



## BREAKFAST

### DAILY

Selection of seasonal and fresh fruits  
Fresh bread and pastries  
Variety of cereals and yoghurts  
Indonesian breakfast speciality of the day

### A LA CARTE

Any kind of eggs  
Sautéed mushrooms, grilled tomato, avocado  
Pancakes and crepes  
Ham, smoked salmon, bacon and gourmet sausages  
*#and any kind of special request noted on preference sheets*



## DAY 1

Snacks upon guest arrival (depends on the time of arrival)  
Cheese Quesadillas with Guacamole, Tomato Salsa and Sour Cream

### LUNCH

Roasted Lobster with as selection of Sauces (Sambal Dabu-dabu, Lemon Butter Dill)  
Sautéed Potato  
Baked Vegetables  
Garlic Bread  
Mixed Salad  
Lemon Tart

### DINNER (MEDITERRANEAN)

Mushroom Cappuccino with Tapenade Crostini  
Tenderloin Steak with Red Wine Reduction and Blue Cheese Sauce,  
served with Mashed Potato and Sautéed Vegetables  
(Spinach, Shitake, Baby Carrots, Cherry Tomatoes).  
Molten Chocolate Cake with Vanilla Ice Cream,  
Raspberry Coated Toasted Pistachios and Fresh Strawberries.



## DAY 2

### LUNCH (JAPANESE):

Miso Soup (Fresh Enoki and Tofu)  
Mixed Sushi Rolls  
Sashimi and Tataki (a choice of fresh local fish)  
Chicken Teriyaki  
Vegetable Tempura  
Green Tea Ice-Cream

### DINNER (INDONESIAN)

Balinese Fish Soup  
Nasi Campur Bali (Steamed Rice with Sweet Potato (Nasisela),  
Balinese Pork Roasted, Shredded Chicken with Sambal Matah,  
Vegetable with Spicy Coconut (Lawar Sayur),  
Grilled Minced Fish on Lemongrass Stick (Sate Lilit),  
Sambals and Crackers.  
KOLAK : Coconut Milk Cream, Young Jack Fruit in Palm Sugar Syrup,  
Pineapple Compote, Strawberry and Mango Sorbet



## DAY 3

### LUNCH (INDONESIAN)

Mixed Tropical Fruit with Palm Sugar and Peanut Dressing (Rujak Buah)  
Indonesian Turmeric Based Chicken Soup and Vegetables (Soto Ayam)  
served with Rice and Mlinjo Crackers with Sambal,  
Sweet Soy and Lime  
Tamarilo Sorbet

### DINNER (ITALIAN)

Seared Scallop with Caramelized Balsamic,  
Served with Salad in Parmesan Tuile and Focaccia Bread  
Saffron Risotto Rice with Grilled Garlic Prawn and Vegetables.  
Tiramisu



## DAY 4

### LUNCH (MEDITERRANEAN)

Greek Salad, Green Gazpacho and Tuna Ceviche.  
Grilled Spanish Mackerel with Mango Salsa,  
Quinoa Tabbouleh and Sautéed Asparagus.  
Tropical Fruit Punch with Minted Cream Yoghurt.

### DINNER (CHINESE)

Crab and Corn Soup  
Vegetables Cap Cay  
Fish Sweet and Sour Sauce  
Chinese Braised Pork Belly  
Pickles and Sambals  
Steamed Rice  
Ginger and Tea Pudding with Fruit



## DAY 5

### LUNCH (THAI)

Thai Mango Salad with Grilled Octopus  
Steamed Red Snapper with Sautéed Vegetables and Tofu, Rice  
Sticky Rice Pudding with Mango

### DINNER (INDIAN)

Pineapple Raita and Vegetable Pickles  
Tomato and Cucumber Salad  
Chicken Tandoori  
Lamb Mutton Curry  
Lentil Dhal, Poppadum and Paratha Bread  
Basmati Rice with Pistachio and Raisin  
Sour Soup Sorbet



## DAY 6

### LUNCH (MIDDLE EASTERN)

Mixed Green Salad

Pita Bread and Couscous

Humus, Baba Ganoush, Tzatziki, Feta

Baked Vegetables with Goats Cheese

Lamb Kebab

Kiwi Sorbet

### DINNER (MEDITERRANEAN)

Seafood Tomato Soup served with Bread

Duck Confit and Balsamic Glazed, Potato Gratin,

Beetroot Pickles and Grilled Vegetables

Chocolate Mousse with Raspberry Jelly



## DAY 7

### LUNCH (INDONESIAN)

Traditional Seasonal Fruits in Spicy Tamarind Sauce  
with Palm Sugar Syrup (Rujak Buah)  
Mix Vegetables, Egg, Fermented Soya and Tofu  
with Sweet Peanut Sauce (Gado Gado)  
Indonesian Style Grilled Chicken  
Chocolate Brownies and Vanilla Ice Cream

### DINNER (BARBEQUE ON THE BEACH)

Baked Potato + Sweet Potatoes  
Salads and Grilled Vegetables  
Pepes Ikan (Wrapped Fish in Banana Leaves with Indonesian Spices)  
Sate Daging (Beef Satay)  
Ayam Bakar (Braised Chicken with Soy)  
Prawn and Squid Skewer  
Selection of Sambals (Matah, Dabu, Uleg, Kecap)  
Cranberry Cheese Cake