



S A N Y A

Sample Cruise Menu

Every Morning



Sample cruise menu

— BREAKFAST À LA CARTE —

CONTINENTAL

French toast, bacon, roasted potatoes, sausages & eggs any style

OR INDONESIAN

Chef's special Indonesian fried rice or fried noodles & eggs any style

OR SMOOTHIE BOWL

Blended seasonal fruits, mixed berries, granola, chia seeds, coconut flakes, fresh fruits

— OUR BREAKFASTS ARE SERVED WITH —

Fresh juice

Fresh fruit platter

Baked goods

Homemade bread

Medley of jams & butter

Day 1



— LUNCH —

ZUCCHINI CANAPÉ

Tomato, basil, feta cheese

TUNA TATAKI

Black and white sesame crust, ginger sauce

CHICKEN SALAD

Grilled chicken, lettuce, avocado, lemon dressing

TROPICAL SORBET

Mango sorbet, dragon fruit coulis, passion fruit,
fresh coconut flakes

— DINNER —

MUSHROOM SOUP

Wild mushrooms, white wine, herbes de
Provence, Parmesan crostini

ROASTED BEEF TENDERLOIN

Thyme, rosemary, nutmeg

BABY POTATOES

Garlic, chives, butter

SAUTÉED GREEN BEANS

Sautéed with garlic and parsley

CRÈME BRÛLÉE

Day 2



— LUNCH —

PRAWN AVOCADO SALAD

Cherry tomatoes, pine nuts, lime and dill dressing

CHICKEN SOM TUM

Green papaya, roasted peanuts, coriander

MANGO STICKY RICE

Fresh mango, sweet coconut, coconut rice

— DINNER —

ANTIPASTI PLATTER

Marinated olives, sun-dried tomatoes, balsamic eggplant

BAKED PARMESAN-CRUSTED SALMON

Fresh parsley, lemon wedges

ASPARAGUS

Sautéed with garlic and parsley

CAULIFLOWER PURÉE

Lemon, thyme and roasted garlic

TIRAMISU

Spiced biscuit, mascarpone, dark chocolate

Day 3



— LUNCH —

TERNATE GOHU TUNA

Tuna sashimi, Indonesian lemon basil, bird's eye
chilli, kenari

CRISPY SQUID

Lemon, garlic, coriander

SUNSHINE VEGETABLE MEDLEY

Oven-baked broccoli, baby carrots, zucchini,
yellow squash

FRUIT CUP

Seasonal fruits, strawberry sauce

— DINNER —

PUMPKIN SOUP

Coconut cream, cumin seeds

THYME-STUFFED ROAST CHICKEN

Fresh thyme, lime, jus

BAKED SWEET POTATOES

Dried oregano, olive oil

WOOD-FIRED CARROTS

Yoghurt sauce

APPLE CRISP

Cinnamon, butter

Day 4



— LUNCH —

CHICKEN CAESAR SALAD

Red wine vinegar, romaine lettuce, Parmesan cheese

FETTUCCINE ALLE VONGOLE

Clams, garlic, white wine, chilli, parsley

PANNA COTTA

Vanilla, red fruit coulis

— INDONESIAN BUFFET DINNER —

BEEF RENDANG

Indonesian spice paste, slow-braised beef

SATAY SKEWERS

Chicken satay, peanut sauce

TEMPE KECAP MANIS

Fried tempe, lime leaf, shallot, chilli, sautéed garlic

URAP SAYUR

Indonesian vegetable & coconut salad

OSENG-OSENG

Sautéed long beans, tomato, bean sprouts, garlic, shallots

NASI KUNING

Yellow turmeric rice

SAMBAL AND LIME SELECTION

Day 5



— LUNCH —

VIETNAMESE SPRING ROLLS

Vegetarian and shrimp rice paper rolls, peanut
sauce

STEAMED GINDARA

Spring onion, soy sauce, ginger

ASIAN QUINOA SLAW

Shredded carrots and cucumbers, fresh
coriander

COCONUT CAKE

Almond, vegan ice cream

— DINNER UNDER THE STARS —

WHOLE FISH ON THE GRILL

Catch of the day, the Chef's ginger and spice
marinade

CHARCOAL-GRILLED LOBSTER

Butter, fennel

GRILLED BABY POTATOES AND PUMPKIN SLICES

Garlic, chives, butter

VEGETABLE BULGUR SALAD

Cucumber, tomatoes, parsley

BABY GEM SALAD

Spanish onion, almond, honey dressing

CRÊPES SUZETTE

Flambéed with orange and Grand Marnier

Day 6



— LUNCH —

PROTEIN POWER SALAD BOWL

Roasted sweet potato, broccoli, avocado, mixed sprouts, mixed nuts

LEMON RED SNAPPER

Herbed butter, sautéed zucchini and red pepper

LIME SORBET

Pineapple fruit cup, pomegranate seeds, mint leaves

— DINNER —

CARROT & BEETROOT SALAD

Chickpeas, coriander, orange juice dressing

GRILLED LAMB RACK

Green pea hummus, white beans, jus

AIRY CHOCOLATE MOUSSE

Pinch of chilli pepper, whipped cream

Day 7



— LUNCH —

KING PRAWN SALAD

Red cabbage, green peas, cherry tomatoes, lime juice

RED THAI CURRY

Chicken, red and green bell peppers, spinach

FRAGRANT JASMINE RICE

Spring onion, coriander, sesame oil

BLACK SESAME PUDDING

Roasted peanuts, shredded coconut

— DINNER —

FRENCH ONION SOUP

White wine, butter, croutons

BLACK PEPPER BEEF

Garlic, ginger, black pepper sauce

BUTTERED BALSAMIC MUSHROOMS

White mushrooms, tamarind

CLASSIC GRATIN DAUPHINOIS

Roasted potatoes, garlicky cream sauce

CHOCOLATE SAUCE PEAR

Vanilla ice cream