



ÀNI

ANGUILLA

DINING

ÀNI'S DINING PHILOSOPHY

ÀNI's dining philosophy centers on creating beautiful settings in which to savor exquisite cuisine, with every meal an unforgettable, full sensory experience.

From dinners in secluded garden glades to clifftop brunches, beach BBQs, and starlit, oceanside banquets, every meal served by ÀNI's experienced private chefs is a uniquely memorable event.

Beautiful settings become the backdrops for dishes created from the finest ingredients in line with your personal tastes and requirements – from vegan to halal and kosher - with every mouthful designed to be an unforgettable, full sensory experience.

Using only the finest ingredients and striving to source local, seasonal produce when available, ÀNI chefs take great pleasure in revealing the natural bounty of each ÀNI destination. Ingredients specific to each country – be it lemongrass or coconut milk, plantains or sugar apples – are subtly incorporated to impart a real sense of place.

Welcome to ÀNI Anguilla.





MENUS FROM AROUND THE WORLD

From India to Italy and on to Mexico, and every other cuisine in between, our menus will transport you around the globe while satisfying your taste for Caribbean fare with authentic recipes and the freshest seasonal ingredients. Seafood is caught daily by local fishermen and prepared with simple finesse. Breads, cakes, and ice-cream are all homemade.

PERSONALISED MENUS FOR EACH GROUP

The following pages include sample menus to the food and beverage selection at ÀNI Anguilla. These are a guideline to highlight the range of cuisine that is available and are all included within your full-board stay. Every group will receive a personalised menu, according to their occasion and reason for travel.

DIETARY REQUIREMENTS

We can accommodate whatever dietary requirements you and your group may have. With the facilities and expertise to serve Halal and Kosher cuisines, our imaginative and innovative culinary team can also produce exceptional vegetarian, vegan, dairy-free, and gluten-free fare. Personal preferences are always taken into account – with no like or dislike too small to be remembered.

KIDS MENUS

A range of kids menus are available on request for Little ÀNI guests.

BREAKFAST MENU

GOOD MORNING 'HEALTHY SHOTS'

