



EVERY MORNING

Breakfast A la carte

CONTINENTAL

French toasts, bacon, roasted potatoes, sausages & eggs any style

OR INDONESIAN

Chef's special Indonesian fried rice or fried noodles & eggs any style

OR SMOOTHIE BOWL

Blended seasonal fruits, mixed berries, granola, chia seeds, coconut flakes, fresh fruits

Our Breakfast Are Served With

Fresh juice

Fresh fruits platter

Baked goods

Homemade bread

Medley of jams & butter



DAY 1

Sample cruise menu

Lunch

ZUCCHINI CANAPE

Tomato, basil, feta cheese

CHICKEN SALAD

Grilled chicken, lettuce, avocado, lemon dressing

TUNA TATAKI

Black-and-white sesame crust, ginger sauce

TROPICAL SORBET

Mango sorbet, dragon fruit coulis, passionfruit, fresh coconut flakes

Dinner

MUSHROOM SOUP

Wild mushrooms, white wine, herbes de Provence, parmesan crostini

BABY POTATOES

Garlic, chive, butter

CREME BRULEE

ROASTED BEEF TENDERLOIN

Thyme, rosemary, nutmeg

SAUTEED GREEN BEANS

Sauteed garlic and parsley



DAY 2

Sample cruise menu

Lunch

PRAWN AVOCADO SALAD

Cherry tomatoes, pinenuts, lime and dill dressing

CHICKEN SOM TUM

Green papaya, roasted peanuts, coriander

MANGO STICKY RICE

Fresh mango, sweet coconut, coconut rice

Dinner

ANTIPASTI PLATTER

Marinated olives, sun-dried tomatoes, balsamic eggplants

BAKED PARMESAN CRUSTED SALMON

Fresh parsley, lemon wedges

ASPARAGUS

Sautéed garlic and parsley

CAULIFLOWER PUREE

Lemon thyme and garlic roasted

TIRAMISU

Spiced biscuit, mascarpone, dark chocolate

DAY 3
Sample cruise menu

Lunch

TERNATE GOHU TUNA

Tuna sashimi, Indonesian lemon basil,
birds' eye chili, kenari

CRISPY SQUID

Lemon, garlic, coriander

SUNSHINE VEGETABLES MEDLEY

Oven baked broccoli, baby carrots,
zucchini, yellow squash

FRUIT CUP

Seasonal fruits, strawberry sauce

Dinner

PUMPKIN SOUP

Coconut cream, cumin seeds

THYME STUFFED ROAST CHICKEN

Fresh thyme, lime, jus

BAKED SWEET POTATOES

Dried oregano, olive oil

WOOD FIRE CARROTS

Yoghurt sauce

APPLE CRISP

Cinnamon and butter

DAY 4
Sample cruise menu

Lunch

CHICKEN CAESAR SALAD

Red wine vinegar, romaine lettuce, and
Parmesan cheese.

FETTUCCINE ALLA VONGOLE

Clams, garlic, white wine, chili, parsley

PANNA COTTA

Vanilla, red fruit coulis

Indonesian buffet dinner

BEEF RENDANG

Indonesian spice paste, slow braised
beef

SATAY SKEWERS

Chicken satay, peanut sauce

TEMPE KETUP MANIS

Fried tempe, lime leaf, shallot, chili,
garlic sautéed

URAB SAYUR

Indonesian vegetables & coconut
salad

OSENG OSENG

Sautéed long beans, tomato, bean
sprouts, garlic, shallots

NASI KUNING

Yellow turmeric rice

SAMBAL AND LIME SELECTION

DAY 5

Sample cruise menu

Lunch

VIETNAMESE SPRING ROLLS

Vegetarian and shrimp rice paper rolls, peanut sauce

STEAMED GINDARA

Spring onion, soy sauce, ginger

ASIAN QUINOA SLAW

Shredded carrots and cucumbers, fresh coriander

COCONUT CAKE

Almond, veganaice-cream

Dinner under the stars

WHOLE FISH ON THE GRILL

Catch of the day, ginger and pices marinade of the Chef

CHARCOAL GRILLED LOBSTER

Butter, fennel

GRILLED BABY POTATOES AND PUMPKIN SLICES

Garlic, chive, butter

VEGETABLE BOULGOUR SALAD

Cucumber, tomatoes, parsley

BABY GEM SALAD

Spanish onion, almond, honey dressing

CREPES SUZETTE

Orange and grand marnier flambéed



DAY 6

Sample cruise menu

Lunch

PROTEIN POWER SALAD BOWL

Roasted sweet potato, broccoli, avocado, mixed sprouts, mixed nuts

LEMON RED SNAPPER

Herbed butter, sautéed zucchinis and red pepper

LIME SORBET

Pineapple fruit cup, pomegranate seeds, mint leaves

Dinner

CARROT & BEETROOT SALAD

Chickpeas, coriander, orange juice dressing

GRILLED LAMB RACK

Green peas hummus, white beans, jus

AIRY CHOCOLATE MOUSSE

Pinch of chile pepper, whipped cream

DAY 7
Sample cruise menu

Lunch

KING PRAWN SALAD

Red cabbage, green peas, cherry tomatoes, lime juice

RED THAI CURRY

Chicken, red and green bell peppers, spinach

FRAGRANT JASMINE RICE

Spring onion, coriander, sesame oil

BLACK SESAME PUDDING

Roasted peanuts ,shredded coconut

Dinner

FRENCH ONION SOUP

White wine, butter, croutons

BLACK PEPPER BEEF

Garlic, ginger, black pepper sauce

BUTTERED BALSAMIC MUSHROOM

White mushrooms, tamarind

CLASSIC GRATIN DAUPHINOIS

Roasted potatoes, garlicky cream sauce

CHOCOLATE SAUCE PEAR

Vanilla ice-cream