



## BREAKFAST

### TROPICAL FRUIT PLATTER

Straight from the local farmers to your plate, this seasonal fruit platter changes daily, depends on seasons and the fruit of the day. We thank the farmers of this land for their contribution.

### GUACAMOLE TOAST

Tomato, Onion, Paprika, Basil, Poached Egg & Olive Oil

### SCRAMBLED EGGS

Gorgonzola, Turkey Breast & Bread Basket

### COLD CUTS

Jamón & Turkey Breast or Salmon & Mackerel Gravlox

### EGGS BENEDICT

Hollandaise, Hash Browns, Bacon or Salmon & Fresh Greens

### TURKISH BREAKFAST

Yoghurt, Fresh Herbs, Garlic, Paprika, Salami & Sambal

### GRANOLA

Yoghurt or Tropical Smoothie Bowl

### PANCAKES OR CRÊPE

Selection of Honey, Butter, Jam, Peanut Butter, Nutella, Cream Cheese, Salmon or Bacon

### COFFEE SELECTION

Hot Espresso, Black Coffee, Cappuccino, Flat White Latte, Hot Chocolate, Macchiato or Cold Black Coffee Over Ice

### TEA SELECTION

English Breakfast, Earl Grey, Exotic Paradise, Golden Chamomile, Green or Peppermint Tea

### FRUIT & VEGETABLE JUICE

Papaya, Orange, Pineapple, Mango, Young Coconut, Watermelon, Carrot, Celery, Beets, Tomato & Cucumber

### JAMU

Traditional Indonesian remedy based on Turmeric, Ginger & Tamarind





## LUNCH & DINNER

### SNACKS & STARTERS

#### ALOR SCALLOPS CARPACCIO

Truffle Ponzu Sauce

#### SUMBA TUNA SHASHIMI SAMBAL

Tomato, Paprika, Lime, Chilli & Fresh Herbs

#### KAMPUNG CHICKEN PÂTÉ

Brioche & Berries Confit

#### MESA OCTOPUS CEVICHE

Paprika, Tomato, Onion, Cumin & Parsley

#### SATONDA GRAVLAX

Spanish Mackerel, Orange Zest & Olive Oil

#### SERAYA VITELLO TONNATO

Dry Aged Beef & Tuna Sauce

#### CEVICHE ARTICHOKE

Fresh Herbs, Onion, Tomato, Balsamic & Parmesan

#### FRESH KOMODO SALAD

Tomato, Cucumber, Avocado, Onion, Fresh Herbs & Olive oil

#### SPANISH MACKEREL CRUDO

Simply Olive Oil, Lemon Juice, Salt & Pepper

#### DRY AGED RIB-EYE TARTAR

Brioche, Onion, Capers, Cornichorns, Egg Yolk, Mustard & Truffle Oil

#### JAMÓN

Garlic Croutons & Tomato





## LUNCH & DINNER

### FRESH SALADS

#### BANTA BURRATA SALAD

Tomato, Basil & Prawns

#### SUMBANESE TUNA NICOISE

Potato, Paprica, Olives, Tomato & Honey Mustard Dressing

#### BAJO BEEF TAGLIATA

Rucola, Pesto, Parmesan Chips

#### SATONDA SEAFOOD GREEN SALAD

Prawns, Broccoli, Rucola, Avocado, Cucumber & Orange Fillet

#### SULEMAN LOBSTER CEASAR SALAD

Iceberg Lettuce, Tomato, Croutons & Truffle Ceasar Sauce

### SOUPS

#### CREAMY RINCA FISH SOUP

Three types of Freshly caught Fish, Grilled Vegetables & Fresh Herbs

#### TATAWA TOMATO SEAFOOD SOUP

Prawns, Clams, Snapper, Octopus, Onion, Basil, Garlic & Baked Paprika

#### FLORESIAN TOM YUM

Prawn broth with Prawns, Straw Mushrooms, Lemongrass, Galangal & Fresh  
Coriander Leaves

#### GALO-MORI TOMATO CRAB GAZPACHO

Cucumber, Paprika, Papaya & Basil





## MAIN COURSES

### PAN SEARED SPANISH MACKEREL

Olive, Capers, Tomato, Onion & Fresh Herbs

### BAJAWA CAULIFLOWER STEAK

Miso & Curry Butter

### GRILLED PUNGGU LOBSTER

Chimichurri or Tom Yam & Baked Eggplant

### QUINOA TABBOULEH

Grilled & Fresh Vegetables, Fresh Herbs & Lemon

### SEBAYOR RED GROUPER

Rucola, Parsley, Basil, Cilantro, Olive Oil & Lime

### GRILLED MESA OCTOPUS

Baked Potato, Paprika Aioli, Fresh Herbs & Pecorino

### RUTENG RIB-EYE STEAK

Steamed Broccoli Steak & Truffle Sauce

### ROSÉ DUCK BREAST

Roasted Pear in Mulled Wine

### PAN SEARED MAWAN SCALLOPS

Curry & Cauliflower Purée, Jamón Chips

### RISOTTO NERO

Lime Prawn Tartar

### MUSHROOM JULIENNE

Seafood Sate, Gorgonzola





## DESSERTS

### COCONUT PANACOTTA

Passionfruit & Lime

### TIRAMISU

V.S.O.P. & Coffee

### CHOCOLATE FONDANT CAKE

Stracciatella Ice Cream

### LEMON CHEESECAKE

Lime Crème Fraîche, Basil & Mango

### SEMIFREDDO

Tropical Fruits & Berries

### PAVLOVA

Mango Curd & Passion Fruit

### BAKED BATATA

Black Bee Tropical Honey Syrup, Glazed Almonds & Hazelnut

## ALL DAY AVAILABLE REFILLS

## DETOX INFUSIONS AND LEMONADES

## MIMOSA

## ALEXA'S COCKTAIL COLLECTION

## ALEXA'S HOUSE WINES & SPIRITS

| For any particular request or dietary requirement,  
please let us know at least a month before boarding the vessel |

