

WAKATOBİ RESTAURANT

MENU

This is an indicative menu covering a 10-day period to show the kind of fare on offer in the restaurant. The dishes on offer when you visit may differ but will be of the same quality and variety

Day 1

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber

Nicoise salad • Edible flower salad • Grilled vegetable salad with pesto

Boiled egg, olive, pickle and cheese platter

Dressing: Thousand island, classic vinaigrette, feta cheese dressing, tomato basil dressing, balsamic vinaigrette, seeded mustard

ENTREE

Thai beef salad • Vegetable spring roll (hot)

Asian tuna tartar

SOUP

Puree of tomato • Chilled Carrot and apple

BUFFET

Pumpkin ravioli

Sautéed garden vegetables with herbs

Eggplant moussaka

Thai beef curry

Grilled wahoo chimichurri sauce

SAMBAL

Sambal ulek, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 1

DINNER

SALAD

Organic Lettuce • Tomato and bocconcini cheese • Cucumber
Italian potato salad • Caesar salad • Crunchy Asian salad
Asparagus and air dried beef platter with pistachio nut dressing

*Dressing: Caper dressing, ginger honey dressing, Balsamic vinaigrette, classic vinaigrette,
mango lime, creamy italian*

ENTRÉE

Chicken tortilla • Ho Mok Pla (hot) • Tomato and boconccini cheese with basil pesto

BUFFET

Boiled potato with fresh rosemary and butter
Ricotta cheese and spinach gnocchi with tomato basil sauce
Roasted Tarragon chicken with wine gravy • Broccoli and cauliflower with fresh herb

Sambal goreng seafood • Spicy roasted labu siam

CARVING

Lamb Leg

SAMBAL

Sambal matah, sambal kecap, tomato ketchup

ROMBONG

Soto ayam

DESSERT

Pastry chef's daily dessert selection

Day 2

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber

Two bean salad • Chicken and apple salad • Greek salad

Onion ring with lime chili mayonnaise

Dressing: basil walnut, classic vinaigrette, blue cheese dressing, roasted garlic, balsamic vinaigrette, dijon mustard

ENTRÉE

Ricotta cheese and roasted tomato bruschetta

Selada ayam

Gadon Udang with pineapple sambal (hot)

SOUP

Scotch broth • Gazpacho

BUFFET

Fettuccine with pesto, green bean and potato

Tofu and snow peas stir fry

Pumpkin and mozzarella cheese croquette

Daging bumbu kelapa (braised beef with roasted coconut)

Steamed Tuna with soy, sake and mirin

SAMBAL

Sambal bajak, sambal kecap, sambal tomat

DESSERT

Pastry chef's daily dessert selection

Day 2

DINNER

SALAD

Organic Lettuce • Tomatoes • Cucumber • Green papaya salad • Couscous salad

Salad of pear, pumpkin seed, goat cheese and rucolla

Pitta bread with hummus and babaganouj

Dressing: olive dressing, classic dressing, roasted bell pepper, Balsamic vinaigrette, lime dressing, Caesar dressing

ENTRÉE

Tuna sashimi • Baked polenta with bocconcini and capsicum relish

Sate lilit sapi (hot)

BUFFET

Gratin potato • Coq au vin (braised chicken in red wine sauce)

Seafood skewer Jimbaran sauce • Garlic asparagus and green bean • Vegetable tart

Mix dice vegetable and lentil soup (not puree)

CARVING

Beef rib eye

SAUCE

Sambal bajak, sambal kecap, tomato ketchup

ROMBONG

Quesadillas

DESSERT

Pastry chef's daily dessert selection

Day 3

LUNCH

SALAD

Organic Lettuce • Sliced tomato • Cucumber

Crispy noodle with Asian dressing • Pomelo salad

Green bean salad with orange and walnut • Olive and cheese platter

Dressing: Thousand island, classic vinaigrette, feta cheese dressing, tomato basil dressing, balsamic vinaigrette, seeded mustard

ENTRÉE

Lentil Cake with tomato chutney (hot)

