



SANCTUARY

10 Day Menu

Day I



— LUNCH —

Family Style

Steamed Rice

Grilled Vegetables

Pomelo Salad

Shredded pomelo, sliced shallots, sliced red chillies, coriander leaves and mint leaves, served with a sweet and sour dressing.

Lumpia Udang

Crispy shrimp spring rolls, served with a sweet and spicy dipping sauce.

Roasted Red Snapper

Grilled whole red snapper with Indonesian spices, served with Manadonese chilli tomato salsa.

Udang Bakar Jimbaran

Grilled shrimp with honey spicy sauce, served with sambal.

Black Sticky Rice Pudding

Black sticky rice pudding infused with sweet coconut milk.

— DINNER —

Set Menu

Creamy Mushroom Soup

Rich and creamy mushroom soup served with garlic bread.

Tenderloin Steak

Juicy tenderloin steak served with grilled asparagus, potato purée and red wine jus.

Warm Apple Crumble

Warm baked apples topped with buttery, crumbly streusel and vanilla ice cream.

Day 2



— LUNCH —

Family Style

Coleslaw Salad

Crisp cabbage and carrots in a creamy dressing.

Sashimi

Fresh, thinly sliced raw fish, served with soy sauce and wasabi.

Chicken Gyoza

Crispy dumplings filled with seasoned chicken and vegetables, served with chilli oil.

Chicken Katsu

Crispy breaded chicken cutlet, served with a savoury tonkatsu sauce.

Vegetable Japanese Curry

Hearty vegetables simmered in a rich, flavourful Japanese curry sauce.

Vanilla Ice Cream

— DINNER —

Set Menu

Risotto

Slow-cooked in vegetable stock, served with Parmesan cheese, parsley and scallops.

Spaghetti alla Carbonara

A classic creamy Italian pasta with pork, egg, cream and Parmesan cheese.

Tiramisu

Ladyfinger biscuits infused with espresso, with mascarpone and cacao.

Day 3



— LUNCH —

Family Style

Steamed Rice

Farm Salad

Fresh mixed greens with seasonal vegetables, served with a sweet and sour dressing.

Sayur Urap

Steamed vegetables tossed in a fragrant coconut and spice dressing.

Corn Cake Fritters

Crispy, savoury traditional Indonesian corn cake fritters.

Sate Lilit

Balinese spiced minced meat skewers, grilled to perfection.

Balinese Chicken

Pan-roasted chicken leg, served with coconut broth and vegetables.

Chocolate Cake Roll

Soft chocolate cake rolled with a creamy filling.

— DINNER —

Set Menu

Tuna Tataki

Lightly seared tuna, served with mixed salad and ginger-lemon dressing.

Grilled Octopus

Grilled octopus, potato, tomato, green oil and paprika purée.

Crème Brûlée

Rich vanilla custard with a crisp caramelised sugar top.

Day 4



— LUNCH —

Family Style

Grilled Vegetables

Chicken Caesar Salad

Grilled chicken breast, baby romaine, croutons, Parmesan cheese and Caesar dressing.

Seafood Marinara

Prawns served with Italian fettuccine pasta and a classic marinara tomato sauce.

Chicken Parmigiana

Breaded chicken cutlet topped with marinara sauce and melted mozzarella cheese.

Tuna Steak

Grilled tuna steak, seared to perfection and lightly seasoned.

Mango Sorbet

— DINNER —

Set Menu

Creamy Pumpkin Soup

Slow-cooked roasted pumpkin, served with garlic bread, parsley and coconut cream.

Duck S'Ei

Roasted duck breast with crispy skin, served with beetroot purée, crispy kale and semur jus.

Banana Flambé

Caramelised banana flambéed with rum, served warm with vanilla ice cream.

Day 5



— LUNCH —

Family Style

Grilled Broccoli and Green Beans

Indonesian Fried Rice

Indonesian fried rice with savoury spices, vegetables and a fried egg.

Young Papaya Salad

Sliced young papaya, sliced young mango, fresh cherry tomatoes, green long beans and coriander leaves.

Indonesian Fried Noodles

Indonesian fried noodles with savoury spices, vegetables and a fried egg.

Sate Ayam

Grilled chicken skewers marinated in Indonesian yellow spices.

Balinese Fried Pork Belly

Crispy Balinese-style fried pork belly, seasoned with rich spices.

Apple Cake with Ice Cream

Malang apple cake, served with kenari nuts, coffee caramel sauce and vanilla ice cream.

— DINNER —

Set Menu

Perkedel & Lodeh

Fried potato patties served with savoury vegetables in coconut soup.

Beef Rendang

A West Sumatran dish of slowly braised beef in spices, served with aromatic steamed rice and local vegetables.

Kolak

A sweet coconut dessert with bananas and palm sugar, served with coconut sorbet.

Day 6



— LUNCH —

Family Style

Steamed Rice

Tom Yum Soup

Mixed seafood, straw mushrooms, lemongrass, coriander and Asian herbs.

