



CELESTIA

# Sample Vegan Food Menu

## Dinner · Day One



### — SHARING MENU —

#### LETTUCE BAKAR

Grilled baby romaine, tamarind, and palm sugar  
vinegarette & cashews

#### QUINOA BOWL (PB)

Red quinoa w/ sautéed kale / mushroom / zucchini/  
brassica/ tofu / cashew

#### ROASTED CAULIFLOWER

Creamy sorghum, tempe crumble

### — SIDES —

ROASTED VEGETABLES

FLAT BREAD

ROASTED PUMPKIN

### — DESSERT —

#### BLACK RICE PUDDING

chilled black rice pudding / coconut ice cream  
/  
jackfruit

## Breakfast · Day Two



### — ON THE TABLE —

**BREAD AND PASTRY**  
**SELECTION OF THE DAY**  
butter / honey / jam

**YOGURT AND GRANOLA**  
House made coconut yogurt and granola

**SCRAMBLED TOFU**  
Soft scrambled tofu / sauteed onion / parsley

**RICE PORRIDGE**  
Tempe / bean sprout / caisim / fried peanut /  
emping

### — SIDES —

**MUSHROOMS**  
**ROASTED TOMATOES**  
**SAUTEED SPINACH**

### — DESSERT —

**TROPICAL FRUIT PLATTER**  
Selection of seasonal local fruits

## Lunch · Day Two



### — APPETIZERS —

#### ISLAND GREEN SALAD

Mixed lettuce / cherry tomatoes /  
cucumber / mustard dressing

### — MAIN COURSE —

#### TEMPE

Grilled & marinated tempe / long bean /  
gulai sauce / baby cabbage

#### EDAMAME

Roasted edamame tossed in garlic and soy

### — SIDES —

STEAMED RICE

SAMBAL

CRACKERS

### — DESSERT —

TROPICAL FRUIT PLATTER

Selection of seasonal local fruits

## Dinner · Day Two



### — SHARING MENU —

#### RADICCHIO SALAD

Sliced apple / almond / quinoa / sliced almond /  
mustard dressing

#### MUSHROOM SKEWER

Oyster mushroom / soy glaze / cashew peanut  
sauce

#### TEMPE LODEH

Tempe / young jackfruit / eggplant / snake bean a  
light curry infused with lemongrass / lime leaves  
and coconut milk

### — SIDES —

STEAMED RICE

POTATO SALAD

ROASTED BROCCOLI

### — DESSERT —

CARROT CAKE

Coffee sauce / Strawberry

## Breakfast · Day Three



### — ON THE TABLE —

**BREAD AND PASTRY**  
**SELECTION OF THE DAY**  
butter / honey / jam

**YOGURT AND GRANOLA**  
House made coconut yogurt and granola

**AVOCADO TOAST**  
Sliced avocado / confit cherry tomatoes /  
olive oil / parsley

**SOTO SAYUR**  
Vermicelli noodles / beans sprout / caisim / tempe / emping

### — SIDES —

**SAUTEED**  
**MUSHROOMS**  
**BAKED BEANS**

### — DESSERT —

**TROPICAL FRUIT PLATTER**  
Selection of seasonal local fruits

## Lunch · Day Three



### — APPETIZERS —

#### LUMPIA

Fresh cut veggies/ rice noodles and pineapple wrapped in rice paper served with peanut sauce

### — MAIN COURSE —

#### GNOCCHI

Green zucchini/ cherry tomato/ tomato sauce/ basil

#### VEGETABLE PIZZA

House made tomato sauce/ zucchini / roasted capsicum/ Red onion

### — SIDES —

#### CHOPPED SALAD

Tomato/ red onion/  
olive/ cucumber/ lettuce

### — DESSERT —

#### TROPICAL FRUIT PLATTER

Selection of seasonal local fruits