



ALEXA

Menu 2026

Breakfast



TROPICAL FRUIT PLATTER

Straight from the local farmers to your plate, this seasonal fruit platter changes daily, depending on the season and the fruit of the day. We thank the farmers of this land for their contribution.

COLD CUTS

Jamón & Turkey Breast or Salmon & Mackerel Gravlax

GUACAMOLE TOAST

Tomato, Onion, Paprika, Basil, Poached Egg & Olive Oil

QUINOA PORRIDGE

Berries & Banana

EGGS BENEDICT

Hollandaise, Hash Browns, Bacon or Salmon & Fresh Greens

TURKISH BREAKFAST

Yoghurt, Fresh Herbs, Garlic, Paprika, Salami & Sambal

GRANOLA

Yoghurt or Tropical Smoothie Bowl

HASH BROWN

Prawns & Avocado

COFFEE SELECTION

Hot Espresso, Black Coffee, Cappuccino, Flat White, Latte, Hot Chocolate, Macchiato or Cold Black Coffee Over Ice

TEA SELECTION

English Breakfast, Earl Grey, Exotic Paradise, Golden Chamomile, Green or Peppermint Tea

FRUIT & VEGETABLE JUICE

Papaya, Orange, Pineapple, Mango, Young Coconut, Watermelon, Carrot, Celery, Beetroot, Tomato & Cucumber

JAMU

Traditional Indonesian remedy based on Turmeric, Ginger & Tamarind

Lunch & Dinner



— SNACKS & STARTERS —

ALOR SCALLOP CARPACCIO

Truffle Ponzu Sauce

SERAYA SCALLOP CEVICHE

Coconut, Leche de Tigre & Green Apple

KAMPUNG CHICKEN PÂTÉ

Brioche & Berry Confit

MESA OCTOPUS CEVICHE

Paprika, Tomato, Onion, Cumin & Parsley

CHARRED OCTOPUS SKEWERS

Eggplant Cream

SERAYA VITELLO TONNATO

Dry-Aged Beef & Tuna Sauce

ARTICHOKE CEVICHE

Fresh Herbs, Onion, Tomato, Balsamic & Parmesan

FRESH KOMODO SALAD

Tomato, Cucumber, Avocado, Onion, Fresh Herbs & Olive Oil

SPANISH MACKEREL CRUDO

Simply Olive Oil, Lemon Juice, Salt & Pepper

DRY-AGED RIB-EYE TARTARE

Brioche, Onion, Capers, Cornichons, Egg Yolk, Mustard & Truffle Oil

DUCK TATAMI

Wasabi & Crème Fraîche

Lunch & Dinner



— FRESH SALADS —

BANTA BURRATA SALAD

Tomato, Basil & Prawns

QUINOA TABBOULEH

Roasted Pumpkin

SUMBANESE RAW TUNA SALAD

Pomelo, Mango & Spinach

DUCK BREAST

Ginger-Miso Sauce

SULEMAN LOBSTER CAESAR SALAD

Iceberg Lettuce, Tomato, Croutons & Truffle Caesar Sauce

— SOUPS —

CREAMY RINCA FISH SOUP

Three Types of Freshly Caught Fish, Grilled Vegetables & Fresh Herbs

TATAWA TOMATO SEAFOOD SOUP

Prawns, Clams, Snapper, Octopus, Onion, Basil, Garlic & Baked Paprika

FLORESIAN TOM YUM

Prawn Broth with Prawns, Straw Mushrooms, Lemongrass, Galangal & Fresh Coriander Leaves

GALO-MORI TOMATO CRAB GAZPACHO

Cucumber, Paprika, Papaya & Basil

Main Courses



PAN-SEARED SPANISH MACKEREL

Olives, Capers, Tomato, Onion & Fresh Herbs

BAJAWA CAULIFLOWER STEAK

Miso & Curry Butter

GRILLED PUNGGU LOBSTER

Sicilian Caponata

QUINOA TABBOULEH

Grilled & Fresh Vegetables, Fresh Herbs & Lemon

GRILLED SEBAYOR PARROT FISH

Tom Yum Sabayon & Grilled Green Salad

GRILLED MESA OCTOPUS

Baked Potato, Paprika Aioli, Fresh Herbs & Pecorino

RUTENG RIB-EYE STEAK

Steamed Broccoli Steak & Truffle Sauce

ROSÉ DUCK BREAST

Coal-Roasted Sweet Potato & Ginger Jam

PAN-SEARED MAWAN SCALLOPS

Curry Cauliflower Purée & Jamón Chips

RISOTTO NERO

Lime Prawn Tartare

MUSHROOM JULIENNE

Seafood Satay & Gorgonzola

Desserts



HAZELNUT TART

Cream Cheese & Pear

TRIPLE-TEXTURED STRAWBERRIES

Mascarpone & Basil Cream

CHOCOLATE FONDANT CAKE

Stracciatella Ice Cream

BLUEBERRY PARFAIT

Vanilla Cream

LIME SEMIFREDDO

Pistachio

BROWNIES

Dates, Walnuts & Spiced Ricotta

CHOCOLATE MOUSSE

Caramelised Banana

— ALL DAY AVAILABLE REFILLS —

Detox Infusions and Lemonades

Mimosa

Alexa's Cocktail Collection

Alexa's House Wines & Spirits

For any particular request or dietary requirement, please let us know at least a month before boarding.