



N A T A R A J A

# Sample Cruise Menu

# Every Morning



*Sample cruise menu*

— BREAKFAST À LA CARTE —

**CONTINENTAL**

French toast, bacon, roasted potatoes, sausages & eggs any style

**OR INDONESIAN**

Chef's special Indonesian fried rice or fried noodles & eggs any style

**OR SMOOTHIE BOWL**

Blended seasonal fruits, mixed berries, granola, chia seeds, coconut flakes, fresh fruits

— OUR BREAKFASTS ARE SERVED WITH —

Fresh juice

Fresh fruit platter

Baked goods

Homemade bread

Medley of jams & butter

## Day 1



### — LUNCH —

#### ZUCCHINI CANAPÉ

Tomato, basil, feta cheese

#### TUNA TATAKI

Black and white sesame crust, ginger sauce

#### CHICKEN SALAD

Grilled chicken, lettuce, avocado, lemon dressing

#### TROPICAL SORBET

Mango sorbet, dragon fruit coulis, passion fruit,  
fresh coconut flakes

### — DINNER —

#### MUSHROOM SOUP

Wild mushrooms, white wine, herbes de  
Provence, Parmesan crostini

#### ROASTED BEEF TENDERLOIN

Thyme, rosemary, nutmeg

#### BABY POTATOES

Garlic, chives, butter

#### SAUTÉED GREEN BEANS

Sautéed with garlic and parsley

#### CRÈME BRÛLÉE

## Day 2



### — LUNCH —

#### **PRAWN AVOCADO SALAD**

Cherry tomatoes, pine nuts, lime and dill dressing

#### **CHICKEN SOM TUM**

Green papaya, roasted peanuts, coriander

#### **MANGO STICKY RICE**

Fresh mango, sweet coconut, coconut rice

### — DINNER —

#### **ANTIPASTI PLATTER**

Marinated olives, sun-dried tomatoes, balsamic eggplant

#### **BAKED PARMESAN-CRUSTED SALMON**

Fresh parsley, lemon wedges

#### **ASPARAGUS**

Sautéed with garlic and parsley

#### **CAULIFLOWER PURÉE**

Lemon, thyme and roasted garlic

#### **TIRAMISU**

Spiced biscuit, mascarpone, dark chocolate

## Day 3



### — LUNCH —

#### TERNATE GOHU TUNA

Tuna sashimi, Indonesian lemon basil, bird's eye  
chilli, kenari

#### CRISPY SQUID

Lemon, garlic, coriander

#### SUNSHINE VEGETABLE MEDLEY

Oven-baked broccoli, baby carrots, zucchini,  
yellow squash

#### FRUIT CUP

Seasonal fruits, strawberry sauce

### — DINNER —

#### PUMPKIN SOUP

Coconut cream, cumin seeds

#### THYME-STUFFED ROAST CHICKEN

Fresh thyme, lime, jus

#### BAKED SWEET POTATOES

Dried oregano, olive oil

#### WOOD-FIRED CARROTS

Yoghurt sauce

#### APPLE CRISP

Cinnamon, butter

## Day 4



### — LUNCH —

#### CHICKEN CAESAR SALAD

Red wine vinegar, romaine lettuce, Parmesan cheese

#### FETTUCCINE ALLE VONGOLE

Clams, garlic, white wine, chilli, parsley

#### PANNA COTTA

Vanilla, red fruit coulis

### — INDONESIAN BUFFET DINNER —

#### BEEF RENDANG

Indonesian spice paste, slow-braised beef

#### SATAY SKEWERS

Chicken satay, peanut sauce

#### TEMPE KECAP MANIS

Fried tempe, lime leaf, shallot, chilli, sautéed garlic

#### URAP SAYUR

Indonesian vegetable & coconut salad

#### OSENG-OSENG

Sautéed long beans, tomato, bean sprouts, garlic, shallots

#### NASI KUNING

Yellow turmeric rice

#### SAMBAL AND LIME SELECTION

## Day 5



### — LUNCH —

#### VIETNAMESE SPRING ROLLS

Vegetarian and shrimp rice paper rolls, peanut  
sauce

#### STEAMED GINDARA

Spring onion, soy sauce, ginger

#### ASIAN QUINOA SLAW

Shredded carrots and cucumbers, fresh  
coriander

#### COCONUT CAKE

Almond, vegan ice cream

### — DINNER UNDER THE STARS —

#### WHOLE FISH ON THE GRILL

Catch of the day, the Chef's ginger and spice  
marinade

#### CHARCOAL-GRILLED LOBSTER

Butter, fennel

#### GRILLED BABY POTATOES AND PUMPKIN SLICES

Garlic, chives, butter

#### VEGETABLE BULGUR SALAD

Cucumber, tomatoes, parsley

#### BABY GEM SALAD

Spanish onion, almond, honey dressing

#### CRÊPES SUZETTE

Flambéed with orange and Grand Marnier

## Day 6



### — LUNCH —

#### PROTEIN POWER SALAD BOWL

Roasted sweet potato, broccoli, avocado, mixed sprouts, mixed nuts

#### LEMON RED SNAPPER

Herbed butter, sautéed zucchini and red pepper

#### LIME SORBET

Pineapple fruit cup, pomegranate seeds, mint leaves

### — DINNER —

#### CARROT & BEETROOT SALAD

Chickpeas, coriander, orange juice dressing

#### GRILLED LAMB RACK

Green pea hummus, white beans, jus

#### AIRY CHOCOLATE MOUSSE

Pinch of chilli pepper, whipped cream

## Day 7



### — LUNCH —

#### KING PRAWN SALAD

Red cabbage, green peas, cherry tomatoes, lime juice

#### RED THAI CURRY

Chicken, red and green bell peppers, spinach

#### FRAGRANT JASMINE RICE

Spring onion, coriander, sesame oil

#### BLACK SESAME PUDDING

Roasted peanuts, shredded coconut

### — DINNER —

#### FRENCH ONION SOUP

White wine, butter, croutons

#### BLACK PEPPER BEEF

Garlic, ginger, black pepper sauce

#### BUTTERED BALSAMIC MUSHROOMS

White mushrooms, tamarind

#### CLASSIC GRATIN DAUPHINOIS

Roasted potatoes, garlicky cream sauce

#### CHOCOLATE SAUCE PEAR

Vanilla ice cream