

Sample Menu · Days 1–7



DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Breakfast Menu* LUNCH <i>Family style</i> Corn fritters Tuna with sambal matah Chilli and garlic prawns Sautéed bok choy with oyster sauce Garlic rice Potato wedges <u>Dessert:</u> Black rice pudding	Breakfast Menu* LUNCH <i>Family style</i> Calamari rings Vegetable fritters Beef rendang Vegetable cap cay Cassava fries White rice <u>Dessert:</u> Fresh fruit platter	Breakfast Menu* LUNCH <i>Family style</i> Crab & cucumber salad Fried wonton Crispy whole fish with sweet & sour sauce Calamari chow mein Steamed rice <u>Dessert:</u> Soya milk pudding	Breakfast Menu* LUNCH <i>Family style</i> Vegetable tempura Prawn tempura Tuna sashimi Sushi <u>Dessert:</u> Banana sushi roll	Breakfast Menu* LUNCH <i>Family style</i> Cauliflower pakora Beef curry Chicken pakora Vegetable & tofu curry Lentil stew Tzatziki Basmati rice w/ herbs <u>Dessert:</u> Ice cream	Breakfast Menu* LUNCH <i>Family style</i> Bakso w/ kerupuk melinjo Chicken satay w/ peanut sauce Pepes ikan Vegetable Kalasan Steamed rice <u>Dessert:</u> Terang bulan	Breakfast Menu* LUNCH <i>Family style</i> Fish tempura Kung pao chicken Soft tofu Chinese fried rice Red rice <u>Dessert:</u> Fruit salad
SNACK Chicken sandwich, vegetable spring roll or bread pudding	SNACK Chicken wings, croissant, vegetable sandwich or cookies	SNACK Chicken & sesame wrap, fish balls or sesame seed cookies	SNACK Japanese chicken sandwich, enoki beef roll or pumpkin pudding	SNACK Tandoori chicken wrap, vegetable samosa or banana fritters	SNACK Martabak telur, tempe mendoan or fruit skewers	SNACK Edamame, egg sandwich or cookies
DINNER <i>Ala Carte</i> Pumpkin soup Grilled chicken with lemon butter sauce or pan-seared snapper fillet w/ potato gratin, sautéed string beans & roasted tomato <u>Dessert:</u> Banana split	DINNER <i>Ala Carte</i> Asian sour fish soup Seared yellowfin tuna with wasabi aioli, or chicken roll with beef salami and rosemary sauce, w/ pilaf rice, grilled vegetables and mango chutney <u>Dessert:</u> Crème brûlée	DINNER <i>Ala Carte</i> Tofu dumplings Steamed mackerel fillets or stir-fried beef with black pepper sauce, with sautéed cubed potatoes and mixed salad <u>Dessert:</u> Pumpkin cake	DINNER <i>Ala Carte</i> Tom yum soup Duck red curry or crispy fish fillet with sambal Bangkok, w/ white rice and crispy garlic <u>Dessert:</u> Lemon sorbet	DINNER <i>Ala Carte</i> Tomato carpaccio Beef tenderloin steak with natural gravy, or baked fish & prawn gratin, w/ mashed potato and vegetables <u>Dessert:</u> Carrot cake	DINNER <i>Family Style</i> Soto ayam Balinese ayam betutu, sate lilit ikan, sapi bumbu rujak and urap <u>Dessert:</u> Dadar gulung pisang	DINNER <i>Ala Carte</i> Rice paper noodle soup Asian-style pork ribs or Korean gochujang chicken leg, w/ turmeric potato and fresh garden salad <u>Dessert:</u> Crêpe Suzette & vanilla cream

