

Weekly Menu



DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
See Breakfast Menu*	See Breakfast Menu*	See Breakfast Menu*	See Breakfast Menu*	See Breakfast Menu*	See Breakfast Menu*	See Breakfast Menu*
LUNCH Starter: Pomelo Salad (Young Papaya, Thai Dressing) Main Course: Sate Lilit (Fish Satay with young coconut grater, Sambal Matah, fried rice) Dessert: Ice Sorbet	LUNCH Starter: Chawanmushi (Steamed Egg with Soya and Veggies) Main Course: Sushi Set Dessert: Fruit Platter	LUNCH Starter: Ceviche (Sweet Potato Fries) Main Course: Tuna Cajun (Quinoa, Corn, Veggie Salsa) Dessert: Sorbet	LUNCH Starter: Tabbouleh (Couscous Salad) Main Course: Chicken Kebab (Pita Bread, Hummus, Baba Ganoush, Greek Yoghurt) Dessert: Fruit Salad	LUNCH Starter: Soto Ayam (Chicken Soup) Main Course: Seafood Nasi Goreng (Squid Brochette, Shrimp Crackers) Dessert: Rujak (Indonesian-Style Fruit Salad)	LUNCH Starter: Watermelon Salad (Walnuts, Feta Cheese, Dressing) Main Course: Seafood Linguine (Prawn, Squid, Clam) Dessert: Budino (Salted Caramel)	LUNCH Buffet / Family Style: Nasi Tumpeng Dessert: Fruit Platter
SNACKS Banana Fritters	SNACKS Takoyaki	SNACKS Mini Pizzas	SNACKS Cheese and Charcuterie Platter	SNACKS Nachos with Guacamole Salad	SNACKS Tuna Tataki	SNACKS Bruschetta
DINNER Starter: Veggie Soup Main Course: Chicken Herbs, sautéed baby potatoes Dessert: Choco Lava Cake (Ice Cream)	DINNER Starter: Vegetable Spring Roll (Bangkok Style) Main Course: Seafood Risotto (King Prawn, Red Snapper) Dessert: Banana Flambé	DINNER Buffet / Family Style: Sumatran Night (Beef Rendang, Ayam Bakar, Gulai Ikan, Telur Balado, Sambal Ijo) Dessert: Pukis (coconut milk, vanilla essence)	DINNER Starter: Vegetable Antipasto Main Course: Pan-Seared Sea Bass (Leek Compote, Balsamic Reduction, Grilled Veggies) Dessert: Passion Fruit Panna Cotta	DINNER BBQ: Grilled Langouste, Lamb, Chicken, Beef (Vegetables, Rice, Garlic Bread) Dessert: Crème Brûlée	DINNER Starter: Minestrone Soup Main Course: Tori Misoyaki (Eggplant Purée, Grilled Carrot, Edamame) Dessert: Apple and Pineapple Crêpes	DINNER Starter: Caesar Salad Main Course: Lamb Rack (Asparagus and Baked Potatoes) Dessert: Dark Chocolate Mousse

Breakfast Menu



— DAILY TABLE SET-UP —

- 3 types of bread (multigrain, brown and gluten-free)
- Fruit platter with 4 types of fruit (changes daily, according to availability)
- Jams (3 types), peanut butter & Nutella / homemade chocolate sauce
- Gastronomic butter / vegan margarine
- Homemade pastry delights (chocolate bread, croissant & pain aux raisins)
- Dried fruits (apple, figs, apricots, almonds)
- Yogurts
- House-made granola
- Chia pudding (overnight chia seed pudding, mango, raspberry) ⑤
- Fruit, granola and yoghurt (fresh fruit, house-made granola, yogurt topped with blueberry sauce) ⑤

— À LA CARTE MENU —

- Eggs Royale (Florentine or Benedict, slice of bread)
- Scrambled Eggs (truffle flavour, on toast)
- Asian Omelet (chilli, bell pepper, onion, tomato)
- Classic French Omelet (cheese, ham, mushrooms)
- Sunny-Side Up (over easy or turned)
- Poached Eggs (soft or hard, served on toast)
- English Breakfast (bacon, egg, mushroom, tomato and toast)
- Strawberry Pancake (compote, crème fraîche)
- Vegan Breakfast (tempe, spinach, mushrooms, tomato) ⑤
- Smashed Avocado (poached egg, roasted tomato and toast)
- Waffle (maple syrup, crème fraîche)
- Classic French Toast (honey, cinnamon, crème fraîche)
- Nasi Goreng (fried rice, chicken, vegetables)

Please note that products may vary according to the season and availability in our local markets.

Vegetarian / Vegan Menu Options ⑤



— 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)
- ♦ Veggie Burger (Seeded bread, veggie patty, sweet mustard sauce, green salad)
- ♦ 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)
- ♦ Super Platter (Avocado, sweet potatoes, broccoli, beetroot)
- ♦ Corn Cake and Grilled Veggies (Corn cake, tomato sauce, grilled eggplant, zucchini, carrot)