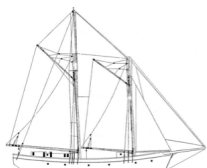


# S/Y RAJA LAUT

## Cuisine

Food aboard Raja Laut typically features Western, Asian and Fusion cuisines, healthy western-style breakfast, fruit salads, light lunches, garden salads, fresh seafood, and the occasional barbeque on the beach.

However the food offered on board is always tailored to the client's tastes. Before the guests arrive we will send them a preference list and here they may indicate their tastes and any specific dietary requirements/restrictions.



# Example Menu

## DAY 1

### LUNCH

#### ENTRÉE:

Sundried Tomatoes and Herbs Feta Cheese Salad

#### MAIN COURSE:

Lemon Pan – Fried Fillet of Fish with Fresh Julienne Vegetables , Grilled Potato Wedges and Lemon Mango Sauce

#### DESSERT:

Strawberry Ragout with a Scoop of Ice Cream

### DINNER

#### ENTRÉE:

Fresh Tropical Green Salad with Tuna Tartar

#### MAIN COURSE:

Rosemary Marinated Hanger Steak with Garlic Mashed Potato, Salsa Verde and Roasted Onion Cauliflower

#### DESSERT:

Raspberry Semifreddo

## DAY 2

### THAI LUNCH (Family Style )

Thai Spring Rolls (PO-PIA-THOT)  
Sweet And Sour Prawns (KUNG  
PEAWAN)

Chicken Curry (KAEN WAN KAI)  
Spicy Beef Eggplant (NUA PHAD  
PRIK)

Thai Fried Rice (KHAO PAD )

#### DESSERT

Home Made Lychee Sorbet

### DINNER

#### ENTRÉE:

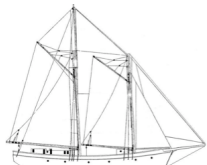
Spiced Pumpkin Soup

#### MAIN COURSE:

Seared Black Pepper Tuna with Mayo  
Wasabi Dressing and Mix Green Salad

#### DESSERT:

Pannacota In Peach Sauce



## DAY 3

### LUNCH

#### ENTRÉE:

Fresh Tomato Salad in Balsamic Vinaigrette

#### MAIN COURSE:

Wok Fried Beef and Vegetables with Rice Noodles in a Basket

#### DESSERT:

Mango Yoghurt Parfait with Kirsch Fruit Salad

### JAPANESE NITE DINNER

Miso Soup

Mix Fresh Salad with Japanese Sesame Dressing

Sushi / California Rolls

Chicken Teriyaki

Fresh Vegetables Tempura

#### DESSERT:

Chocolate Mousse

## DAY 4

### LUNCH

#### ENTRÉE:

Caesar Salad with Shaves of Parmesan Cheese

#### MAIN COURSE:

Oven Baked Marinated Fillet of Salmon with Garlic Broccoli and Roasted Lemon Potatoes

#### DESSERT:

Lemon Fool

### DINNER

#### BARBEQUE BUFFET STYLE

#### CHOICES OF SALADS AND VEGETABLES:

Potato Onion Salad

Fresh Green Salad

Roasted Mix Vegetables

#### BARBEQUE MEDLEY:

Marinated Jumbo Prawns/Sirloin Beef

Steaks/Marinated Chicken Breast in

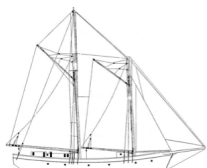
Ginger Garlic Sauce

#### SAUCES:

Bbq Sauce, Lemon Garlic Mayonnaise, Chili Soya and Béarnaise Sauce

#### DESSERT:

Tropical Fruit in Mint and spices with Vanilla Ice Cream



## DAY 5

### ASIAN STYLE LUNCH:

Beef Rendang (Stewed Beef In  
Coconut Milk Sauce)  
Sour and Spicy Prawn Soup (Tom Yum  
Goong)  
Chicken With Cashew nuts (Khai  
Himmaparn)  
Stir Fried Mix Vegetables  
Steamed White Jasmine Rice

### DESSERT:

Banana Coconut Custard

### DINNER

#### ENTRÉE:

Deep Fried Egg Noodles with Shrimp  
or Chicken and Vegetables

#### MAIN COURSE:

Cajun Spiced Chicken Served with  
Couscous, Half Baked Tomatoes and  
Capsicum Salsa

#### DESSERT:

Mango Papaya Jelee and Creamy  
Chocolate by Glass

## DAY 6

### LUNCH

#### ENTRÉE:

Nicoise Salad

#### MAIN COURSE:

Prawns Lemongrass Sticks with Grilled  
Onion Potatoes, Sautéed Green Beans  
and Orange Lemon Sauce

#### DESSERT:

Cream Brulee

### DINNER

#### ENTRÉE:

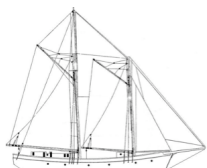
Simple Crunchy Salad with Onion  
Balsamic Vinaigrette

#### MAIN COURSE:

Pan Fried Beef Tenderloin Steaks With  
Chianti Butter Sauce and Olive Oil  
Mashed Potato

#### DESSERT:

Affogato Al Cafe



# DAY 7

## LUNCH

### ENTRÉE:

Geek Salad

### MAIN COURSE:

Roasted Marinated Fillet of Fish with  
Fettuccine Olio

### DESSERT:

Jardinière Fruit with a Scoop of  
Strawberry Ice Cream

## DINNER

### ENTRÉE:

Grilled Scallops and Parmesan Veloute

### MAIN COURSE:

Skilled Herbs Chicken served with  
Mushroom Potatoes and Grilled  
Vegetables

### DESSERT:

Peach Souffle with Simple Peach Sauce

