



CRUISE
MENU



DAY 1

LUNCH

SUMMER ROLL

Rice pepper roll, red cabbage cucumber, radish, julienne carrot, avocado, lettuce

STEAMED BABY SNAPPER FILLET

Sambal mbe, crispy potato, leek slaw

AFFOGATO

Vanilla ice cream, espresso

DINNER

AMUSE BOUCHE

SWEET CORN SOUP

Coconut cream, cilantro oil, garlic crouton

SEARED SCALLOPS

Smoked gindara mousseline, mango chutney togarasi, coriander oil

HERBS ROASTED CHICKEN BREAST

Crispy potato, watercress tomato salad, zucchini ribbon

CHOCOLATE TERRINE

Dragon fruit, strawberry, choco stick

All menus can be adjusted based on guest preferences



DAY 2

LUNCH

FIJIAN RAW FISH SALAD KOKODA

Mackerel, onion, lime juice, coriander dice tomato
coconut milk

PORK RIBS BBQ

Young papaya salad, Asian sweet chili sauce, fried or
steam rice

FRUIT TARTLET

Mixed tropical fruit, lemon custard, mint leaf

DINNER

AMUSE BOUCHE

GOHU TUNA

Shallot chili, lime juice, sambel mbe, avocado puree,
kemangi

FERMENTED SOY BEAN SOUP WITH TORCH GINGER

Edamame and torch ginger

SMOKED PORK BELLY

Braised pork belly, turmeric rice risotto, spicy pork jus

CHOCOLATE TORTA

Salted caramel sauce, macerated tropical fruit

All menus can be adjusted based on guest preferences



DAY 3

LUNCH

TRIPLE T

Thin slices tuna, crispy tortilla, tostadas style,
chili aioli, jalapeno

STEAK FRITES

Prime angus beef sirloin, parmesan truffle fries,
baby gem salad

BANANA FRITTER

Grated sweet coconut and vanilla ice cream, kinca

DINNER

AMUSE BOUCHE

PORK RILLETTE

Crispy slice baguette, grain mustard, pickled red onions

ORANGE AND CARROT SOUP

Garlic crostini, cream quenelle, tempered cumin

PAN SEARED RED SNAPPER

Baby potato, wilted garlic spinach, almondine sauce

CHOCOLATE MOUSSE

Strawberry jam, short cake, strawberry ice cream

All menus can be adjusted based on guest preferences



DAY 4

LUNCH

WATERMELON GAZPACHO

Toasted bread, parisienne cucumber, cilantro

BLACK PEPPER TUNA

Roasted vegetables, avocado purée

PASSION FRUIT EATON MESS

Fresh passion fruit, meringue, mint leaf, cocoa powder

DINNER

AMUSE BOUCHE

ROASTED BEETROOT SALAD

Roasted pumpkin, beetroot puree, cottage cheese, balsamic reduction

ROASTED TOMATO SOUP

Crispy tortilla, dice chicken, lemon oil

GRILLED LOBSTER

Garlic mojo, coriander butter rice, roasted broccoli

ACK FRUIT CRÈME BRÛLÉE

Jack fruit compot

All menus can be adjusted based on guest preferences



DAY 5

LUNCH

MIXED VEGETABLES SALAD

Crispy garlic crostini, yuzu dressing and soft boiled egg

GRILL PRAWN

Yoghurt rice, tempered cumin, and chop salad

CHOCO BANANA ROLL

Rolled torched banana with crepes skin and Nutella spread

DINNER

AMUSE BOUCHE

CARROT TARTARE

Zucchini roll, dukkah, avocado purée, crostini

CRAB AND PEAS VELOUTE

Pork lardo and lemon oil, soft crab claw, green peas

AUSTRALIAN BLACK ANGUS

Pome purée, asparagus and gem salad, maître D
or chimichurri

CHOCOLATE BROWNIES

Passion fruit sauce, whipped cream, mint leaf

All menus can be adjusted based on guest preferences



DAY 6

LUNCH

THAI BEEF SALAD

Striploin, glass noodle, cucumber, cherry tomato mixed salad Thai dressing

SQUID INK RICE

Squids, prawn, vegetables, chili, poached egg

TROPICAL FRUIT CUT

Sliced fresh lime, tamarind palm sugar syrup

DINNER

AMUSE BOUCHE

GOHU TUNA

Shallot chili, lime juice, sambel mbe, avocado purée, kemangi

SPLIT PEAS SOUP

Minced spiced beef, tomato, parsley

CORIANDER CRUSTED CHICKEN BREAST

Roasted potato tiens, turning butter vegetables, pan jus

CHOCOLATE TORTA

Salted caramel sauce, macerated tropical fruit

All menus can be adjusted based on guest preferences



DAY 7

LUNCH

ZUCCHINI THIN CRUST

Crispy tortilla, zucchini ribbon, beetroot pickle, dukkah, avocado

TEMPURA FRITTERS

Tiger prawn, squid, red snapper, zucchini, tempura sauce and steam rice

MANGO SMOOTHIES BOWL

Toasted granola, yoghurt, dried coconut

DINNER

AMUSE BOUCHE

CUCUMBER SALAD

Crispy corn tortilla, roasted peanut, Thai chili dressing

HOT AND SOUR SEAFOOD SOUP

Baby bok choy, cherry tomato, kefir lime

ROASTED LAMB RACK

Kemangi risotto, pickle shimeji, spiced soy reduction

MATCHA MILEFUILLE

Puff pastry, matcha custard, whipped cream

All menus can be adjusted based on guest preferences

