

# Surina

Chef Mariska Van Rooyen  
7 day menu proposal



## **ARRIVAL DAY**

### **LUNCH**

TUNA POKE BOWL

CHICKEN CRUNCHY SALAD

GRILLED CHICKEN, WHITE CABBAGE, GRILLED CORN  
GREEN BEANS, RADISH, PARSLEY, ALMONDS  
LEMON & TAHINI YOGHURT, SPRING ONION  
W/ LEMON VINAIGRETTE

FALAFEL SALAD W/ LEMON GARLIC DRESSING (V)

PEANUT BUTTER BROWNIES WITH VANILLA ICE CREAM

### **DINNER**

#### **STARTER**

DHAL SOUP

#### **MAIN**

BEEF KORMA

PALAK PANEER (V)

VEGETARIAN JALFREZI (V)

BUTTER CHICKEN

GARLIC NAAN, RAITA, SALSA, PAPADUM

#### **DESSERT**

RASAMALAI

THANDAI PHIRNI-SPICED RICE FLOUR PUDDING

# Surina

## **2<sup>ND</sup> DAY**

### **LUNCH**

*GRILLED CHICKEN SALAD W/ SUN-DRIED TOMATOES  
W/ RANCH DRESSING*

*GRILLED MAHI MAHI WITH MANGO SALSA  
ROASTED CARROTS W/ CITRUS DRESSING*

*APPLE WALNUT CRANBERRY SALAD*

*CHOCOLATE LAVA CAKE*

### **DINNER**

#### **STARTER**

*LOBSTER BISQUE*

#### **MAIN**

*RIB EYE STEAK W/ RED WINE JUS, SERVED WITH ASPARAGUS  
SAUTEED MUSHROOMS, CAULIFLOWER PUREE*

*SEARED MAHI-MAHI WITH SAFFRON RISOTTO, MANGO SALSA*

*VEGAN LENTIL MEATBALLS WITH INDIAN COCONUT CURRY SAUCE*

#### **DESSERT**

*NEW YORK CHEESECAKE, BERRY COMPOTE, WHIPPED CREAM  
LAVENDER CRÈME BRULÉE*

# Surina

## **3<sup>RD</sup> DAY**

### **LUNCH**

TUNA NIÇOISE SALAD WITH QUAIL EGGS

BUTTERNUT SALAD

ROASTED BUTTERNUT, BUTTER LETTUCE, ROCKET, ROASTED TOMATOES  
PINE NUTS, AVOCADO, CHOICE OF FETA OR GOAT CHEESE  
W/ ORANGE & MUSTARD DRESSING

SALT & PEPPER CALAMARI W/ MANGO SALSA  
SWEET POTATO FRIES, GARDEN SALAD

LEMON SORBET & FRESH RASPBERRIES

### **DINNER**

#### **STARTER**

OYSTERS ROCKEFELLER

#### **MAIN**

PAN SEARED MEDITERRANEAN SEA BASS, MUSHROOM RISOTTO  
GARLIC ROASTED ASPARAGUS

RICOTTA & OREGANO MEATBALLS  
ZA'ATAR ROASTED VEGETABLES COUS COUS

#### **DESSERT**

COCONUT CAKE, HOMEMADE VANILLA GELATO  
FRESH BERRIES

# Surina

## **4<sup>TH</sup> DAY**

### **LUNCH**

BUDDHA BOWLS W/ PEANUT DRESSING  
CHOICE OF (CHICKEN/ TOFU/ BEEF)

QUINOA BEETROOT  
PICKLED BEETROOT, QUINOA, HAZELNUTS, FETA  
GRILLED ONION, BABY SPINACH, CHIVES, SUMAC  
W/ POMEGRANATE DRESSING

CLASSIC CHICKEN CAESAR SALAD

TIRAMISU

### **DINNER**

#### **STARTER**

TOM KHA SOUP

#### **MAIN**

CHICKEN & CASHEW

SHRIMP PAD THAI

BEEF MASSAMAN

GREEN PAPAYA SALAD (SOM TUM)

#### **DESSERT**

THAI COCONUT ICE CREAM, FRESH CUT FRUIT

STICKY MANGO AND RICE PUDDING

# Surina

## **5<sup>TH</sup> DAY**

### **LUNCH**

*FIJIAN KOKONDA SERVED WITH GARLIC BREAD*

*QUINOA BEETROOT, PICKLED BEETROOT, QUINOA, HAZELNUTS*

*GRILLED ONION BABY SPINACH, CHIVES*

*W/ SUMAC & POMEGRANATE DRESSING*

*CHOPPED HOUSE SALAD-CHICKEN, AVOCADO, CABBAGE*

*LETTUCE, CHERRY TOMATO RED ONION, CORIANDER*

*SUNFLOWER AND BLACK SESAME SEEDS, CASHEW NUTS*

*W/ LEMON VINAIGRETTE*

*HOME FRIED TRUFFLE & PARMESAN FRIES*

*CHOCOLATE SOUFFLE WITH ORANGE SAUCE*

### **DINNER**

#### **STARTER**

*WONTON SOUP*

#### **MAIN**

*SEARED AHI TUNA, CRISPY SESAME GREEN BEANS*

*SINGAPORE NOODLES WITH A CHOICE OF TOFU, CHICKEN OR BEEF*

#### **DESSERT**

*BLUEBERRY & LEMON CAKE, ICE CREAM*

*BANOFFEE*

# Surina

## **6<sup>TH</sup> DAY**

### **LUNCH**

LIME & SUMAC RUMP SKEWERS , ROASTED POTATO WEDGES  
GARDEN SALAD

AHI TUNA POKE SALAD-CHOPPED GREEN BEANS  
AVOCADO, MANGO MACADAMIA NUTS, CRISPY WONTONS  
W/ MANGO VINAIGRETTE  
SESAME GINGER DRESSING

VEGAN VANILLA BEAN CHEESE CAKE  
CHOCOLATE SOUFFLE

### **DINNER**

#### **STARTER**

BUTTERNUT SOUP

#### **MAIN**

LOBSTER SHERMIDOR, FRENCH FRIES, GARDEN SALAD

SLOW ROASTED LAMB SHANK  
SERVED WITH CREAMY MASHED POTATO  
SEASONAL VEGETABLEJUS

AMARULA COCONUT CHICKEN CURRY

#### **DESSERT**

KEY LIME PIE  
CHOCOLATE MOUSSE

# Surina

## **7<sup>TH</sup> DAY**

### **LUNCH**

*FRESH VEGGIE SPRINGS ROLLS W/ PEANUT DRESSING*

*CHICKEN LETTUCE WRAPS*

*STEAMED SEA BASS WITH LIME*

*GRILLED PRAWNS IN TAMARIND SAUCE*

*RED SHRIMP CURRY*

*GREEN PAPAYA SALAD*

*BLUEBERRY & VANILLA PANACOTTA*

*CHOCOLATE LAVA CAKE*

### **DINNER**

#### **STARTER**

*MEXICAN CEVICHE*

#### **MAIN**

*RIB EYE STEAK W/ RED WINE JUS, SERVED WITH ASPARAGUS*

*SAUTEED MUSHROOMS, CAULIFLOWER PUREE*

*PERI-PERI PRAWNS, HAND CUT POTATO WEDGES*

*GARDEN SALAD, AOLI*

### **DESSERT**

*RAW VEGAN CARROT CAKE WITH VEGAN CREAM CHEESE FROSTING*

*LEMON MERINGUE*

Surina

From the galley of  
*Chef Mariska Van Rooyen*

