



MAJIK

Sample Food Menu

Breakfast



— LIGHT BREAKFAST —

Tea, coffee, cappuccino, milk, cereals, biscuits

— MAIN BREAKFAST —

Bread and Pastries

Rice or Oat Porridge

Sliced Fruits, Honey and Homemade Jams

Chia Seed Pudding, Yoghurt

Other options: pancakes, French toast, crêpes, waffles, fried noodles, fried rice, fried rice noodles, fried kwetiau

— ON REQUEST —

EGGS YOUR WAY

Scrambled, poached, sunny-side up, plain omelette, vegetable omelette, over easy

EGGS BENEDICT

Served with salmon or bacon

SIDE SELECTION

Bacon, sausage, smoked salmon, grilled tomatoes

— BEVERAGE SELECTION —

Tea, coffee, cappuccino, milk

Day 1



— LUNCH —

IKAN PEPES

Steamed fish wrapped in banana leaf

AYAM BAKAR BEKAKAK

Grilled whole chicken with sweet soy sauce, marinated with tamarind

KAREDOK SALAD

Fresh vegetables with peanut sauce

SAMBAL GORENG

A Sundanese version of Indonesian chilli paste

SLICED TROPICAL FRUIT

A selection of seasonal local fruits

— DINNER —

BREAD & BUTTER

Fresh bread with garlic and parsley butter

SHRIMP BISQUE

A smooth soup made from shrimp stock

PAN-SEARED MACKEREL

Served with assorted vegetables and a balsamic reduction

CHOCOLATE CAKE

Served with vanilla ice cream

Day 2



— LUNCH —

SATE LILIT

Balinese fish skewer with lemongrass

AYAM BETUTU

Balinese herb-roasted chicken

URAP KELAPA

Coconut salad

SAMBAL

A classic Indonesian chilli paste

GRILLED BANANA

Grilled banana served with peanut butter sorbet

— DINNER —

BREAD & BUTTER

Fresh bread with nori seaweed butter

TUNA TATAKI

Served with ponzu sauce

NIKUJAGA

A Japanese beef and potato stew

CAKE

A Japanese-style matcha cake

Day 3



— LUNCH —

SWEET & SOUR SQUID

A Chinese-style blend of sweet and sour ingredients

KUNG PAO CHICKEN

A chicken stir-fry of sweet and spicy ingredients

URAP KELAPA

Coconut salad

FRIED RICE

The Hong Kong variation, served with garlic bok choy and a Chinese salad

SLICED TROPICAL FRUIT

A selection of seasonal local fruits

— DINNER —

BREAD & BUTTER

Fresh bread with pesto butter

PUMPKIN SOUP

A smooth pumpkin soup with seasonal vegetables

RISOTTO

A seafood rice dish

PANNA COTTA

A creamy gelatine dessert topped with blueberry compote

Day 4



— LUNCH —

BBQ CHICKEN

Rotisserie-style BBQ chicken

BREADED PRAWNS

Served with tartare sauce

ROCKET SALAD

Served with a choice of dressing

POTATO WEDGES

Served with garlic mayonnaise

PUDDING

Mango pudding

— DINNER —

BREAD & BUTTER

Fresh bread with olive butter

SALMON

Served with hollandaise sauce

BEEF BOURGUIGNON

Served with mashed potatoes and green beans

YOGHURT PARFAIT

Served with seasonal fruits

Day 5



— LUNCH —

PAD KRAPAO

Thai basil chicken

TOM YUM GOONG

A Thai soup that is sweet, sour, spicy and salty

PAD THAI

The famous fried noodles

BAKED VEGETABLES

A selection of Asian baked vegetables

MANGO STICKY RICE

A famous Thai dessert

— DINNER —

BREAD & BUTTER

Fresh bread with cumin butter

GADO-GADO

A Jakarta-style vegetable salad with peanut sauce

IKAN BAKAR DABU-DABU

Grilled fish served with a Manado-style salsa

SURABI KINCA

A flat cake made with pandan leaf, coconut and brown sugar

Day 6



— LUNCH —

TANDOORI CHICKEN

Chicken marinated with Indian red spices and grilled

YELLOW FISH CURRY

An Indian-style yellow spiced curry

ONION SALAD

Fresh green leaves served with a choice of dressing

BAKED VEGETABLES

Carrots and zucchini served with garlic sauce

SLICED TROPICAL FRUITS

A selection of seasonal local fruits

— DINNER —

BREAD & BUTTER

Fresh bread with tomato butter

STEAMED PRAWNS

Served with a chickpea purée and mozzarella

ROAST LAMB

Served with pickled red cabbage, pumpkin purée and wine sauce

APPLE TART

Served with ice cream

Day 7



— LUNCH —

NASI UDUK

Jakarta-style fried rice

TEMPE OREK

Sautéed beans served with sweet soy sauce and galangal

AYAM GORENG SERUNDENG

Fried chicken with shredded coconut

BIHUN GORENG

Fried rice noodles with sweet soy sauce

DADAR GULUNG

Indonesian crêpes with caramelised sugar

— DINNER (BBQ) —

BRISKET

Slow-cooked beef ribs

PRAWN / CHICKEN SKEWERS

Served with lemon butter sauce

JACKET POTATO

Served with butter and sour cream

CRÈME BRÛLÉE

A soft, creamy pudding with caramelised sugar

Day 8



— LUNCH —

BEEF RENDANG

A famous Indonesian beef curry

GULAI KAKAP

A coconut-infused red snapper curry

PERKEDEL KENTANG

Indonesian-style mashed potato

SAYUR NANGKA SANTAN

An Indonesian jackfruit yellow curry

ICE CREAM

Indonesian red bean ice cream

— DINNER —

BREAD & BUTTER

Fresh bread with a choice of butter

WATERMELON SALAD

Served with feta cheese and balsamic vinegar

LASAGNA

An Italian favourite of tomato flavours and layered pasta

PUMPKIN PIE

Served with cream and cherries