Spicy Mint Beef

Tender beef in a fiery mint sauce with a kick of spice.

Coconut Yellow Gravy Long Beans

Steamed green long beans braised in coconut yellow gravy.

Thai Spring Rolls

Crispy spring rolls filled with vegetables, served with dipping sauce.

Mango Sticky Rice

Sweet sticky rice with coconut milk, topped with fresh mango.

— DINNER —

Set Menu

Green Pea Soup

A hearty green pea soup served with coconut cream and garlic bread.

Lamb Rack

Tender lamb rack, seasoned and grilled to perfection, served with grilled asparagus, potato purée and red wine jus.

Lemon Sorbet

Day 7



— LUNCH —

Family Style

Focaccia Bread

Grilled Cauliflower

Roasted Potato Wedges

Mixed Green Salad

Mixed salad and fruits with a sweet and sour dressing.

Roasted Chicken

Juicy roasted chicken, seasoned and cooked to golden perfection.

Grilled Prawns

Juicy prawns, grilled to perfection with lemon garlic sauce.

Chocolate Lava Cake

Warm chocolate lava cake with a gooey molten centre.

— DINNER —

Set Menu

Sopa Conde Soup

Black beans cooked with herbs, served with tortilla, coriander leaves and sliced avocado.

Sirloin Steak

Juicy sirloin served with mashed potatoes, grilled asparagus and demi-glace sauce.

Chocolate Mousse

Rich and velvety chocolate mousse layered on a light cake base.

Day 8



— LUNCH —

Family Style

Greek Salad

Crisp cucumber, tomatoes, olives and feta tossed in olive oil.

Tuna Tartare

Fresh yellowfin tuna mixed with avocado, tomato and coriander leaves.

Popcorn Chicken

Crispy bite-sized chicken pieces, golden-fried and flavourful.

Spaghetti Aglio e Olio

Classic spaghetti with garlic, olive oil and a hint of chilli.

Roasted Green Vegetables

Mixed roasted green vegetables.

Mango Sorbet

— DINNER —

Set Menu

Rujak Ikan

Fresh red snapper, served with sliced grapes, orange, red chilli, mint leaves, green oil and lemon-lime dressing.

Roasted Rolled Pork Belly

Crispy rolled pork seasoned with Balinese spices, served with trancam vegetables and Balinese sambal matah.

Bubur Sum Sum

Sweet coconut rice pudding, served with palm sugar syrup and coconut sorbet.

Day 9



— LUNCH —

Family Style

Thai Beef Salad

Grilled beef tenderloin, baby romaine lettuce, sliced cucumber, carrot, cherry tomatoes, shallots, peanuts, mint leaves and coriander leaves, served with Thai dressing.

Thai-Style Duck Fried Rice

Fragrant fried rice with tender duck, Thai spices and herbs.

Grilled Calamari

Grilled calamari with Thai spices, served with a tangy dipping sauce.

Pad Thai

Stir-fried rice noodles with tofu, peanuts and a tangy tamarind sauce.

Roasted White Cabbage

Roasted cabbage served with dipping sauce.

Lemon Sorbet

— DINNER —

BBQ

Asian Slaw

Crisp vegetables with a light Asian dressing, fresh and flavourful.

Grilled Lobster

Grilled lobster with garlic butter sauce.

Tenderloin Steak

Grilled juicy beef tenderloin with chimichurri sauce.

Roasted Whole Red Snapper

Roasted red snapper seasoned with yellow spice gravy.

Roasted Pork Ribs

Baby back ribs seasoned with BBQ sauce.

Grilled Asparagus

Grilled Broccoli

Garlic Bread

Grilled Sweet Corn

Crème Brûlée

Day 10



— LUNCH —

Family Style

Watermelon Salad

Watermelon, fresh mint, cucumber, feta cheese and red onion.

Steamed Rice

Vegetable Urap

Steamed vegetables mixed with a savoury coconut and spice dressing.

Tempe Manis

Fried tempe coated in a sweet and savoury soy sauce glaze.

Tuna Bakar

Tuna steak, served with Manadonese tomato salsa.

Ayam Betutu

Chicken cooked the traditional Balinese way with spices, served with sambal.

Mixed Fruit Sorbet

— DINNER —

Family Style

Beef Tacos

Beef tenderloin, lettuce, tomato salsa, spicy mayo and spring onions.

Grilled Bread

Olive oil, salt and pepper.

Grilled Eggplant

Tomato sauce, basil and olive oil.

Beef Skewers

Beef tenderloin, onion, zucchini, paprika and BBQ sauce.

Roasted Fish

Seasoned with spices and herbs, with grilled lemon, grilled onions and grilled tomato.

Grilled Lobster

Seasoned with garlic butter.

Banana Flambé

Served with vanilla ice cream.

Condiments

Paprika sauce · BBQ sauce · Tomato salsa · Chimichurri sauce