

HALF/FULL BOARD PACKAGE

HALF BOARD
1 set lunch- RM120.00nett per person
OR
1 set dinner at- RM180.00nett per person

Full Board (Lunch + Dinner) - RM250.00nett per person

Terms & Conditions:

- ✓ Package valid from 1st February 2018 31st March 2019
- ✓ Package is not applicable on 24th & 25th December 2018 | 31st December 2018, | 5th − 11th February 2019
- ✓ Package entitlements is not valid for exchange of cash nor other benefits
- ✓ Meal(s) is only allowed to be taken at the designated restaurant and is not allowed to be used as food credit at other none participating restaurants
- ✓ The resorts reserve the right to discontinue this offer without prior notice
- ✓ The Longhouse Operating Hours: 12pm-11pm Every Tuesday, Thursday and Saturday
- ✓ Pantai Restaurant & Bar Operating Hours: Open for Breakfast Daily 7am- 10am, Open every Monday, Wednesday, Friday and Sunday 7am 11pm



BUNGARAYA SET LUNCH MENU

Starter (to choose 1 item)

Chicken Lemon Soup
Wintermelon Chicken Soup
Tropical Peach Salad with Feta Cheese & Citrus Dressing
Deep Fried Wantan with Mayonnaise & Thai Chili Sauce

Main Course (to choose 1 item)

Beer Battered Fish & Chip with Homemade Tartar Sauce
Kon Lau Mien with Crumbed Chicken (Thin Egg Noodles with Special Soy Sauce & Fried Garlic)
Braised Chinese Bean Curd, Black Mushroom served with Plain Rice
Tuna Melt Sandwich with Tomato Slice & Red Cheddar Cheese

Dessert (to choose 1 item)

Tropical Fresh Platter
Local Sabah Banana Fritter
Scoop of Ice Cream
Sugar Free Sour Yogurt Lime Cheese Cake with Strawberry Ice Cream

BUNGARAYA SET DINNER MENU

Starter (to choose 1 item)

Malay Chicken Soto Soup Local Fish Hinava (Lime Marinated Raw Fish with Finely Sliced Ginger) Fresh Sliced Japanese Cucumber with Homemade Sesame & Miso Dressing Deep Fried Prawn Salad

Main Course (to choose 1 item)

Pan Fried Seabass Fillet with Corn Risotto
Local Beef Rendang (Braised Beef Cubes in Local Spices, Coconut Flakes & Palm Sugar served with Local Prawn Crackers & Rice Cake)
Spaghetti Aglio Olio with Grilled Vegetables
Traditional Malaysian Chicken Curry

Dessert (to choose 1 item)

Chocolate Fondant

Apple Strudel serves with Vanilla Sauce & Vanilla Ice Cream

Homemade Mango Pudding

Chocolate Brownie served with Chocolate Ice Cream



HALF/FULL BOARD PACKAGE

HALF BOARD

1 set lunch at Alu-Alu Restaurant – RM120.00nett per person OR 1 set dinner at Macac Restaurant – RM180.00nett per person

FULL BOARD Full Board (Lunch + Dinner) - RM250.00nett per person

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- ✓ Alu-Alu Seafood Restaurant Operating hours 11am 10:30pm
- ✓ Macac Restaurant Operating hours 7am 11pm



GAYANA MARINE RESORT SET LUNCH MENU AT ALU-ALU RESTAURANT

Soup (to choose 1 item)

Tom Yam Seafood Soup Enoki Mushroom Soup with Green Vegetables Braised Szechuan Hot & Sour Soup

Main Course (to choose 1 item from each section)

Meat

Wok Fried Beef with Spring Onion & Ginger Wok Fried Black Pepper Beef Alu-Alu Peach Chicken

Seafood

Wok Fried Green Mussel with Black Bean Fish Fillet with Black Pepper Squid with Sambal Paste

Vegetables

Stir Fried Pak Choi with Oyster Sauce Stir Fried Choi Sim with Garlic Stir Fried Baby Kai Lan with Garlic

...served with Garlic Fried Rice

Dessert (to choose 1 item)

Chilled Coconut Pudding
Fresh Fruits Platter
Freshly Sliced Fruits Vanilla Ice Cream with Longan

GAYANA MARINE RESORT SET DINNER MENU AT MACAC RESTAURANT

Appetizer (to choose 1 item)

Grilled Chicken Breast, Mix Greens, Carrot, Bell Pepper Vinaigrette & Mango Caesar Salad Beetroot, Feta Cheese & Citrus Orange Vinaigrette

Soup (to choose 1 item)

Beef Consomme, Poached Quail Egg, Brunoise Beetroot & Fiddlehead Fern Minestrone Genovese, Tomato, Zucchinis, Carrot, Borlotti Beans, Cabbage & Basil Pesto Pumpkin Soup, Roasted Pumpkin Seeds & Coconut Cream

Main (to choose 1 item)

Pan Seared Seabass, Creamed Spinach & Tourneed Potatoes
Provencal NZ Lamb Loin, Cous cous, Bell peppers, Oven Roasted Pumpkin, Champignon Mushroom & Tomato Cherries
Roasted NZ Beef Ribeye, Potatoes & Spring Vegetables

Dessert (to choose 1 item)

Chocolate Brownies Vanilla Panna Cotta Pavlova Tropical Fruits & Vanilla Ice Cream

Petit Fours