Cleansing - Beetroot, apple, lemon

Energize - Carrot, apple, ginger, orange

Revitalize - Pineapple, cucumber, apple, celery

BREAD SECTION

Pastry Box - Muffins, cinnamon roll, banana bread

Preserves/Spreads

3 types of jams, jelly, peanuts, Nutella

Bread Box - White bread, brown bread, multi-grains bread

COLD CUTS

Cured and Smoked Charcuterie

Cheese Platter

MADE TO ORDER

Eggs cooked in any style, bacon, sausages

ROTATED BREAKFAST SPECIALS

MEXICAN BREAKFAST

Huevos Rancheros

ENGLISH BREAKFAST

Bacon, Sausage, Egg, Beans, Mushroom, and Tomatoes

OATMEAL

Warm oatmeal, cinnamon, lemongrass, kaffir lime

EGGS BENEDICT OR EGGS FLORENTINE

Poached egg on English with cold meat (or) spinach topped with hollandaise sauce

PANCAKES

Vanilla flavored Pancake /Waffles /Crepes
with maple syrup or honey

FRENCH TOAST

With maple syrup

ANI RESORTS ROTATED BREAKFAST SPECIALS

Anguillan Johnny Cakes

Dominican Breakfast

Sri Lankan Hopper

Thai Congee





LOCAL CUISINE - FAMILY STYLE LUNCH

SOUP OF THE DAY

Chilled cucumber soup

SALAD

Local green salad with onion dressing

MAIN COURSE

Local grilled Mahi-Mahi with creole sauce

Grilled chicken breast with coconut curry sauce

SIDES

Rice and peas

Oven roasted vegetables

Fried plantain

DESSERT

Warm chocolate brownies with vanilla ice cream

LOCAL CUISINE - BEACH BARBEQUE

SALAD

Mango and avocado salad

Roasted cauliflower and broccoli salad

MAIN COURSE

Grilled crayfish with brown butter

BBQ jerk chicken with original BBQ sauce

BBQ baby back ribs with passionfruit BBQ sauce

SIDES

Corn on the cob

Grilled vegetables with pesto

Johnny cakes

DESSERT

Chocolate chip cookies with hot fudge





LOCAL CUISINE - FAMILY STYLE DINNER

SALAD

Pineapple coleslaw

Avocado cucumber salad

MAIN COURSE

Chicken, beef, shrimp kebab

SIDES

Rice and peas

Mac and cheese

Tostones

DESSERT

Ice cream sundae

LOCAL CUISINE - DINNER

SOUP OF THE DAY

Spicy watermelon gazpacho

SALAD

Caesar salad with shaved parmesan and garlic croutons

MAIN COURSE

Lobster Thermidor - Lobster broiled with cheese and wine sauce

Ribeye steak with roasted mixed peppercorn sauce

SIDES

Sauté mushroom, carrots and broccoli

Garlic butter grilled asparagus

Potato au gratin

DESSERT

Mango sorbet

INTERNATIONAL CUISINE - LUNCH

SALAD

Avocado tomato salad
Green salad with honey mustard dressing

MAIN COURSE

Grilled chicken breast with pineapple salsa
Grilled Steak with chimichurri

SIDES

Oven roasted fingerling potato
Oven roasted vegetable

DESSERT

Apple tart with caramel ice cream

INTERNATIONAL CUISINE - FAMILY STYLE LUNCH - MEXICAN

SOUP OF THE DAY

Tomato soup served with corn tortillas

SALAD

Mexican street corn salad with lemon juice and olive oil

MAIN COURSE

Build your own tacos with varieties of traditional Mexican condiments

SIDES

Freshly baked corn bread
Fiesta rice
Sautéed sweet peppers and onion
Flour tortillas

DESSERT

Churros with caramel sauce







INTERNATIONAL CUISINE - FAMILY STYLE DINNER - INDIAN

Includes interactive Naan bread making with our Head Chef

SALAD

Kachumber Salad
Summer Salad

MAIN COURSE

Butter chicken curry
Beef rogan josh
Tandoori Lamb
Chana Masala
Aloo Gobhi

SIDES

Zeera Rice
Naan Bread

DESSERT

Kulfi

INTERNATIONAL CUISINE - FAMILY STYLE DINNER - ITALIAN

Includes interactive Pizza making with our Head Chef

SOUP OF THE DAY

Italian style Vegetables Minestrone Soup

SALAD

Traditional Caprese Salad with fresh tomato and mozzarella with pesto sauce
Panzaanella

MAIN COURSE

Chicken Milanese
Fresh Mushroom Pasta
Seafood Scampi
Beef Lasagne

DESSERT

Traditional Tiramisu

BEVERAGES

The following beverages are stocked at ÀNI Anguilla and provided to our guests at no additional cost. We are more than happy to substitute and/or complement our selection with comparable beverages, spirits and wines. Cocktails /Signature Cocktails, mocktails and smoothies are also included.

A separate menus are available for these items including more premium Liquors (i.e. Johnny Walker Blue Label) and wines can be supplied, at cost, on request. The selection offered by our local wine supplier can be provided separately.

- RUM**
- Angostura 1919
- Bacardi 8 Añosm
- WHISKY**
- Glenlivet 12
- Johnnie Walker Black Label
- Jameson

- GIN**
- Hendricks
- Tanqueray 10
- Bombay Sapphire

- VODKA**
- Grey Goose
- Tito's

- BOURBON**
- Woodford Reserve
- Maker's Mark
- Jack Daniels

- TEQUILA**
- Casa Amigos Blanco
- Don Julio Reposado
- Mezcal Del Maguey VIDA

- RED WINES**
- Valmoissine, Pinot Noir
- Clos De Los Siete, Malbec
- Sebastiani, Cabernet Sauvignon
- Classico Riserva, Chianti
- Mommessin, Morgon Beaujolais

- WHITE WINES**
- Avalon, Chardonnay
- Velante, Pinot Grigio
- Chateau Michelle, Riesling
- Clos Henri, Sauvignon Blanc
- Domaines OTT, Clos Mireille

- ROSÉ WINES**
- Clos Beylesse, Côtes de Provence
- Whispering Angel, Côtes de Provence
- Domaines OTT, Château de Selle

- SPARKLING WINES**
- Canti, Prosecco Rosé
- Bernard Robert, Côte des Bar
- Zonin, Prosecco Brut

- BEER**
- Heineken
- Carib
- Corona
- Coors Light

- APERITIF**
- Campari
- Aperol
- Martini Extra Dry
- Martini Rosso

- DIGESTIF**
- Baileys
- Cointreau
- Amaretto
- Kahlua

- SOFT DRINKS**
- Coke, Diet Coke, Sprite,
- Tonic, Ginger Ale,
- Club Soda

- FRESH JUICES**
- Apple, Orange, Beet, Carrot
- Tomato, Watermelon, Pineapple

- WATER**
- ÀNI Filter Water
- Perrier

- ÀNI DETOX WATER**
- Apple, Orange, Lemon
- Cucumber





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