



BREAKFAST MENU

Selamat Pagi - Good Morning
7:30am till 11:00am

Fresh Fruit

Selection of mixed seasonal fruits

Assorted

- Cold cuts: *Parma ham, chicken ham, pork ham*
- Smoked Marlin fish with tomato salsa
- Artisan soft cheese: *brie, emmental, feta*

From the Bakery

Freshly baked basket chose from bread, croissants, cakes and local snacks

Side Dishes

- Streaky pork bacon
- Pork or lamb sausage
- Sautéd mushrooms and tomato
- Hash brown with baked beans
- Quinoa salad with edamame and tomato

Yoghurt & Cereals

- Yoghurt (low fat or regular)
- Cooked oatmeal with apple compote
- Matcha and coconut chia pudding
- Fresh fruit smoothie bowl, cocoa granola and toasted coconut
- Choice of cereal: coco pops, cornflakes, granola with mixed nuts, seeds and dried fruit

Local Heritage

- Nasi Kuning - turmeric rice with sautéed vegetables and sunny-side-up egg
- Egg Balado - fried hard-boiled egg and sambal
- Bubur Ayam - Indonesian chicken porridge
- Opor Ayam - coconut and lemongrass curry with chicken
- Bakwan Jagung - corn fritter with poached egg and tofu, bumbu merah sauce
- Scrambled tofu, cherry tomatoes, curry paste and multiseed English muffin

EGGS

Your Way

Two fresh farmhouse eggs cooked your way. With a choice of style: *omelette, sunny - side - up, scrambled, boiled*

The Spa

Poached egg and avocado puré on brown toast

The Classic

Poached egg on a wholegrain muffin, served with bacon, greens and topped with Greek yoghurt Hollandaise sauce

The King

Poached egg on a wholegrain muffin, served with smoked Marlin fish, spinach and topped with Greek yoghurt Hollandaise sauce

The Garden

Poached egg on a wholegrain muffin, served on a bed of local spinach and topped with Greek yoghurt Hollandaise sauce

The Wellbeing

Egg-white omelette with herbs and chia seeds, low fat cottage cheese and cherry tomatoes

FRESH JUICE

-
Coconut, Watermelon, Orange, Melon, Carrot, Papaya, Beetroot, Pineapple, or your own blend

SMOOTHIES

-
Coconut, Banana, Strawberry, Mango or your own blend

COFFEE

-
Espresso
Cappuccino
Latte
Americano
Decaffeinated

TEA

-
We offer the finest blends of TWG teas.

English Breakfast
Earl Grey
Moroccan Mint
Vanilla Rooibus
Tropical Green Tea
Chamomile
Freshly Infused Ginger Tea



LUNCH MENU

Selamat Siang - Good Afternoon
12:00 till 15:00

SOUP

Soup of the day

Soto Ayam - Indonesian spiced chicken and rice noodle
broth

APPETISERS

Corn frittata
with avocado hummus and sambal sauce

Tuna spring rolls
local tuna, curry potato and tomato sauce

Prawn gyoza dumpling
with soy, garlic sauce

Charred marinated squid
with Gado-Gado salad

Bumbu Kuning crispy chicken wings
with local peanuts

Crispy prawn tempura with ginger-garlic-soy sauce

Bawah chicken satay
with pickle cucumber salsa and peanut-tamarind sauce

Local fish sambal matah "tataki"
with pineapple, cucumber and edamame beans

SALADS

Quinoa and tofu salad with green beans, mushrooms,
cherry tomatoes and an Asian dressing (V)

Option: served with grilled prawns

Baked pumpkin, homemade cottage cheese
and a sesame dressing (V)

Option: served with chicken tempura

Mixed green leaves, goat cheese, granola nuts and
seeds with a caramel coconut vinaigrette (V)

BITES

*Served with baked sweet potato tempura OR a mixed
green salad*

Open sandwich on multigrain bread

- Chicken breast, avocado puree, bell pepper relish
- Parma ham, mozzarella cheese, tomato, basil pesto
- Vegetables, chickpea hummus, falafel (V)

