

## Catamaran MAJO Menu

### Amuse-bouche:

- Cherry tomato medley, tomato gaspacho,  
herbs cream cheese
  
- Salmon tartar, wasabi creme fraiche, puffed  
crispy rice, salmon eggs
  
- Crab, smoked chilli aioli, cucumber cups
  
- Gaspacho of watermelon, pico de gallo, mint,  
balsamic reduction **V\***
  
- Chilled beetroot soup, chive oil, fried  
quinoa **V\***
  
- Miso marinated eggplant, toasted sesame, crispy  
garlic, pickles **V\***

### Skewers:

- Chicken satay, Peanut coconut sauce, toasted  
sesame, crispy garlic
  
- Catch of the day, smoked chili miso, ginger lime  
salsa, toasted coconut
  
- Tofu, shitake mushrooms, truffle teriyaki, crispy  
onions, coriander **V\***
  
- Beef Yakitori, sweet soy, green onions, crispy  
garlic, truffle aioli

## Salads and Sides

- Balinese snake bean salad "Jukut Bejek"  
Long beans, toasted coconut, caramelized shallots,  
toasted peanuts, crispy garlic, bean sprouts
- Mango chilli rice, mint, caramelized shallots,  
kafir lime leaves, kamangi (holy basil), chilli
- Krispy Okra and quinoa salad, toasted almonds,  
kamangi (holy basil), tomato and garlic confit  
dressing
- Orzo pasta, Thai basil, parmesan, olive oil,  
toasted pine nuts, garlic confit

## Grazing Board

- Black garlic hummus, extra virgin olive oil.
- Baba ganoush (eggplant caviar), dukkah seasoning
- Chicken liver pate, fruit jam