Prawn with mango salsa and coconut lime dressing

Seared beef with caramelized onion and mustard mayonnaise

SOUP

Pumpkin soup • Chilled melon soup

BUFFET

Spaghetti with rocket, roasted bell pepper and ricotta cheese

Sautéed local bok choy

Sweet potato burritos with fresh tomato salsa

Herb crusted lamb chop with rosemary gravy

Ikan acar kuning

SAMBAL

Sambal terasi, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 3
DINNER

SALAD

Organic Lettuce • Tomatoes • Cucumber
Two bean salad with tarragon dressing • Pasta salad with peas and pesto
Roasted asparagus salad with pistachio dressing and crispy bacon
Seared tuna platter

Dressing: Caper dressing, ginger honey dressing, Balsamic vinaigrette, classic vinaigrette, mango lime, creamy italian

ENTRÉE

Martabak daging (hot)
Grilled vegetable and cheese stacks
Tuna on sushi rice

BUFFET

Mongolian BBQ

ROMBONG

Pisang goreng

DESSERT

Pastry chef's daily dessert selection

Day 4

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber • Red cabbage, chickpea and goat cheese

Curry marinated eggplant salad with almond and cashew nut

Fried tortilla with cashew nut and parmesan dips

Julienne carrot, onion, red radish and tomato salad with parsley lime dressing

Dressing: basil walnut, classic vinaigrette, blue cheese dressing, roasted garlic, balsamic vinaigrette, dijon mustard

ENTRÉE

Curried chicken salad on wonton cup

Tuna Cheese melt (hot)

Vietnamese spring roll

SOUP

Minestrone • Chilled Potato and leek

BUFFET

Fettuccini with tuna, capers, garlic and basil

Stir fried vegetable

Beer battered fish with tartar sauce

Chunky oven roasted chip • Indian chicken curry

SAMBAL

Sambal ulek, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 4
DINNER

SALAD

Organic Lettuce • Tomatoes • Cucumber
Asian squash and duck salad • Apple, celery and walnut salad
Panzanella salad • Asparagus and air dried beef platter with pistachio nut dressing
Dressing: olive dressing, classic dressing, roasted bell pepper, Balsamic vinaigrette, lime dressing, Caesar dressing

ENTRÉE

Sausage roll (hot) • Chicken and red cabbage salad with sesame soy dressing
Grilled vegetable frittata with olive tapenade

BUFFET

Carrot & ginger soup • Pumpkin gratin • Green bean with sesame • Lyonnaise potato
Gulai kambing • Seared tuna with pesto and anchovies, lime butter sauce

CARVING

Fresh herb marinated chicken

SAUCE

Dabu dabu, sambal kecap, tomato ketchup

ROMBONG

Gado gado

DESSERT

Pastry chef's daily dessert selection

Day 5

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber

Goji berry salad • Marinated olive, pickled cucumber and cheese platter

Carrot, avocado and orange salad

Japanese noodle salad with mint and soy dressing

Dressing: Thousand island, classic vinaigrette, feta cheese dressing, tomato basil dressing, balsamic vinaigrette, seeded mustard

ENTRÉE

Scallop with palm sugar dressing

Tuna ceviche with potato chips

Vegetable risoles (hot)

SOUP

Creamy mushroom soup • Chilled tomato cummin

BUFFET

Tagliatelli with meat ball and red wine gravy

Baked whole cauliflower • Tumis labu siam

Cashew nut crusted tuna with carrot sauce

Ayam Cah Jamur, stir fried chicken with mushroom

SAMBAL

Sambal kelapa, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 5

DINNER

SALAD

Organic Lettuce • Sliced tomato • Cucumber

Soya bean sprout salad • Cannellini bean and green bean salad

Raw beet root, feta cheese, mint and pear salad

Dressing: Caper dressing, ginger honey dressing, Balsamic vinaigrette, classic vinaigrette, mango lime, creamy italian

ENTRÉE

Buttermilk fried chicken with cilantro slaw (hot) • Goat cheese profiteroles

Seared spiced tuna with beetroot relish

BUFFET

Mashed potato • Kare daun singkong (cassava leaves curry)

Garlic broccoli • Goat cheese soufflé • Sautéed shrimp with chili, garlic butter & basil

Korean beef steak

CARVING

Bebek betutu

SAUCE

Sambal ulek, sambal kecap, tomato ketchup

ROMBONG

Bakso sapi

DESSERT

Pastry chef's daily dessert selection

Day 6

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber

Grilled vegetable salad platter with pesto dressing

Squid salad with roasted capsicum, anchovies and capers

Artichoke, chickpea, tomato and arugula salad • Summer rice salad (brown rice)

