

THE MAJ
O C E A N I C

DAY 1	DAY 2	DAY 3	DAY 4	DAY 5	DAY 6	DAY 7
Breakfast menu*	Breakfast menu*	Breakfast menu*	Breakfast menu*	Breakfast menu*	Breakfast menu*	Breakfast menu*
LUNCH <i>Family style</i> Corn fritters Tuna - sambal matah Chili and garlic prawns Sauteed bok choy oyster sauce Garlic rice Wedges potatoes	LUNCH <i>Family style</i> Calamari ring Vegetable fritters Beef rendang Vegetable cap cay Cassava fries White rice	LUNCH <i>Family style</i> Crab/cucumber salad Fried Wonton Crispy whole fish sweet&sour sauce Calamary chow mein Steamed Rice	LUNCH <i>Family style</i> Vegetable tempura Tempura prawn Tuna sashimi Sushis	LUNCH <i>Family style</i> Cauliflower pankora Beef curry Chicken pankora Vegetable & tofu curry Lentil stew Tzatziki Basmati rice w/herbs	LUNCH <i>Family style</i> Bakso w/kerupuk melinjo Chicken satay w/ peanut sauce Pepes ikan Vegetable Kalasan Steam rice	LUNCH <i>Family style</i> Fish tempura Kung pao chicken Soft tofu Chinese fried rice Red rice
<u>Dessert:</u> Black rice pudding	<u>Dessert:</u> Fresh fruit plater	<u>Dessert:</u> Soya milk pudding	<u>Dessert:</u> Banana sushi roll	<u>Dessert:</u> Ice cream	<u>Dessert:</u> Terang bulan	<u>Dessert:</u> Fruit salad
SNACK Chicken sandwich, vegetable spring roll or bread pudding	SNACK Chicken wing, croissant vegetable sandwich or cookies	SNACK Wrap chicken/sesame, fish ball or sesame seed cookies	SNACK Japanese chicken sandwich, Enoki beef roll or pumpkin pudding	SNACK Wrap chicken Tandoori, vegetable samosa or banana fritters	SNACK Martabak telur, empe mendoan or fruit skewer	SNACK Edamame, egg sandwich or cookies
DINNER <i>Ala Carte</i> Pumpkin Soup Grilled chicken lemon butter sauce <i>or</i> seared pan fillet fish snapper w/potato gratin , sauteed string beans & roasted tomato	DINNER <i>Ala Carte</i> Asian sour fish soup Seared yellowfin tuna, wasabi aioli <i>or</i> chicken roll beef salami rosemary sauce w/pilaf rice, grilled vegetables and mango chutney	DINNER <i>Ala Carte</i> Tofu dumpling Steamed mackerel fillets <i>or</i> stir fry beef black pepper sauce with saute cube potatoes and mixed salad	DINNER <i>Ala Carte</i> Tom Yum soup Duck red curry <i>or</i> crispy fish fillet - sambal Bangkok w/ white rice and crispy garlic	DINNER <i>Ala Carte</i> Tomato carpaccio Tenderloin beef steak, natural gravy <i>or</i> baked fish & prawn gratin w/ mash potato and vegetables	DINNER <i>Family style</i> Soto Ayam Balinese ayam betutu, sate lilit ikan, sapi bumbu rujak and urap	DINNER <i>Ala carte</i> Rice paper noodles soup Asian style pork rib <i>or</i> Korean chicken leg gochujang w/ turmeric potato and fresh garden salad
<u>Dessert:</u> Banana split	<u>Dessert:</u> Creme brûlée	<u>Dessert:</u> Pumpkin cake	<u>Dessert:</u> Lemon Sorbet	<u>Dessert:</u> Carrot cake	<u>Dessert:</u> Dadar gulung pisang	<u>Dessert:</u> Crepe suzette & vanilla cream

