

KAYRA

P H I N I S I



CHEF MENU

KAYRA

P H I N I S I

BREAKFAST

DINNER

DAY 1

Poke bowl of the day
(salmon, nori, vegetables
& sesame mayo dressing)
Teriyaki chicken
Sautéed vegetables
Potatoes bomb w/mint sauce

Mozzarella-tomato &
Creamy mushroom soup

Pan seared Red Snapper
fillet w/ parmesan zucchinis
& vegetables

Dessert Fresh fruit platter

Snack Fried banana

Dessert Passion fruit crème brûlée

DAY 2

Pomelo & bean sprout salad
Gyoza
Iodeh (Indonesian curry)
BBQ grilled calamari
Beef rendang
Local vegetables & rice

Tuna tartare &
Coral lentils soup

Wagyu steak w/ mushroom gravy,
mashed potatoes,
fried mushrooms & green beans

Dessert Coconut panna cotta

Snack Cheese board

Dessert Mango sago
(fresh mango & coconut cream)

DAY 3

Watermelon - feta cheese salad
Grilled Halloumi cheese
Kebab/meatball
BBQ grilled meat
French Fries & sweet potatoes

Scallops mushroom &
Creamy pumpkin soup

Lobster linguine, cherry
tomato & lemon zest

Dessert Pistachio Affogato

Snack Finger sandwiches

Dessert Poached pears w/ crumble
chocolate & vanilla ice cream

KAYRA

P H I N I S I

BREAKFAST

DINNER

DAY 4

Salmon mango-avocado salad
Red onions pickles & fish skin crackers
Lemon-ginger fish
Mashed carrot puree

Dessert Mango Sticky Rice
Snack Banana cake

Grilled octopus &
Lobster bisque

Duck confit w/red
berries sauce, sauteed
cabbage, asparagus & puree

Dessert Chocolate lava
cake w/ vanilla ice cream

DAY 5

Greek salad
Salmon crudo w/passion fruit & Yuzu
Chicken Alfredo
Spaghetti Carbonara

Dessert Chocolate brownie
Snack Italian bruschetta

Shrimp ceviche &
Cheese croquettes

Grilled seafood platter
(grilled prawns, calamari, fish)
w/ garlic lemon butter & yellow rice

Dessert Chocolate mousse

DAY 6

Thai summer roll
Garlic-lemon butter king prawns
Chicken satay
Seafood squid ink fried
Rice

Dessert Dadar gulung
(pandan-coconut crepe)

Snack Mango Crepes

Fried boxing chicken &
Seasonal vegetable soup

BBQ short ribs w/ truffle
risotto, grilled broccoli & BBQ sauce

Dessert Tiramisu

KAYRA

P H I N I S I

BREAKFAST

DINNER

DAY 7

Caesar salad
Fried Chicken Wings
Aubergine ala parmiggiana
Gourmet pizza selection

Pulled beef tacos &
Tom yum kung soup

Crispy skin salmon
w/red quinoa tabouleh salad &
goat cheese stuff mini peppers

Dessert Fruit salad
Snack Cookies & fruits tartlets

Dessert Chocolate
brownies

DAY 8

Thai beef salad
Fried mozzarella
Crispy butter fish w/ tartar sauce
Spaghetti Aglio e olio

Tuna tataki ponzu sauce &
Miso soup

Tomahawk steak thai style
w/ fried potatoes & stir fry
vegetables

Dessert Banana split
Snack Samossa & Empanadas

Dessert Cheese cake

DAY 9

Tuna-cucumber snack
Chicken Thai green curry
Creamy garlic prawns
Yogurt rice (cumin & coriander leaves)
Pad Thai

Pan steered beef toats &
Fish soup

Roasted chicken w/ french
style ratatouille & potato
truffle purée

Dessert Es cendol
(coconut milk, palm sugar & tapioka)

Dessert Apple crumble
w/vanilla ice cream

Snack Steam banana w/
coconut grated

KAYRA

P H I N I S I

BREAKFAST

DINNER

DAY 10

Nicoise salad

Chicken fajitas

Baked fish fingers

Sweet potato wedges

Chicken Fajitas + red beans + peppers

Dessert Ice cream selection

Snack Hummus & vegetable snack dips

Prawn tempura &

Seafood chowder soup

Roasted lamb rack w/ basil
risotto, roasted pistachio, baby
carrots & basil-mint sauce

Dessert Chocolate tart

KAYRA

P H I N I S I

BREAKFAST MENU

DAILY TABLE SETUP

- Pastry delights (Croissant, pain au chocolat)
- Breads
- Jams, honey, peanut butter & Nutella
- Butter/vegan margarine
- Seasonal fruit platter
- Dry fruits
- Cereals & granola
- Yogurts (plain & fruit)
- Chia pudding (with fruits compote)

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 crispy beef bacon, chicken sausage, hashbrown and roasted tomato
- Plain pancakes – With fruit
- French crepes
- French toast – With honey & fruit
- Oat porridge – With honey & fruit

INDONESIAN

- Nasi goreng – Fried rice and vegetables served with chicken satay, fried egg & shrimp crackers
- Mie goreng – Fried noodles and vegetables served with fried egg, pickles & shrimp crackers
- Bubur ayam – Chicken porridge served with boiled egg

VEGETARIAN/VEGAN OPTIONS

STARTERS

- Cauliflower couscous salad
- Breaded cauliflower with sweet & sour sauce
- Gado-gado
- Vegan sushi
- Humus with chips and veggie sticks
- Vegetables tempura
- Quinoa salad
- Vegan poke bowl sala
- Vegan Vietnamese spring rolls
- Falafel
- Veggies & bao buns
- Vegan tacos
- Vegan lentil soup
- Vegetarian broth soup
- Guacamole & tomato salsa with chips
- Miso soup
- Chipotle portobello vegan tacos

MAIN DISHES

- Lentil & red bean burger
- Lentils bolognese
- Thai noodle green curry
- Vegetable briyani
- Roasted cauliflower
(with coconut creamy sauce)
- Vegetarian burrito
- Jack fruit Indonesian curry
- Vegetarian pie
- Vegan tikka masala
- Butternut squash risotto w/ spinach
- Roasted aubergine-tomato
(with coconut creamy sauce)
- Vegan pesto pasta
- Vegan sweet potatoes & dal
- Vegetable paella
- Vegan pad Thai
- Tempe and tofu rendang