



KAYRA

# Chef Menu

|       | Breakfast                                                                                                                                                                                                                                   | Dinner                                                                                                                                                                                                                   |
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| Day 1 | <p>Poke bowl of the day<br/>(salmon, nori, vegetables<br/>&amp; sesame mayo dressing)<br/>Teriyaki chicken<br/>Sauted vegetables<br/>Potatoes bomb w/mint sauce</p> <p><b>Dessert</b> Fresh fruit platter<br/><b>Snack</b> Fried banana</p> | <p>Mozzarella-tomato &amp;<br/>Creamy mushroom soup</p> <p>Pan seared Red Snapper<br/>fillet w/ parmesan zucchinis<br/>&amp; vegetables</p> <p><b>Dessert</b> Passion fruit crème brûlée</p>                             |
| Day 2 | <p>Pomelo &amp; bean sprout salad<br/>Gyoza<br/>Iodeh (Indonesian curry)<br/>BBQ grilled calamari<br/>Beef rendang<br/>Local vegetables &amp; rice</p> <p><b>Dessert</b> Coconut panna cotta<br/><b>Snack</b> Cheese board</p>              | <p>Tuna tartare &amp;<br/>Coral lentils soup</p> <p>Wagyu steak w/ mushroom gravy,<br/>mashed potatoes,<br/>fried mushrooms &amp; green beans</p> <p><b>Dessert</b> Mango sago<br/>(fresh mango &amp; coconut cream)</p> |
| Day 3 | <p>Watermelon - feta cheese salad<br/>Grilled Halloumi cheese<br/>Kebab/meatball<br/>BBQ grilled meat<br/>French Fries &amp; sweet potatoes</p> <p><b>Dessert</b> Pistachio Affogato<br/><b>Snack</b> Finger sandwiches</p>                 | <p>Scallops mushroom &amp;<br/>Creamy pumpkin soup</p> <p>Lobster linguine, cherry<br/>tomato &amp; lemon zest</p> <p><b>Dessert</b> Poached pears w/ crumble<br/>chocolate &amp; vanilla ice cream</p>                  |

|       | Breakfast                                                                                                                                                                                            | Dinner                                                                                                                                                                                                    |
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| Day 4 | <p>Salmon mango-avocado salad<br/>Red onions pickles &amp; fish skin crackers<br/>Lemon-ginger fish<br/>Mashed carrot puree</p> <p><b>Dessert</b> Mango Sticky Rice<br/><b>Snack</b> Banana cake</p> | <p>Grilled octopus &amp;<br/>Lobster bisque</p> <p>Duck confit w/red<br/>berries sauce, sauteed<br/>cabbage, asparagus &amp; puree</p> <p><b>Dessert</b> Chocolate lava<br/>cake w/ vanilla ice cream</p> |
| Day 5 | <p>Greek salad<br/>Salmon crudo w/passion fruit &amp; Yuzu<br/>Chicken Alfredo<br/>Spaghetti Carbonara</p> <p><b>Dessert</b> Chocolate brownie<br/><b>Snack</b> Italian bruschetta</p>               | <p>Shrimp ceviche &amp;<br/>Cheese croquettes</p> <p>Grilled seafood platter<br/>(grilled prawns, calamari, fish)<br/>w/ garlic lemon butter &amp; yellow rice</p> <p><b>Dessert</b> Chocolate mousse</p> |

|       | Breakfast                                                                                                                                                                                                      | Dinner                                                                                                                                                                                               |
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| Day 6 | <p>Thai summer roll<br/>Garlic-lemon butter king prawns<br/>Chicken satay<br/>Seafood squid ink fried<br/>Rice</p> <p><b>Dessert</b> Dadar gulung<br/>(pandan-coconut crepe)<br/><b>Snack</b> Mango Crepes</p> | <p>Fried boxing chicken &amp;<br/>Seasonal vegetable soup</p> <p>BBQ short ribs w/ truffle<br/>risotto, grilled broccoli &amp; BBQ sauce</p> <p><b>Dessert</b> Tiramisu</p>                          |
| Day 7 | <p>Caesar salad<br/>Fried Chicken Wings<br/>Aubergine ala parmiggiana<br/>Gourmet pizza selection</p> <p><b>Dessert</b> Fruit salad<br/><b>Snack</b> Cookies &amp; fruits tartlets</p>                         | <p>Pulled beef tacos &amp;<br/>Tom yum kung soup</p> <p>Crispy skin salmon<br/>w/red quinoa tabouleh salad &amp;<br/>goat cheese stuff mini peppers</p> <p><b>Dessert</b> Chocolate<br/>brownies</p> |

