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Food Menu

Breakfast



— DAILY —

Selection of seasonal and fresh fruits

Fresh bread and pastries

Variety of cereals and yoghurts

Indonesian breakfast speciality of the day

— À LA CARTE —

Eggs any style

Sautéed mushrooms, grilled tomato, avocado

Pancakes and crêpes

Ham, smoked salmon, bacon and gourmet sausages

Any special request noted on your preference sheet is also available.

Day 1



— SNACKS ON GUEST ARRIVAL (DEPENDING ON ARRIVAL TIME) —

Cheese Quesadillas with Guacamole, Tomato Salsa and Sour Cream

— LUNCH —

Roasted Lobster with a Selection of Sauces (Sambal Dabu-Dabu, Lemon Butter Dill)

Sautéed Potatoes

Baked Vegetables

Garlic Bread

Mixed Salad

Lemon Tart

— DINNER (MEDITERRANEAN) —

Mushroom Cappuccino with Tapenade Crostini

Tenderloin Steak with Red Wine Reduction and Blue Cheese Sauce, served with Mashed Potato and Sautéed Vegetables (Spinach, Shiitake, Baby Carrots, Cherry Tomatoes)

Molten Chocolate Cake with Vanilla Ice Cream, Raspberry-Coated Toasted Pistachios and Fresh Strawberries

Day 2



— LUNCH (JAPANESE) —

Miso Soup (Fresh Enoki and Tofu)

Mixed Sushi Rolls

Sashimi and Tataki (a choice of fresh local fish)

Chicken Teriyaki

Vegetable Tempura

Green Tea Ice Cream

— DINNER (INDONESIAN) —

Balinese Fish Soup

Nasi Campur Bali: Steamed Rice with Sweet Potato (Nasi Sela), Balinese Roast Pork, Shredded Chicken with Sambal Matah, Vegetables with Spicy Coconut (Lawar Sayur), Grilled Minced Fish on a Lemongrass Stick (Sate Lilit), Sambals and Crackers

Kolak: Coconut Milk Cream, Young Jackfruit in Palm Sugar Syrup, Pineapple Compote, Strawberry and Mango Sorbet

Day 3



— LUNCH (INDONESIAN) —

Mixed Tropical Fruit with Palm Sugar and Peanut Dressing (Rujak Buah)

Indonesian Turmeric Chicken Soup with Vegetables (Soto Ayam), served with Rice, Melinjo Crackers, Sambal, Sweet Soy and Lime

Tamarillo Sorbet

— DINNER (ITALIAN) —

Seared Scallops with Caramelised Balsamic, served with Salad in a Parmesan Tuile and Focaccia Bread

Saffron Risotto with Grilled Garlic Prawns and Vegetables

Tiramisu

Day 4



— LUNCH (MEDITERRANEAN) —

Greek Salad, Green Gazpacho and Tuna Ceviche
Grilled Spanish Mackerel with Mango Salsa, Quinoa Tabbouleh and Sautéed Asparagus
Tropical Fruit Punch with Minted Cream Yoghurt

— DINNER (CHINESE) —

Crab and Corn Soup
Vegetable Cap Cay
Fish in Sweet and Sour Sauce
Chinese Braised Pork Belly
Pickles and Sambals
Steamed Rice
Ginger and Tea Pudding with Fruit

Day 5



— LUNCH (THAI) —

Thai Mango Salad with Grilled Octopus
Steamed Red Snapper with Sautéed Vegetables, Tofu and Rice
Sticky Rice Pudding with Mango

— DINNER (INDIAN) —

Pineapple Raita and Vegetable Pickles
Tomato and Cucumber Salad
Chicken Tandoori
Lamb Mutton Curry
Lentil Dhal, Poppadum and Paratha Bread
Basmati Rice with Pistachio and Raisins
Soursop Sorbet

Day 6



— LUNCH (MIDDLE EASTERN) —

Mixed Green Salad

Pita Bread and Couscous

Hummus, Baba Ganoush, Tzatziki, Feta

Baked Vegetables with Goat's Cheese

Lamb Kebab

Kiwi Sorbet

— DINNER (MEDITERRANEAN) —

Seafood Tomato Soup served with Bread

Balsamic-Glazed Duck Confit, Potato Gratin, Pickled Beetroot and Grilled Vegetables

Chocolate Mousse with Raspberry Jelly

Day 7



— LUNCH (INDONESIAN) —

Traditional Seasonal Fruits in Spicy Tamarind Sauce with Palm Sugar Syrup (Rujak Buah)

Mixed Vegetables, Egg, Fermented Soya and Tofu with Sweet Peanut Sauce (Gado-Gado)

Indonesian-Style Grilled Chicken

Chocolate Brownies and Vanilla Ice Cream

— DINNER (BARBECUE ON THE BEACH) —

Baked Potatoes and Sweet Potatoes

Salads and Grilled Vegetables

Pepes Ikan (Fish Wrapped in Banana Leaves with Indonesian Spices)

Sate Daging (Beef Satay)

Ayam Bakar (Braised Chicken with Soy)

Prawn and Squid Skewers

Selection of Sambals (Matah, Dabu-Dabu, Ulek, Kecap)

Cranberry Cheesecake