

CELESTIA

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*

DINNER



DAY ONE

CELESTIA

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

BREAKFAST



DAY TWO

CELESTIA

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

LUNCH



DAY TWO

CELESTIA

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

DINNER



DAY TWO

CELESTIA

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

BREAKFAST



DAY THREE

CELESTIA

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

LUNCH



DAY THREE