away all the used items, leaving the washing-up to the fairies.

A SYMPHONY OF FLAVOURS: CHOOSE YOUR CULINARY STARS

Select two main courses to tantalize your taste buds

Beef Sirloin
Succulent slices of medium-rare, slow-roasted sirloin, nestled atop a vibrant seasonal tomato and onion salad, drizzled with a zesty salsa verde.

Chicken Breast
Tender poached chicken breast, paired with a fiery piri-piri coleslaw for a delightful contrast of textures and flavours.

Cajun Pork Loin
Cajun-spiced pork loin, served alongside a refreshing salad of sweetcorn, white onion, red pepper and green chili, finished with a cilantro and lime dressing.

King Prawns
Plump, poached king prawn tails mingled with a julienne of seasonal vegetables and delicate egg noodles, enhanced by a sweet chili dressing.

Fillet of Salmon
Citrus-infused roasted salmon, artfully arranged on a bed of cucumber, dill and crème fraîche salad.

Seared Tuna
A perfectly seared tuna steak (rare in the center), accompanied by a medley of wild rice, black beans, sweetcorn and green peppers, dressed with a citrus vinaigrette.

Tomato Tart Tatin
Flaky, golden pastry cradles balsamic-roasted tomatoes, crowned with a dollop of whipped mascarpone cream and fresh rocket.

Cauliflower Steak
A roasted cauliflower steak, dusted with aromatic Moroccan spices, rests on a bed of vegetable and herb couscous, drizzled with tahini dressing.

TO COMPLETE YOUR CULINARY EXPERIENCE

Mixed Leaf Salad
A vibrant selection of locally sourced lettuces, dressed with a delicate olive oil and balsamic vinaigrette.

Classic Potato Salad
Creamy and comforting, featuring tender potatoes and fresh spring onions in a light mayonnaise dressing.

THE FINISHING TOUCHES

Bread
A selection of freshly baked breads, served with chilled butter.

Essentials
We provide everything you need for a perfect dining experience: plates, cutlery, serving tongs, napkins, even salt and pepper.

Subject to seasonal alterations