



LEMBEH RESORT

DINING IN LEMBEH

PLEASE NOTE THAT OUR CHEF CHANGES THE MENU EVERY DAY ACCORDING TO THE PRODUCTS WE HAVE AVAILABLE AT THE LOCAL MARKETS ON THAT DAY.

THE MENU BELOW IS PURELY AN EXAMPLE OF THE TYPE OF CUISINE YOU CAN EXPECT ON AN AVERAGE DAY IN LEMBEH.

BREAKFAST BUFFET

- Yogurts -

Choice of fruit yogurt, natural yogurt and probiotic drinking yogurt

- Cereals -

Oats, cornflakes, homemade coconut & cashew granola, müsli, coco-crunch

- Beverages -

Milk, fresh juices of the day, soy milk, coffee, tea, jamu herbal shots

- Fruits -

Selection of tropical fruits, fresh from the market

- Homemade Breads -

Sourdough, rye, brown toast, white toast

- Spreads & Condiments -

Butter, jams & marmalades, homemade peanut butter, nutella, honey

- Cheese & Charcuterie -

Selection of cheese, cold-cuts, fruits, nuts

- Eggs -

Prepared any style, with a choice of cheese, tomatoes, shallots and spring onions

- Western hot dishes -

Please inquire for the daily selection of bacon, sausages, frittata, breakfast bruschettas and more

- Indonesian hot dishes -

Selection of Indonesian breakfast items such as fried rice & noodles

- Soup -

A vegetarian soup is offered daily with condiments of your choice:

Noodles
Boiled egg
Sliced bok choy
Tomato
Bean sprouts
Soy sauce
Fried shallots
Scallions

- Pastries & Sweets -

Please inquire for pastries, pancakes and other sweet dishes of the day

LUNCH BUFFET

- S o u p -

Roasted Pumpkin
Puree of pumpkin roasted with honey and rosemary

- A p p e t i z e r s & S a l a d s -

Green Salad
Fresh leafy greens, tomatoes, cucumber, balsamic vinegar & olive oil

Selada Asam Manis
Pickled salad with cabbage, amaranth leaves, shallots and beansprouts

Pangsit Sayur
Fried dumplings with vegetable filling

Tuna Tataki
Sashimi grade tuna, encrusted in sesame seeds and briefly fried

- M a i n C o u r s e s -

Sayur Woku
Vegetables cooked in a mix of local woku herbs

Chicken Teriyaki
Chicken cooked with a sweet & salty teriyaki sauce

Spaghetti Carbonara
Spaghetti with a creamy carbonary sauce

Tempeh Balado
An all time favorite, tempeh cooked in a mild chili sauce

Side dishes of the day
Steamed white rice, grilled corn

- D e s s e r t s -

Avocado & Lime Mousse
Creamy and fluffy avocado goodness

Chocolate Cheesecake
Because holidays is the wrong time to be on a diet

Fruits
Fresh tropical fruits of the day

À LA CARTE DINNER

- S o u p -

Tom Kha Gai

Coconut milk, galangal, lemongrass, chicken, kaffir lime leaves

- A p p e t i z e r s -

Hummus Salad

Salad with homemade hummus and cumin baked chickpeas

Pangsit Manado

Crispy Manadonese dumplings with a beef, garlic & vegetable filling

- M a i n C o u r s e s -

Mie Goreng Babi

Curry fried noodles with vegetables and slow cooked pork

Lemon Chicken

Chicken breast with lemon vinaigrette, sauteed vegetables, carrot purée

Ravioli

Homemade ravioli with a spinach and feta filling, pomodoro sauce

Tuna

Sesame encrusted tuna fillet, niçoise salad, roasted kabocha squash

- D e s s e r t s -

Chef's Tarte Tatin

Caramelized apples with puff pastry and vanilla ice cream

Coconut Sorbet

Homemade sorbet of the day

Fruits

Fresh tropical fruits