|       | Breakfast                                                                                                                                                                                                                                                                     | Dinner                                                                                                                                                                                              |
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| Day 8 | <p>Thai beef salad<br/>Fried mozzarella<br/>Crispy butter fish w/ tartar sauce<br/>Spaghetti Aglio e olio</p> <p><b>Dessert</b> Banana split<br/><b>Snack</b> Samossa &amp; Empanadas</p>                                                                                     | <p>Tuna tataki ponzu sauce &amp;<br/>Miso soup</p> <p>Tomahawk steak thai style<br/>w/ fried potatoes &amp; stir fry<br/>vegetables</p> <p><b>Dessert</b> Cheese cake</p>                           |
| Day 9 | <p>Tuna-cucumber snack<br/>Chicken Thai green curry<br/>Creamy garlic prawns<br/>Yogurt rice (cumin &amp; coriander leaves)<br/>Pad Thai</p> <p><b>Dessert</b> Es cendol<br/>(coconut milk, palm sugar &amp; tapioka)<br/><b>Snack</b> Steam banana w/<br/>coconut grated</p> | <p>Pan steered beef toats &amp;<br/>Fish soup</p> <p>Roasted chicken w/ french<br/>style ratatouille &amp; potato<br/>truffle purée</p> <p><b>Dessert</b> Apple crumble<br/>w/vanilla ice cream</p> |

|        | Breakfast                                                                                                                                                                                                                      | Dinner                                                                                                                                                                                             |
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| Day 10 | <p>Nicoise salad<br/>Chicken fajitas<br/>Baked fish fingers<br/>Sweet potato wedges<br/>Chicken Fajitas + red beans + peppers</p> <p><b>Dessert</b> Ice cream selection<br/><b>Snack</b> Hummus &amp; vegetable snack dips</p> | <p>Prawn tempura &amp;<br/>Seafood chowder soup</p> <p>Roasted lamb rack w/ basil<br/>risotto, roasted pistachio, baby<br/>carrots &amp; basil-mint sauce</p> <p><b>Dessert</b> Chocolate tart</p> |

# Breakfast Menu



## — DAILY TABLE SETUP —

- ♦ Pastry delights (Croissant, pain au chocolat)
- ♦ Breads
- ♦ Jams, honey, peanut butter & Nutella
- ♦ Butter/vegan margarine
- ♦ Seasonal fruit platter
- ♦ Dry fruits
- ♦ Cereals & granola
- ♦ Yogurts (plain & fruit)
- ♦ Chia pudding (with fruits compote)

## — A LA CARTE MENU —

### *International*

- ♦ Egg Benedict – Ham or salmon
- ♦ Classic French Omelet – Cheese, ham and mushroom
- ♦ White omelet – With chili and tomato
- ♦ Egg any style – With crispy beef bacon, chicken sausage, hashbrown and roasted tomato
- ♦ Plain pancakes – With fruit
- ♦ French crepes
- ♦ French toast – With honey & fruit
- ♦ Oat porridge – With honey & fruit

### *Indonesian*

- ♦ Nasi goreng – Fried rice and vegetables served with chicken satay, fried egg & shrimp crackers
- ♦ Mie goreng – Fried noodles and vegetables served with fried egg, pickles & shrimp crackers
- ♦ Bubur ayam – Chicken porridge served with boiled egg

# Vegetarian/Vegan Options



## — STARTERS —

- ♦ Cauliflower couscous salad
- ♦ Breaded cauliflower with sweet & sour sauce
- ♦ Gado-gado
- ♦ Vegan sushi
- ♦ Humus with chips and veggie sticks
- ♦ Vegetables tempura
- ♦ Quinoa salad
- ♦ Vegan poke bowl sala
- ♦ Vegan Vietnamese spring rolls
- ♦ Falafel
- ♦ Veggies & bao buns
- ♦ Vegan tacos
- ♦ Vegan lentil soup
- ♦ Vegetarian broth soup
- ♦ Guacamole & tomato salsa with chips
- ♦ Miso soup
- ♦ Chipotle portobello vegan tacos

## — MAIN DISHES —

- ♦ Lentil & red bean burger
- ♦ Lentils bolognese
- ♦ Thai noodle green curry
- ♦ Vegetable briyani
- ♦ Roasted cauliflower (with coconut creamy sauce)
- ♦ Vegetarian burrito
- ♦ Jack fruit Indonesian curry
- ♦ Vegetarian pie
- ♦ Vegan tikka masala
- ♦ Butternut squash risotto w/ spinach
- ♦ Roasted aubergine-tomato (with coconut creamy sauce)
- ♦ Vegan pesto pasta
- ♦ Vegan sweet potatoes & dal
- ♦ Vegetable paella
- ♦ Vegan pad Thai
- ♦ Tempe and tofu rendang