



MENU

BKST

RISE & SHINE with organic dishes that ELEVATE BREAKFAST from a morning ritual to the highlight of the day - welcome to your oceanside table ! Island buffet with cereals and fresh baked items is on offer & a hot to order breakfast form the Kitchen !

XOXO

Pancake stack with island pawpaw & fresh coconut whip

XOXO

Tropical Bircher w/ natural yoghurt + venui vanilla-glazed pineapple & nuts

XOXO

Extraordinary sunshine Eggs your way w/ Santo beef sausage, cured bacon or smoked salmon



XOXO

Sweet potato morning tart w/ wild dill creme

XOXO

Brown rice bowl w/ garden tomatoes, salted greens & chia



ISLAND DINING *Cuisine*

At Ratua Island Resort & Spa we offer **ISLAND Dining Meal Plans** which are mandatory for every guest and charged per person per day of your stay and consist of Breakfast + Lunch + Bar Snack Menu + Sunset Canape's + Dinner

Breakfast 0630 to 0930

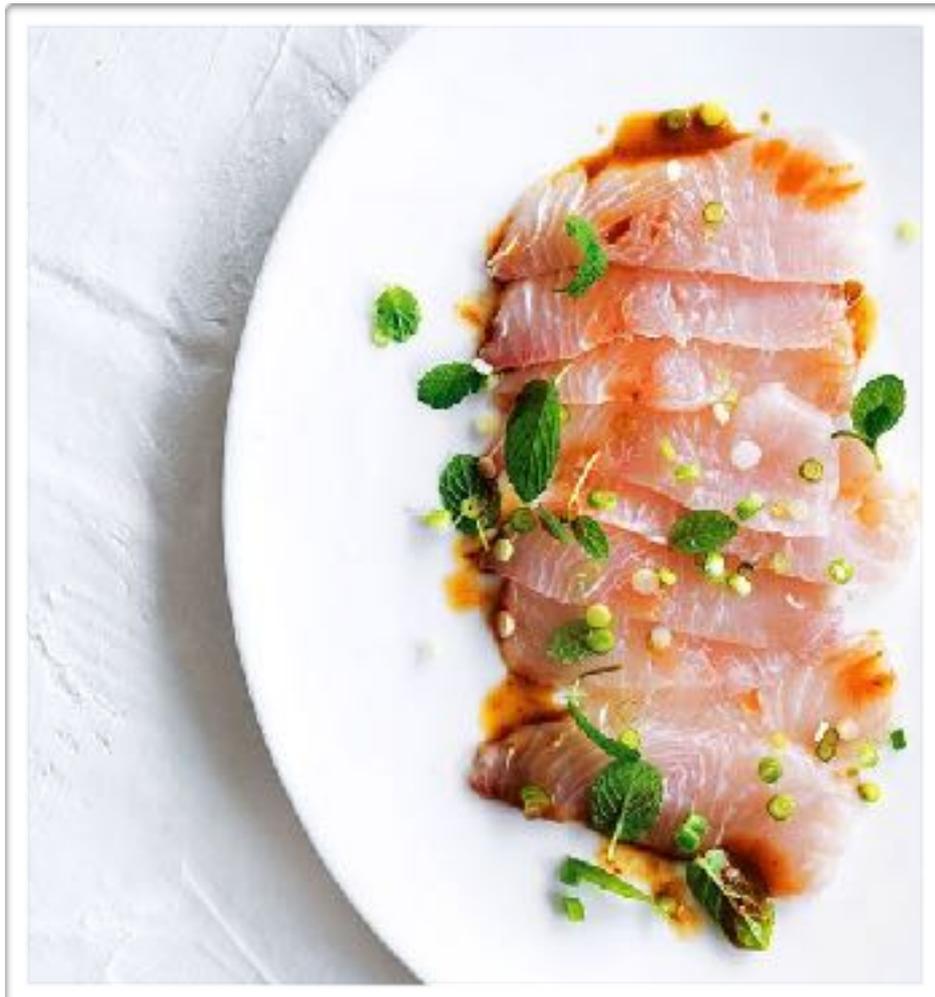
* Tropical Breakfast Buffet consists of fresh house baked breads and cereals, local fruits and a hot plated breakfast menu

LUNCH 1230 to 1430

* Lunch is often a share platter or an Island BBQ Buffet selection

Dinner 1830 to 2100

* Dinner may consist of an Island Buffet selection or a 3 Course Ala' Carte Menu designed daily by Head Chef



LUNCH MENU

You are CORDIALLY INVITED to a seaside vista, to indulge in a MAGICAL long barefoot lunch in the SUNSHINE !



XOXO

Spiced Beef Rissole w/ a crunchy cucumber, watercress, green pawpaw & carrot slaw + parmesan salad

XOXO

Crispy skin pan seared sumac Snapper served with petite garden foliage & mint salad

XOXO

Char gilled breast of Chicken & Prawn skewers served w/ a ginger green salad, yoghurt & spiced pepitas

XOXO

Twice cooked & pulled Santo Pork Belly with an delicious apple slaw on a home baked brioche roll + banana fries



Island Buffet Lunch or a share platter main course with a local house made dessert option

DINNER MENU

Taking inspiration from local savour, Chef celebrates simplistic offerings by the fireside with an organic rich menu with local proteins from the land & sea.

Menu's changed daily by our Chefs utilising our gardens produce and local market seasonal items.



Enjoy the freshest of fish from our local anglers !

Enjoy our Famous Santo Organic Beef !

