



ÀNI Sri Lanka

11-day Sample Passover Menu by Chef Cyril

- DAY 1 -

Lunch - Family Style

Starters

Chopped Salad - avocado salad, local greens, passionfruit dressing
Fresh guacamole, salsa,

Main Course

Grouper fajitas + Flour tortillas
Grilled Vegetables
Salmon and Spinach lasagne
Pre-Made Dough Pizza and French fries available for the kids

Dessert

Tropical fruit & Ice Cream

Dinner – Family Style

Starters

Mixed Green Salad & Chickpeas Salad with Diced fresh tomato
Grilled Mahi-Mahi Oven Dried Tomatoes sauce

Soup

Mixed Vegetables Minestrone soup with basil

Main Course

Oven Roasted Cowboy Steaks & Cooked chicken in onions compote
Golden Potatoes + Grilled Zucchini with olive oil.
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Sweet of Fresh green Coconut



- DAY 2 -

Lunch

Starter

Mixed green salad with passion fruit dressing
Salsa, Guacamole

Main Course

Pan fry Grouper with Red peppers sauce
Tuna and cheese lasagne
Oven roasted carrots and beets
Pasta Penne with tomato sauce
Fry Yuca (cassava)
Mozzarella stick

Fish Fingers, Pre-Made Dough Pizza and French fries available for the kids

Dessert

Banana flambee with sugar cane sauce – Non-Dairy

Lunch

Starters

Romaine Lettuce – Mixed Salad & Vegetable Roll
Tuna Tataki on Asian slaw with orange and carrots Dips

Soup

Pumpkin soup with crispy sweet potato

Main Course

Beef Tenderloin (Supplied by Shaya) & Pan fry chicken breast with bell pepper and herbs
Meat ball in teriyaki sauce
Grilled Eggplant - Sauteed Celery root
A La Carte Kids Order at Dinner - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Passion fruit sweet surprise



- DAY 3 -

Lunch

Starters

Mixed Green salad with homemade vinaigrettes
Avocado and onion salad

Main Course

Red Snapper Casserole with boiled potatoes
Linguini pasta with vegetables sauce
Sautéed mixed vegetables
Baked Pumpkin with cheese
Fish Fingers, Pre-Made Dough Pizza and French fries available for the kids

Dessert

Fresh Fruit

Dinner - Passover Seder

Starters

Chopped tomato and basil Salad with lemon and olive oil
Tuna Steak with pineapple and orange slaw. Gifilte Fish & Potato Kugel

Soup

Chicken soup with vegetables and fresh coriander

Main Course

Surprise Steak in Fresh mushroom wine sauce
Roasted a chicken capon stuffed with mushrooms
Sautéed Vegetable olive oil + Rosted Potatoes
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato

Dessert

Banana bread and Nuts with passion fruit sauce
Mixed fresh Fruit
Flourless Coconut, Almond and Vanilla Cake



- DAY 4 -

Lunch

Starters

Potato and eggs salad with pickles onion + Mixed Green Salad
Foie Gras with Sweet Jam & Potato Kugel

Soup

Traditional Gazpacho soup with Smoked salmon garnished Jalapeno oil

Main Course

Grilled Chicken steak (Bone In) with fresh herbs
Baby Carrots, Grilled Vegetable Kebab
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato

Dessert

Fresh Fruit plated & Orange and Chocolate Lava Cake

Dinner – Seder #2

Starters

Marinated Endives with lemon juice and olive oil
Seabass with heavy tamarind sauce - Gifilte Fish & Potato Kugel

Soup

Beef and Vegetables soup

Main Course

Veal milanese & Braised Beef Short Rib
Green bell Pepper Mashed Sweet potato, lemon
Peppers and tomatoes & Roasted yellow plantain
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato

Dessert

Fresh Fruit - Matzah Tiramizu



- DAY 5, Shabbat -

Lunch

Starters

Israeli Salad

Green plantain basket fill with Ground Beef & Potato Kugel

Main Course

Oven baked Duck Breast Magret in orange and fresh ginger sauce

Ripe plantain puree - Sautéed White Cabbage with caramelized onions

A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Apple and Pineapple mouse pie

Dinner

Starters

Spinach salad, herbs dressing

Grilled Salmon with fresh orange sauce , Gifilte Fish & Potato Kugel

Soup

Chicken and vegetables soup

Main Course

Grilled Rack of Lamb + Cooked Chicken in Wine and garlic with fresh parsley

Grilled vegetables

Panadera style potatoes with onion

A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Flambe fresh mango

Fresh Fruit



- DAY 6 -

Shabbat Lunch

Starters

Arugula salad with papaya Avocado, lime and fresh ginger dressing
Chopped Liver & Egg salad

Soup

Celery Root cream soup (non-Dairy)

Main Course

Red Wine Beef Stew with potato and onion
Vegetable kugel, with caramelized leeks
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Fresh Fruit and Sorbet

Dinner

Appetizer

Romaine mixed salad
Chopped Salad, tomato, cucumber and onion

Soup

Cold Vichyssoise Soup

Main Course

Grilled Grouper filet, basil and lemon dip
Grilled Eggplant with tomato and fresh oregano
Gratinated Zucchini with mozzarella
Roasted Carrot
Fish Fingers, Pre-Made Dough Pizza and French fries available for the kids