Dressing: basil walnut, classic vinaigrette, blue cheese dressing, roasted garlic, balsamic vinaigrette, dijon mustard

ENTRÉE

Lamb and rice noodle salad with sesame soy dressing

Potato and fish cake (hot) • Gado-gado roll

SOUP

Vegetable and chickpea broth

Chilled carrot and orange

BUFFET

Penne carbonara • Potato and zucchini casserole • Tumis kangkung

Herb crusted wahoo with mushroom-olive tapenade and garlic butter sauce

Opor ayam

SAMBAL

Sambal bajak, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 6
DINNER

SALAD

Organic Lettuce • Tomato • Local seaweed salad

Potato salad with bacon & spring onion

Seared tuna with wasabi mayonnaise • Thai coleslaw with lime and peanuts

Dressing: olive dressing, classic dressing, roasted bell pepper, Balsamic vinaigrette, lime dressing, Caesar dressing

ENTRÉE

Beef samosa with eggplant chutney (hot)

Sesame seared tuna with orange ginger sauce • Feta cheese stuffed mushroom

BUFFET

Grilled potato • Mashed carrot and cumin • Tofu and mushroom skewer

Terong balado • Stir fried prawn with capsicum, ginger, coriander and coconut milk

Veal escallop with sage burnt butter

CARVING

Roast rack of lamb

ROMBONG

Chicken Laksa (Boiled egg, glass noodle, carrot, cabbage, spring onion, fried tofu, shredded chicken)

SAUCE

Sambal terasi, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 7

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber

Skewer of marinated olive, cheese, tomato and onion

Herbed couscous salad • Caesar salad

Cannellini and green bean salad with tarragon dressing

Dressing: Thousand island, classic vinaigrette, feta cheese dressing, tomato basil dressing, balsamic vinaigrette, seeded mustard

ENTRÉE

Duck roll with hoisin sauce

Steamed wahoo wrapped in bok choy with roasted capsicum salsa (hot)

Pumpkin and ricotta cheese bruschetta

SOUP

Roasted garlic soup • Gazpacho

BUFFET

Spaghetti with chicken, roast bell pepper, garlic, broccoli and basil

Cumin roasted sweet potato • Sayur orak arik

Seafood stew with garlic, chili, tomato, herbs and white wine

Beef teriyaki

SAMBAL

Sambal ulek, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 7

DINNER

SALAD

Organic Lettuce • Tomatoes • Cucumber • Roasted beet, orange and fennel salad
Bocconcini cheese, marinated green and black olive • Tofu salad

*Dressing: Caper dressing, ginger honey dressing, Balsamic vinaigrette, classic vinaigrette,
mango lime, creamy italian*

ENTRÉE

Thai grilled squid salad

Breaded eggplant roulade stuffed with vegetable, tartar sauce (hot)

Seared honey and lime prawn with mango salsa

BUFFET

Lemon, coriander and vegetable soup • Wedges potato

Saffron risotto cake and roasted bell pepper • Sayur urap

Pan roasted chicken breast with tarragon cream • Pindang ikan

CARVING

Marinated beef sirloin (soy, brown sugar and garlic)

ROMBONG

Sushi bar

SAMBAL

Sambal kelapa, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 8

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber

Beet root and walnut salad • Asinan

Red bean and corn salad with cumin

Marinated olive, onion and boiled egg

Dressing: basil walnut, classic vinaigrette, blue cheese dressing, roasted garlic, balsamic vinaigrette, dijon mustard

ENTRÉE

Cajun marinated prawn with avocado salsa (hot)

San choy bau (Chinese style minced beef) on lettuce cup

Zucchini feta roll with balsamic reduction

SOUP

Chicken and garden vegetable broth • Cucumber

BUFFET

Syracusan style pasta

Sautéed garden vegetables

Lentil dal • Sweet sour chicken

Grilled tuna with olive tapenade and lime butter sauce

SAMBAL

Sambal matah, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 8
DINNER

SALAD

Organic Lettuce • Tomatoes • Cucumber

Roasted pumpkin salad with goat cheese

Hawaiian chicken salad • Carrot, onion, red radish and tomato salad with cashew nut

