



ANDAMARI

The Menu

A curated selection of Indonesian, Asian and Western-inspired dishes, prepared fresh on board and served with the spirit of the Indonesian archipelago.

Dinner



— INDONESIAN & ASIAN FLAVOURS —

Authentic tastes from the archipelago and beyond

CHARCOAL-GRILLED TIGER PRAWNS

Tiger prawns marinated in aromatic Indonesian spices and grilled to perfection.

Ingredients: tiger prawns, shallots, garlic, red chilli, turmeric, sweet soy, oyster sauce, Raja Rasa sauce, sesame oil

GRILLED GROUPER WITH INDONESIAN GLAZE

Fresh grouper grilled with aromatic Indonesian flavours and a delicate savoury glaze.

Ingredients: grouper, lime, shallots, garlic, red chilli, sweet soy, oyster sauce, cooking oil

SLOW-BRAISED BEEF RENDANG

A rich and aromatic Indonesian classic, slowly cooked with coconut milk and traditional spices.

Ingredients: beef, galangal, kaffir lime leaves, rendang spices, coconut milk, sweet soy

KOREAN BULGOGI BEEF

Tender beef with crisp green beans and onion in a rich Korean-inspired bulgogi sauce.

Ingredients: beef, onion, green beans, red chilli, bulgogi sauce, sweet soy

OVEN-ROASTED SPICED FISH

Oven-roasted fish infused with aromatic Indonesian spices and finished with a savoury glaze.

Ingredients: fish, shallots, garlic, red chilli, turmeric, teriyaki sauce, oyster sauce, sweet soy, sesame oil, butter

CHARRED TERIYAKI CALAMARI

Tender calamari grilled with aromatic spices and finished with a rich teriyaki glaze.

Ingredients: calamari, lime, seasoning, shallots, garlic, red chilli, oyster sauce, teriyaki sauce, sweet soy, sesame oil

WOK-TOSSED CALAMARI & GARDEN PEPPERS

Tender calamari wok-tossed with colourful peppers and an aromatic savoury sauce.

Ingredients: calamari, red pepper, yellow pepper, green pepper, onion, oyster sauce, sweet soy, sesame oil

BLACK PEPPER BEEF & GARDEN PEPPERS

Tender beef and vibrant garden peppers finished with a fragrant black pepper sauce.

Ingredients: beef, red pepper, yellow pepper, green pepper, onion, butter, black pepper sauce, sweet soy

— FROM THE OVEN & GRILL —

Comforting classics, perfectly cooked

INDONESIAN HERB-ROASTED CHICKEN

Oven-roasted chicken infused with fragrant Indonesian herbs and spices.

Ingredients: chicken, shallots, garlic, turmeric, lemongrass, kaffir lime leaves, roasted chicken sauce

CHICKEN CORDON BLEU

A classic chicken dish with a crisp golden crust, served with vegetables and a rich demi-glace sauce.

Ingredients: chicken breast, seasoning, salt, pepper, flour, egg, breadcrumbs, demi-glace, cooking cream, potato, cauliflower, broccoli, carrot, green beans

GRILLED CHICKEN STEAK

Tender grilled chicken breast served with an assortment of garden vegetables and aromatic sauce.

Ingredients: chicken breast, carrot, cauliflower, broccoli, potato, green beans, seasoning, salt, pepper, Raja Rasa sauce, sesame oil

— ISLAND-INSPIRED SPECIALTIES —

Flavours from the Indonesian archipelago

PINK COCONUT PRAWNS

Succulent prawns gently simmered in a creamy coconut and tomato sauce with aromatic spices.

Ingredients: chicken, shallots, garlic, turmeric, lemongrass, kaffir lime leaves, roasted chicken sauce

TROPICAL SWEET & SOUR FISH

Crispy fish served with a vibrant tropical sweet and sour sauce.

Ingredients: rice flour, fish, egg, flour, carrot, cucumber, pineapple, tomato sauce, sugar, chilli sauce, water

TERIYAKI PRAWNS & GARDEN GREENS

Juicy prawns wok-tossed with fresh vegetables and finished with a fragrant teriyaki glaze.

Ingredients: prawns, green beans, red pepper, yellow pepper, teriyaki sauce, sesame oil, water

— LIGHT, FRESH & INSPIRED BY THE ISLANDS —

Perfect for sharing or enjoying while you soak in the ocean views

GOLDEN CRISPY CALAMARI

Tender calamari in a delicate golden crumb, served with creamy mayonnaise.

Ingredients: calamari, flour, egg, breadcrumbs, cooking oil, mayonnaise

CITRUS BUTTER FISH

A delicate fish dish with a crisp golden coating, finished with a bright citrus butter sauce.

Ingredients: fish, rice flour, egg, flour, lemon, onion, butter, lemon sauce

TROPICAL SWEET & SOUR PRAWNS

Succulent prawns paired with tropical fruits and vegetables in a vibrant sweet and sour glaze.

Ingredients: prawns, carrot, cucumber, pineapple, tomato sauce, sugar, chilli sauce, water

GOLDEN PANKO PRAWNS

Crispy prawns with a light golden coating, served with creamy mayonnaise.

Ingredients: prawns, flour, egg, breadcrumbs, cooking oil, mayonnaise

CRISPY TERIYAKI CHICKEN

Crispy chicken finished with a glossy teriyaki glaze, fresh spring onion and red chilli.

Ingredients: chicken, seasoned flour, spring onion, cooking oil, onion, red chilli, teriyaki sauce

Thank You



Enjoy the food