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DAY 8	DAY 9	DAY 10	DAY 11	DAY 12
Breakfast menu*	Breakfast menu*	Breakfast menu*	Breakfast menu*	Breakfast menu*
LUNCH <i>Family style</i> Greek salad Coleslaw Börek Beef kofta Mediterranean chicken kebab Tortilla bread & quinoa <u>Dessert:</u> Apple & pineapple spring roll SNACK Mezze plater, bruchetta or chocolate ball	LUNCH <i>Family style</i> Italian mix salad Parmagiano Chicken Spaghetti aglio olio Seafood/Napolitana pizza <u>Dessert:</u> Fresh fruit SNACK Arrancini, chicken wing or banana cake	LUNCH <i>Family style</i> Tempe manis Ayam sambal matah Sapi bumbu ketumbar Telor bumbu Bali Urapan Jawa Nasi kuning <u>Dessert:</u> Banana fritters SNACK Kripik singkong, vegetable fritters or fruit skewer	LUNCH <i>Family style</i> Prawn cocktail salad Beef satay Fried whole fish Chicken butter Garlic chilli spinach White steam rice & potatoes <u>Dessert:</u> Mango pudding SNACK Chicken quesadilla, jalapeno popper or fresh fruit	LUNCH <i>Family style</i> Prawn & cashew nut salad Roasted duck Grilled vegetables, Prawn Fried rice <u>Dessert:</u> Coconut brownie SNACK Crudites w/ dipping sauce, garlic bread or cheese platter
DINNER <i>Ala Carte</i> Beef carpaccio Rosemary chicken roll or grilled Barracudafillet w/ potato confit and grilled vegetables mix <u>Dessert:</u> Chocolate mousse	DINNER <i>Ala Carte</i> Tomato cream soup Roasted beef tenderloin steak or grilled king prawn w/ balsamic potato and mix salad <u>Dessert:</u> Brownie & vanilla ice cream	DINNER <i>Ala Carte</i> Eggplant feta & bell pepper Prawn burrito bowl or Tandoori chicken & sambar w/rice and caesar salad <u>Dessert:</u> Pineapple cake	DINNER <i>Ala Carte</i> Tuna carpaccio BBQ pork rib or grilled salmon w/ mashed potato and mix salad <u>Dessert:</u> Lime sorbet	DINNER <i>Ala Carte</i> Mushroom Soup Wagyu striploin steak or grilled Baramundi with mango salsa w/ sauteed vegetables and sweet potato fries <u>Dessert:</u> Chocolate lava cake

BREAKFAST MENU:

Daily table set up

- Pastry delights (Pain au chocolat, croissant & pain aux raisins)
- Breads (multi grain, brown and gluten free)
- Jams, peanut butter & Nutella/homemade chocolate sauce
- Gastronomic butter/vegan margarine
- Fruit platter
- Dry fruits
- Yogurts
- House made Granola.
- Chia pudding (with fruits compote)
- Fruit, granola & yoghurt jar (fresh fruit, house made granola, yogurt topped with blueberry sauce)

A la Carte menu

INTERNATIONAL

- Egg Benedict - Ham *or* salmon
- Classic French Omelet - Cheese, ham and mushroom
- White Omelet - With chili and tomato
- Egg Any Style - With bacon, sausage, smashed avocado and roasted tomato
- Pancake - With fruit
- French Toast - With honey *or* sugar
- Oat Porridge - With honey, banana *or* strawberry

INDONESIAN

- Nasi Goreng - Fried rice with chicken *or* prawn and vegetables
- Mie Goreng - Fried egg noodles with chicken *or* prawn and vegetables

VEGETARIAN/VEGAN OPTIONS:

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)
- Vegetarian lentil burger
- Veggie risotto (Pumpkin risotto)
- Cap-cay (carrot, shitake mushroom, baby corn, bok choy)
- Nasi goreng/Mie goreng (veggie fried rice or noodle)
- Vegetable and tempe coconut milk (Carrot, Tempe, green bean, bell pepper, broccoli)
- Corn cake and grilled veggie (Corn cake, tomato sauce, grilled eggplant, zucchini, carrot)
- Cauliflower rice, bell pepper, taro chips and egg sunny side up
- Vegetable lasagna
- Pad Thai noodles
- Fettucini lentil bolognese
- Home Made gnocchi, pumpkin and spinach