



ALILA PURNAMA

Dining

8 Days 7 Nights Menu

Day 1



— LUNCH —

Salad

Edamame and Green Pea Hummus

Cherry tomato | crunchy vegetables

Main Course

Chilli Garlic Prawns

Cherry tomato | basil | fennel | garlic | chilli | olive | bruschetta

Dessert

Tropical Sliced Fruit

— DINNER —

Salad

Burrata

Burrata cheese | cherry tomato | wild rucola | balsamic reduction

Main Course

Beef Tenderloin

Confit onion | arancini | asparagus | bruschetta | beef jus

Dessert

Chocolate Mousse

Day 2



— LUNCH —

Salad

Avocado Dream Loaf

Smashed avocado | rucola | feta cheese | balsamic vinaigrette

Main Course

Purnama Platter

Prawn | croquette | tacos | bruschetta | baby potato

Dessert

Ice Cream

— DINNER —

Soup

Roasted Heirloom Tomato Soup

Burrata | basil | olive oil | croutons

Main Course

Barramundi

Green pea purée | lemon butter sauce | cherry tomato confit

Dessert

Panna Cotta

Day 3



— LUNCH —

Salad

Caesar Salad

Romaine lettuce | Parmesan cheese | croutons | pork bacon | garlic dressing

Main Course

Fusilli Puttanesca

Grilled tuna | fusilli | cherry tomato | Kalamata olives | garlic | basil | anchovy

Dessert

Crème Brûlée

— DINNER —

Salad

Roasted Beetroot Salad

Honey lemon dressing | orange segments | fennel | mascarpone | green leaves

Main Course

Green Risotto with Prawns

Arborio rice risotto | green pea | asparagus | rucola | green sauce | Parmesan

Dessert

Cheesecake

Day 4



— LUNCH —

Salad

Mango Feta Salad

Mango | cucumber | baby spinach | feta cheese | dressing

Main Course

Chicken Tandoori

Grilled chicken | pineapple | tomato | mango chutney | tahini | lettuce

Dessert

Tropical Sliced Fruit

— DINNER —

Salad

Eggplant Rollatini

Goat's cheese | tomato | basil | mozzarella | green leaves

Main Course

Chicken Piccata

Seasonal vegetables | lemon butter caper sauce

Dessert

Brownies

Day 5



— LUNCH —

Salad

Aloo Tikki

Indian potato patties | onion | mint chutney | vegetable pickle

Main Course

Butter Chicken

Marinated chicken | Indian spice paste | paratha | yogurt | coriander | onion | raita

Dessert

Caramel Brioche

— DINNER —

Salad

Caprese Salad

Buffalo mozzarella | tomato | basil pesto | balsamic | olive oil

Main Course

Gnocchi alla Genovese

Potato gnocchi | green pea | asparagus | rucola | green sauce | Parmesan

Dessert

Tiramisu

Day 6



— LUNCH —

Salad

Organic Green Salad

Mixed lettuce | apple | almond | cherry tomato | passion fruit dressing

Main Course

Eggplant Parmigiana

Breaded eggplant | tomato sauce | cheese | basil

Dessert

Caramel Brioche

— BBQ DAY • DINNER —

Potato Salad

Fusilli Pesto

Mixed Greens

Steamed Vegetables

Beef Satay

Grilled Prawns

Pesan Be Pasih

Ayam Betutu

Grilled Squid

Rice

Sambal Matah

Chimichurri

Sweet Chilli Sauce

Day 7



— LUNCH —

Salad

Larb Gai

Minced chicken | aromatic Thai spices | rice powder | coriander | lettuce | cucumber

Main Course

Tom Yam

Hot and spicy soup | mushroom | prawn | squid | clam | lemongrass | kaffir lime leaf | coriander

Dessert

Mango Sticky Rice

— DINNER —

Soup

Seafood Dumplings

Minced prawn | sweet chilli sauce

Main Course

Kung Pao Chicken

Breaded chicken | kung pao sauce | dried chilli | asparagus | paprika | cashew nuts | rice

Dessert

Cheesecake