



ALIIKAI

Culinary Menu

Breakfast Menu



TROPICAL FRUIT PLATTER

Our chef aims to source the freshest fruits from the local farmers depending of the season and serve it to you as a morning delight

TROPICAL FRUIT JUICE

Papaya, Watermelon, Mango, Pineapple, Banana & Orange

BAKERY SELECTION

Freshly baked bread & Vienoiserie served with a selection of Jam & Honey, chilled butter.

CONTINENTAL BREAKFAST

Pancakes & Crepes, Muesly & Cereal served with yoghurt, and a variety of Milk, chilled butter and selection of Jam

AMERICAN BREAKFAST

Eggs any style poached, scrambled, boiled, omelet, sunny side up served with Bacon or chicken sausage & grilled Tomato

EGGS BENEDICT

— INDONESIAN BREAKFAST —

NASI GORENG

Fried Rice lightly cooked with shredded vegetables, shallot and fried egg.

MIE GORENG

Sauteed Asian noodles & fried shallots with shredded vegetables and fried egg

COFFEE SELECTION & HOT CHOCOLATE

Americano, espresso, cappucino, hot chocolate, Black Coffee, Iced coffee & Cappucino

TEA SELECTION

English Breakfast, Earl Grey, Black tea from Sariwangi, Camomile, Green tea

Lunch & Dinner Menu



— STARTERS & SALADS —

FISH CARPACCIO

Fresh tuna served with olive oil, fresh basil and citrus

TUNA TARTAR

Fresh grinded Tuna mixed with Avocado, tomato and coriander

GREEK SALAD

Cucumber, Romaine lettuce, Tomato, Green peppers, Black olives and Feta Cheese

SHRIMP CEVICHE

Small Shrimp served with avocado, tomatoes and lime juice

BANANA BLOSSOM SALAD

Vietnamese salad with Banana, Young Papaya, peanuts and slightly spicy dressing

VIETNAMESE CHICKEN SALAD

Grilled chicken with Chinese cabbage, Cucumber, peanuts, coriander & mint

TOMATO & AVOCADO SALAD

Fresh tomatoes with buttery avocado, finely chopped red onions served with Modena balsamic vinegar dressing

GREEN PAPAYA & APPLE SALAD

Raw Papaya mixed with tossed apples, carrots served with a sweet and sour dressing

THAI BEEF BARBECUE SALAD

Barbecue style cooked beef, sliced cucumber, shallots with fresh mint and cilantro leaves

— SOUP —

FISH SOUP

Sea bass, tomatoes with a touch of white wine and aromatic herbs

TOM YUM SOUP

Prawn, Straw mushrooms, Lemongrass coriander and Asian herbs

TOMATO SOUP

Matured tomatoes with cooked shopped onion and fresh basil

PUMPKIN SOUP

Roasted pumpkin soup with coconut cream and Indonesian spices

— MAIN COURSE —

FISH OF THE DAY

Roasted fresh white fish from the market served with Potatoes in different ways, steamed carrots and braised broccoli

BEEF STROGANOFF

Classic beef Stroganoff served with mushroom, steamed potatoes and a slowly reduced red wine sauce

AYAM TALIWANG

Lombok style chicken course cooked in coconut milk, honey and sweet soy sauce. Served with white or turmeric rice and choice of vegetables from the market

MAHI-MAHI ALA JIMBARAN

Seared filled of Mahi-Mahi and its dabu-dabu sambal sauce. Served with white or turmeric rice and choice of vegetables from the market

— MAIN COURSE —

AYAM BETUTU

Chicken cooked in a Balinese way with spices and rich flavours. Served with white rice and sambal

BEEF RENDANG

West Sumatra dishes with slowly braised beef in spices, turmeric and coconut milk. Served with white or turmeric rice and a selection of vegetables from the market

CHICKEN PARMIGIANA

Chicken breast cooked with Italian mozzarella cheese and tomatoes. Served with mashed potatoes

GRILLED SEA BASS WITH ORANGE SAUCE

Grilled Sea Bass with its orange sauce served with its sautéed baby vegetables

SEAFOOD MARINARA

Prawn, squid and local seafood served with Fettuccini pasta and its classic Marinara tomato sauce

CHINESE BLACK PEPPER BEEF

Tender briscaka beef slowly braised and infused in its black pepper sauce and served with baby bok choy vegetables

FISH BANANA LEAF WAY

Steamed fish in a banana leaf and served with white or Turmeric rice. Served with a selection of vegetables from the market

HERB CRUSTED SPICY CHICKEN

Herb crusted chicken breast with spices and served with creamy mashed potatoes and roasted vegetables

ARUGULA WHITE SNAPPER

Seared filet of white snapper served with its Arugula Lemon coulis, steamed white rice and sauteed Baby vegetables

— DESSERT —

CHOCOLATE FONDANT

Hot chocolate cake with its homemade vanilla Ice cream

TIRAMISU

Ladyfinger biscuit infused in espresso with mascarpone cheese and cacao

AVOCADO MOUSSE

Avocado foam and cream cheese infused with lime juice sprinkled with cacao powder

KEY LIME PIE

Lime infused yellow custard on a pastry crust

CRÈME CARAMEL

Traditional Vanilla & Caramel Custard served

— ALL DAY AVAILABLE REFILLS —

Infused Water

Wide selection of Asian teas and herbal infusions and favourite coffees

*** For any specific request or dietary requirement, please let us know at least a month before departure*