Dressing: olive dressing, classic dressing, roasted bell pepper, Balsamic vinaigrette, lime dressing, Caesar dressing

ENTRÉE

Grilled scallop with sambal mentah (hot)

Spinach ricotta roll with tomato capers sauce • Spicy duck salad

BUFFET

Baked potato skin with gorgonzola

Eggplant parmigiana • Beef chili con carne

Ikan bakar sambal mentah • Sautéed green bean with feta and tomato

CARVING

Ayam bumbu rujak

SAMBAL

Sambal matah, sambal kecap, tomato ketchup

ROMBONG

Coto makasar

DESSERT

Pastry chef's daily dessert selection

Day 9

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber

Grilled tuna nicoise salad • Mediterranean couscous

Shaved broccoli salad

Skewer of marinated olive, cheese, tomato and onion

Dressing: Thousand island, classic vinaigrette, feta cheese dressing, tomato basil dressing, balsamic vinaigrette, seeded mustard

ENTRÉE

Tahu isi (hot)

Vietnamese chicken salad

Tuna and capers bruschetta

SOUP

Curried zucchini soup • Gazpacho

BUFFET

Spinach lasagna • Vegetarian chili (best ever chili)

Grilled tofu with bok choy

Grilled wahoo with salsa verde

Stir fried black peppered beef

SAMBAL

Sambal dabu dabu, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 9

DINNER

SALAD

Organic Lettuce • Tomatoes • Cucumber

Bean salad with tomato, parsley, lime and olive oil

Chicken and apple salad • Corn, zucchini and feta salad

Asparagus and air dried beef platter with pistachio nut dressing

Dressing: Caper dressing, ginger honey dressing, Balsamic vinaigrette, classic vinaigrette, mango lime, creamy italian

ENTRÉE

Arancini (hot) • Eggplant, tomato and bocconcini cheese salad

Polenta muffin with shrimp and chili mayonnaise

BUFFET

White minestrone soup • Potato gratin • Seared tuna wasabi butter

Balinese duck and green papaya curry • Vegetable bundle with mustard honey sauce

CARVING

Mustard and fresh rosemary marinated beef

SAMBAL

Sambal ulek, sambal kecap, tomato ketchup

ROMBONG

Crepes Suzette

DESSERT

Pastry chef's daily dessert selection

Day 10

LUNCH

SALAD

Organic Lettuce • Tomatoes • Cucumber

Roasted carrot and avocado with orange and lemon dressing

Chickpea and carrot salad with parsley lime dressing

Mixed nut salad • Deep fried papadum with eggplant chutney

Dressing: basil walnut, classic vinaigrette, blue cheese dressing, roasted garlic, balsamic vinaigrette, dijon mustard

ENTRÉE

Feta, rocket and mushroom bruschetta

Spinach roll with tomato chutney (hot) • Prawn and avocado stacks

SOUP

Chicken and mushroom broth • Avocado, radish and basil

BUFFET

Fettuccine marinara (seafood and tomato sauce

Steamed vegetable with herb butter

Moroccan chickpea casserole

Pan seared fish with coconut lime sauce

Chicken tandoori with cucumber raita

SAMBAL

Sambal kelapa, sambal kecap, tomato ketchup

DESSERT

Pastry chef's daily dessert selection

Day 10

DINNER

SALAD

Organic Lettuce • Tomatoes • Cucumber salad with soy ginger dressing
Local seaweed salad • Candied beetroot salad • Grilled tuna and green papaya salad

Dressing: olive dressing, classic dressing, roasted bell pepper, Balsamic vinaigrette, lime dressing, Caesar dressing

ENTRÉE

Wahoo sashimi • Spicy long bean • Vegetable samosa (hot)

BUFFET

Roast herbed potato
Stir fried prawn with young corn, flat noodle, snow peas and oyster sauce
Beef tenderloin wrapped in turkey bacon and mix nut
Tempe manis • Sautéed asparagus and green bean with garlic

CARVING

Bebek betutu

SAMBAL

Sambal ulek, sambal kecap, tomato ketchup

ROMBONG

Oxtail soup

DESSERT

Pastry chef's daily dessert selection