Sample Menu · Days 8–12



DAY 8	DAY 9	DAY 10	DAY 11	DAY 12
Breakfast Menu*	Breakfast Menu*	Breakfast Menu*	Breakfast Menu*	Breakfast Menu*
LUNCH <i>Family style</i> Greek salad Coleslaw Börek Beef kofta Mediterranean chicken kebab Tortilla bread & quinoa <u>Dessert:</u> Apple & pineapple spring roll	LUNCH <i>Family style</i> Italian mixed salad Chicken Parmigiana Spaghetti aglio e olio Seafood / Napolitana pizza <u>Dessert:</u> Fresh fruit	LUNCH <i>Family style</i> Tempe manis Ayam sambal matah Sapi bumbu ketumbar Telor bumbu Bali Urapan Jawa Nasi kuning <u>Dessert:</u> Banana fritters	LUNCH <i>Family style</i> Prawn cocktail salad Beef satay Fried whole fish Butter chicken Garlic chilli spinach Steamed white rice & potatoes <u>Dessert:</u> Mango pudding	LUNCH <i>Family style</i> Prawn & cashew nut salad Roasted duck Grilled vegetables Prawn fried rice <u>Dessert:</u> Coconut brownie
SNACK Mezze platter, bruschetta or chocolate balls	SNACK Arancini, chicken wings or banana cake	SNACK Keripik singkong, vegetable fritters or fruit skewers	SNACK Chicken quesadilla, jalapeño poppers or fresh fruit	SNACK Crudités w/ dipping sauce, garlic bread or cheese platter
DINNER <i>Ala Carte</i> Beef carpaccio Rosemary chicken roll or grilled barracuda fillet, w/ potato confit and mixed grilled vegetables <u>Dessert:</u> Chocolate mousse	DINNER <i>Ala Carte</i> Tomato cream soup Roasted beef tenderloin steak or grilled king prawns, w/ balsamic potatoes and mixed salad <u>Dessert:</u> Brownie & vanilla ice cream	DINNER <i>Ala Carte</i> Eggplant, feta & bell pepper Prawn burrito bowl or tandoori chicken & sambar, w/ rice and Caesar salad <u>Dessert:</u> Pineapple cake	DINNER <i>Ala Carte</i> Tuna carpaccio BBQ pork ribs or grilled salmon, w/ mashed potato and mixed salad <u>Dessert:</u> Lime sorbet	DINNER <i>Ala Carte</i> Mushroom soup Wagyu striploin steak or grilled barramundi with mango salsa, w/ sautéed vegetables and sweet potato fries <u>Dessert:</u> Chocolate lava cake

Breakfast Menu



— DAILY TABLE SET-UP —

- Pastry delights (pain au chocolat, croissant & pain aux raisins)
- Breads (multigrain, brown and gluten-free)
- Jams, peanut butter & Nutella / homemade chocolate sauce
- Gastronomic butter / vegan margarine
- Fruit platter
- Dried fruits
- Yogurts
- House-made granola
- Chia pudding (with fruit compote)
- Fruit, granola & yoghurt jar (fresh fruit, house-made granola, yogurt topped with blueberry sauce)

— À LA CARTE MENU —

International

- Eggs Benedict – Ham or salmon
- Classic French Omelet – Cheese, ham and mushroom
- White Omelet – With chilli and tomato
- Eggs Any Style – With bacon, sausage, smashed avocado and roasted tomato
- Pancake – With fruit
- French Toast – With honey or sugar
- Oat Porridge – With honey, banana or strawberry

Indonesian

- Nasi Goreng – Fried rice with chicken or prawn and vegetables
- Mie Goreng – Fried egg noodles with chicken or prawn and vegetables

Vegetarian / Vegan Options



— STARTERS —

- ♦ Sushi Hand Rolls (Carrot, Avocado, Red Capsicum)
- ♦ Raw Hummus (Trio of dips, tempeh chips, pesto, sun-dried tomato)
- ♦ Guacamole (Creamy avocado dip, veggie sticks)
- ♦ Carrot and Pumpkin Soup (Mint, gluten-free bread)
- ♦ Creamy Beetroot Garlic Soup (Beetroot, cashew, garlic, cashew cheese)
- ♦ Grilled Zucchini Hummus Roll (Chickpeas, capsicum)
- ♦ Veggie Tacos (Black beans, capsicum, jackfruit)
- ♦ Stuffed Mushrooms (Spinach, garlic)
- ♦ Indonesian Coconut Milk Soup (Carrot, corn, green beans, eggplant, onions)
- ♦ Watermelon Radish Carpaccio (Arugula, avocado, vinaigrette)
- ♦ Miso Soup (Tofu, seaweed, turnip)
- ♦ Vegetable Tempura (Carrot, broccoli, cauliflower, soya)

— MAIN DISHES —

- ♦ Veggie Curry (Carrot, zucchini, chickpeas, lentils)
- ♦ Vegetarian Lentil Burger
- ♦ Veggie Risotto (Pumpkin risotto)
- ♦ Cap Cay (Carrot, shiitake mushroom, baby corn, bok choy)
- ♦ Nasi Goreng / Mie Goreng (Veggie fried rice or noodles)
- ♦ Vegetable and Tempe in Coconut Milk (Carrot, tempe, green beans, bell pepper, broccoli)
- ♦ Corn Cake and Grilled Veggies (Corn cake, tomato sauce, grilled eggplant, zucchini, carrot)
- ♦ Cauliflower Rice, bell pepper, taro chips and sunny-side-up egg
- ♦ Vegetable Lasagna
- ♦ Pad Thai Noodles
- ♦ Fettuccine Lentil Bolognese
- ♦ Homemade Gnocchi, pumpkin and spinach