Dessert

Cassava crepes with passion fruit marmalade
Ice Cream and Fresh Fruit



- DAY 7 -

Lunch

Starters

Mozzarella caprese salad
Pineapple salsa, guacamole

Main Course

Fish fajitas
Pumpkin puree, Zucchini tortillas
Baked Sweet Potato
Sautéed mixed cabbage with onion and tomato
Eggplant & Matzah Pizzas
Fish Fingers, Pre-Made Dough Pizza and French fries available for the kids

Dessert

Fresh Fruit & Ice Cream

Dinner

Starters

Mixed Asian green salad with fresh ginger dressing
Chopped cucumber, carrot and Jalapeños with sweet chile sauce
Whole White Fish - with Sweet Sauce – “Jacobs” fish

Soup

Vegetables Thai style spicy and sour soup with fresh coriander

Main Course

Teriyaki Beef chateaubriand with Diced peppers and green onions
Oven roasted Lemon grass Chicken
Sweet and Sour Meat ball
Caramelized Beets Root
Zucchini pasta Pad Thai with minced chicken
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Local traditional desserts – Diced Sweet potato



- DAY 8 -

Lunch

Starters

Grill romaine salad, lemon vinaigrette
Fresh tomato and Mozzarella Salad with basil

Main Course

Lime marinated grilled Tuna steaks
Dark jam pie with cheese
Caramelized Fresh Mushroom
Roast baby potatoes tossed with herbs
French fries and fish finger
Seasonal vegetables

Dessert

Ice Cream and Fruit Cocktail & meringue cookies

Dinner

Starters

Marinated Mixed vegetables pakora style with papaya chutney
Non-Dairy Yogurt Raita with Cucumber with fresh mint and lemon
Grilled Local Red snapper with red curry and mango sauce

Soup

Diced vegetables and lentil soup with coconut milk and fresh coriander

Main Course

Beef Rib Eye Tikka style with green curry
Cauliflower with Red curry and fresh tomato sauce
Grilled Chicken Tikka
Roasted pumpkin citrus dressing, toasted walnuts
Golden Potatoes
Quinoa flour Naan bread
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Gajar Halwa (Carrots and Raisin with cardamom)
Fruit Cocktail, assorted fruit



- DAY 9 -

Lunch

Starters

Avocado salad with lemon and pickles onion
Niçoise salad with Grilled tuna and kalamata olive

Main Course

Grilled Mahi- Mahi with tropical Gastrique
White yautia lasagna with sautéed fish
Roasted beet and orange wedge
Zucchini with cheese
Eggplant & Matzah pizzas

Dessert

Assorted Fresh fruit and Ice Cream

Dinner

Starters

Dill pickles and chicken salad with chives and Mixed Green Salad
Grilled Local Grouper with tomato and garlic sauce
Gifilte Fish & Potato Kugel

Soup

Juliane Beef, Spinach and Leek soup

Main Course

Rosemary crusted Lamb chops
Roast Chicken with bell pepper and fresh thyme
Sautéed Carrots - Oven Baked Sweet potato
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Pecan Apple pie with cinnamon frosting



- DAY 10 -

Lunch

Starters

Romaine Vegetable Roll
Sweet Breads Appetizer - Potato Kugel

Soup

French Onions Soup with potato chips

Main Course

Rack of Veal - Beef and Chicken Fajitas
Root Vegetables - Grilled Eggplant - Oven Baked Pumpkin
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Fresh Fruits
Almond meal and caramelized fruits
Roll with vanilla topping

Dinner

Starters

Mixed Green Salad with tamarind dressing
Blackened Mahi mahi
Dips, Gifilte Fish & Potato Kugel

Soup

Chicken soup with vegetables and fresh coriander

Main Course

Fresh Thyme Marinated Strip Steak with Punkimp seed sauce
Cooked chicken in lemon with bell peppers
Golden Potatoes, Garlic sautéed Broccoli
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Sweet of Fresh pineapples
Dark chocolate tart with Blackberries topping



- DAY 11 -

Lunch

Starters

Chopped tomato and basil - Marinated Mixed Green Salad
Tuna sliders, grill pineapple, roasted peppers, basil and Potato Kugel

Soup

Goulash Beef Soup

Main Course

Beef brisket in Fresh tomato and wine sauce, Jerk Chicken
Sautéed Vegetable olive oil and garlic & Oven Baked Potato
A La Carte Kids Order - Hamburger/Nuggets/Hot Dogs - Potato or Sweet Potato Fries

Dessert

Banana Bread with passion fruit sauce
Mixed fresh Fruit

Dinner – Post Passover

Starters

Marinated Vegetables salad
Romaine and spinach salad with nuts and lemon dressing
Fresh Tomato cream soup flavored with basil
Salsa, Guacamole

Main Course

Pan fry Salmon filet with Fresh orange sauce
Mozzerella Vegetable Lasagna
Oven roasted carrots and beets
Pasta penne in pesto sauce
Variety of pizzas
Fry Yuca (cassava)
Mozzarella stick

Dessert

Passion fruit cheesecake



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