Beef burger
with bumbu mayo, brie and caramelized onion

Lobster and slaw roll on a brioche bun

MAINS

Local fish fillet marinated in Indonesian spices
with wok-fried vegetables and quinoa

Option: served

- Grilled with lemon olive oil
- Poached with coconut broth
- Fried with bumbu mayo sauce

Stir-fried sliced chilli beef, onions, broccoli, carrots
with steamed rice

Indonesian honey and garlic chicken breast
with local sweet potato and grilled vegetables

Stir-fried prawn Pad Thai noodles
with vegetables, tofu and local peanuts

Nasi Goreng - Indonesian fried white rice (V)
*with vegetables and topped with a fried egg
and prawn crackers*

Option: served with chicken satay OR seafood

Mie Goreng - Stir-fried dry noodles with vegetables (V)
topped with a fried egg and prawn crackers

Option: served with chicken satay OR seafood

FRESHLY MADE PIZZA

Margherita - mozzarella with tomato sauce and
fresh basil (V)

Option: served with

- Parma ham and pineapple
- Mixed seafood
- Curried chicken

DESSERT

Caramelised pineapple cake
with rum raisin ice cream

Coconut panna cotta
almond crumb and marinated strawberries

Fresh mango sticky rice
with coconut sorbet

Carrot cake
*with banana cardamom ice cream and
mascarpone mousse*

Seasonal fresh fruit platter

Cheese board
with mixed dried fruit, chutney and wild honey

DINNER MENU



STARTERS

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Pumpkin, carrot and lemongrass soup with coconut milk drizzle

Local tuna tartare with truffle ponzu, guacamole and garlic crisp

Fish carpaccio, granola, bell pepper, spring onion, and ginger, citrus, soy vinaigrette

Herbed goat cheese balls and three-way garden tomatoes

Beef tartare, truffle Béarnaise sauce with charcoal crispy tapioca

Crusted cashew roasted prawns with gulai curry dip

Smoked aubergine caviar, garden vegetables and black olive soil

Beef and lobster surf and turf satay with peanut sauce and picked vegetables

MAINS

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Charred octopus with bumbu merah tomato sauce, bok choy, potato and garlic foam

Local tuna crusted with peanuts, char siu vegetables and brown rice

Pan-seared beef tenderloin, mashed potato, bok choy, shiitake mushrooms and semur soya curry sauce

Grilled lamb rack, tongseng sauce, two-way eggplant, tempura, purée and cashew nut

Catch of the day local fish, grilled or crispy fried with leafy vegetable quinoa salad

Glazed duck breast with local spices, carrot and pumpkin purée, baby kalia and rice croquet

Asian seafood laksa - a spicy coconut milk broth, glass noodles, bok choy, calamari and prawn tempura

LOCAL HERITAGE

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Slow-cooked beef rendang with lemongrass-infused jasmine rice

Anambas prawn and fish kalio - a local coconut curry with brown rice

Crispy penyet chicken with sambal, garlic, local watercress and steamed rice

Nasi Goreng - fried brown rice topped with a sunny side-up egg, prawn crackers and chicken satay
(vegetarian, chicken, prawn or mixed)

Mie Goreng - stir-fried dry noodles with vegetables and egg omelette
(vegetarian, chicken, prawn or mixed)

DESSERT

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Roasted banana cake, coconut cream and Sumatran cardamom ice cream

Guanaja 70% chocolate fondant, beetroot white chocolate heart, charcoal chilli ice cream

Durian mille-feuille with cognac marinated local strawberries and basil strawberry sorbet

Baked pineapple cheesecake with vegan red dragon and cashew ice cream

Fresh mango sticky rice with vegan coconut and vanilla ice cream

Cheese board with dried fruit, homemade bread and wild honey

Ice cream

Sumatran vanilla bean, A aguan 72% dark chocolate, crunchy pistachio, Javanese strawberries

Vegan ice cream

Red dragon and cashew, coconut and vanilla, A aguan 72% chocolate with caramelise almonds

Sorbet

Mango and passion fruit, strawberry and basil, local lime and mint