

THE MAJ
O C E A N I C
The Maj Oceanic “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 (Steam Egg with Soya and Veggies) Main Course: Sushi Set Dessert: Fruit platter	Lunch: Starter: Ceviche (Sweet potato fries) Main Course: Tuna Cajun (Quinoa, Corn, Salsa Vegie) 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 (Fruit salad Indo Style)	Lunch: Starter: Watermelon Salad (Walnuts, Feta cheese, dressing) Main Course: Seafood Linguini (Prawn, Squid, Clam) Dessert: Budino (salted Caramel)	Lunch: Buffet/ Family Style: Nasi Tumpeng Dessert: Fruit Platter
Snacks: Banana Fritters	Snacks: Takoyaki	Snacks: Mini Pizza's	Snacks: Cheese and Charcuterie Platter	Snacks: Nachos with a Guacamole Salad	Snacks: Tuna Tataki	Snacks: Bruschetta
Diner: Starters: Veggie Soup Main Course: Chicken Herbs, sautéed baby potatoes Dessert: Choco lava Cake (Ice Cream)	Diner: Starters: Vegetable Spring Roll (Bangkok Style) Main course: Seafood Risotto (King Prawn, Red Snapper) Dessert: Banana Flambé	Diner: Buffet/ Family Style: Sumatran Night (Beef Rendang, Ayam Bakar, Gulai Ikan, Telur Balado, Sembal Ijo) Dessert: Pukis (coconut milk, vanilla essence)	Diner: Starter: Vegetable Antipasto Main course: Pan Seared Seabass (Leek Compote, Balsamic Reduction, Grilled Veggies) Dessert: Passion Fruit Panna Cotta	Diner: BBQ: Grilled Langouste, Lamb, Chicken, Beef (Vegetables, Rice, Garlic Bread) Dessert: Crème Brûlée	Diner: Starter: Minestrone Soup Main Course: Tori Misoyaki (Eggplant purée, grilled carrot, edamame) Dessert: Crepes apple and pineapple	Diner: Starter: Caesar Salad Main Course: Lamb Rack (asparagus and baked potatoes) Dessert: Dark chocolate mousse

Breakfast Menu:

Daily table set up:

- 3 Types of breads (multi grain, brown and gluten free)
- Fruit platter consisting of 4 types of fruits (change daily and according to availability).
- Jams (3 types), Peanut Butter & Nutella/ homemade chocolate sauce
- Gastronomic Butter/ Vegan Margarine
- Homemade Pastry delights (Chocolate bread, Croissant & Pain au raisins)
- Dry fruits (Apple, figs, haricots, 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

A la Carte menu:

- Eggs Royal (Florentine or Benedict, slice of bread)
- Scramble Eggs (Truffle Flavor on Toast)
- Asian Omelet (Chili, Bell Pepper, Onion, Tomato)
- Classic French Omelet (Cheese, Ham, Mushrooms)
- Sunny Side Up (Over Easy or Turn)
- Poached Eggs (Soft or Hard Served on Toast)
- English Breakfast (Bacon, Egg, Mushroom, Tomato and Toast)
- Strawberry Pancake (Compote, Crème Fraiche)
- Vegan Breakfast (Tempe, Spinach, Mushrooms, Tomato) ⑤
- Smashed Avocado (Poached Egg, Roasted Tomato and Toast)
- Waffle (Maple Syrup, Crème Fraiche)
- Classic French Toast (Honey, Cinnamon, Crème Fraiche)
- Nasi Goreng (Fried rice, chicken, vegetables)

Note that the products may vary according to seasons and availability in our local markets.

Veg/ Vegan Menu Option: ⑤

Starters:

- Sushi hand rolls (Carrot, Avocado, Red Capsicum)
- Raw Hummus (Trio dips, tempeh chips, pesto, sundried 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, shitake mushroom, baby corn, bok choy)
- Nazi Goreng/ Mie Goreng (veggie fried rice or noodle)
- Vegetable and Tempe coconut milk (Carrot, Tempe, green bean, bell pepper, broccoli)
- Super platter (Avocado, sweet potatoes, broccoli, beetroots)
- Corn Cake and grilled Veggie (Corn cake, tomato sauce, grilled eggplant, zucchini, carrot)