

the montigo resorts kitchens
support sustainable farming, and wherever
possible, the team sources for the freshest and
best produce from local suppliers who follow such
practices. by adhering to traditional time-tested
recipes, we strive to present dishes that are
authentic and comforting, complemented by our
signature warm and friendly service. we hope
you'll enjoy our dishes as much as
we did preparing them for you



START YOUR DAY OFF RIGHT WITH OUR FULL BREAKFAST SETS

orange, apple, mango, pineapple or guava juice

橙汁,苹果汁,芒果汁,菠萝汁,哈密瓜汁

seasonal fresh cut fruit

新鲜时令水果

inongsa breakfast 农萨早餐

soto mee, egg noodles, chicken, tomato, bean sprouts, cabbage, rich chicken broth, coconut milk, green sambal, scrambled eggs, sambal bilis, toast

马来式汤面,鸡蛋面,鸡肉,番茄,豆芽,卷心菜,配浓郁的椰香鸡汤,绿参辣椒,炒蛋,参巴辣椒鱼仔,和土司

🥇 batam breakfast 巴淡早餐

kaya toast, soft boiled 'kampong' eggs, chinese steamed bun, batam mee pangsit noodles 咖椰烤土司,水煮的新鲜乡村鸡蛋,中式蒸包,配巴淡混沌面

the below sets come with choice of milk and cereal: corn flakes, frosties, coco pops or froot loops

下列套餐可搭配各式谷类加牛奶: 玉米片,香甜玉米片,可可米,果脆圈

american breakfast 美式早餐

two fresh farm eggs cooked any style, smoked turkey ham, chicken or beef sausage, hash brown, grilled tomato, baked beans, baker's basket with selection of jams and butter

choice of yoghurt: natural or with apple, banana or orange compote

两个新鲜的乡村鸡蛋(做法自选),烟熏火鸡火腿,鸡肉或牛肉香肠,炸薯饼,烤番茄,烤豆,烘焙面包配多种果酱和牛油 任洗酸奶:原味,苹果,香蕉,或橙子果肉

💟 continental breakfast 欧式早餐

baker's basket with selection of jams and butter choice of yoghurt: natural or with apple, banana or orange compote

烘培面包搭配多种果酱和黄油 任选酸奶:原味,或苹果,香蕉,橙子果肉

🔌 healthy breakfast 健康早餐

scrambled egg whites with greens, sautéed asparagus, mushrooms, grilled tomato, brown toast basket with sugar-free jams and butter

新鲜蔬菜煎蛋白, 烤芦笋和蘑菇, 烤番茄, 土司配无糖果酱和黄油

coffee or tea

咖啡或茶

rp 191.000

WESTERN FAVOURITES 西方风情

club pancakes 煎饼汇 stack of pancakes, banana and strawberry compote, chocolate sauce, maple syrup 多层薄煎饼,配香蕉,草莓酱,巧克力酱和枫糖浆	rp 60.000
almond-crusted brioche french toast 布里欧修杏仁法国土司 savoury french toast, almond crust, strawberries, maple syrup, butter 法式土司,配杏仁片,草莓,枫糖浆和黄油	rp 60.000
waffle sandwich 华夫松饼三明治 waffles, warm butter squash mango, banana tempura, strawberry compote, home-made 'montigo' cream 华夫松饼,配小南瓜,芒果,草莓酱,自制的"梦帝国"奶油,以及香蕉天妇罗	rp 60.000
cereal 谷类麦片 choice of hot, cold, low fat or fresh milk and rice crispies, corn flakes, froot loops, frosties or coco pops 任选冷热,低脂/新鲜牛奶 卜卜米,玉米片,果脆圈,香甜玉米片,或可可米	rp 35.000
bakery basket with assorted jams 烘培面包配果酱和黄油 croissant, danish muffins, white and whole wheat toast 牛角面包,丹麦面包,松饼,白土司和全麦土司	rp 55.000
toast with assorted jams 土司配果酱 choice of white or whole wheat bread 任选白面包或全麦面包	rp 55.000
yoghurt 酸奶 natural or with banana, pear or apple compote 原味,或香蕉,梨,苹果果肉	rp 35.000
tropical fruit platter 热带水果果盘 seasonal fresh cut fruits 新鲜时令水果拼盘	rp 35.000

EGG SPECIALITIES 鸡蛋料理

eggs benedict 班尼迪克蛋饼 rp 75.000 poached eggs, turkey ham, english muffin, hollandaise sauce 鲜嫩水煮蛋, 火鸡火腿, 英式松饼, 配荷兰酱 full breakfast with fresh farm eggs rp 69.000 两个新鲜农场鸡蛋做法自选 smoked turkey bacon, cheesy chicken sausages, baked beans, hash brown, grilled tomato 配烟熏火鸡肉,芝士鸡肉香肠,薯饼,烤番茄和烤豆 eggs hemingway 海明威煮蛋 rp 95.000 smoked salmon, spinach, poached eggs, english muffin, hollandaise sauce, hash brown, grilled tomato 烟熏三文鱼,鲜嫩水煮蛋,菠菜,英式松饼, 配荷兰酱,薯饼和烤蕃茄 beach omelette 沙滩煎蛋饼 rp 69.000 smoked salmon omelette, brie cheese, seafood velouté 烟熏三文鱼煎蛋饼, 配布里芝士和海鲜白酱 spinach egg white omelette 蛋白菠菜煎蛋饼 rp 69.000 egg whites, sautéed shiimeji mushrooms, grilled tomato, cheesy chicken sausages 煎蛋白,烤杏鲍菇和番茄,配芝士鸡肉香肠

ASIAN COMFORTS 亚洲风味

nasi lemak daun pisang 蕉叶椰桨饭 chicken rendang, boiled egg, coconut rice wrapped in banana leaf, anchovies with sambal, peanuts 椰香饭包裹在蕉叶内,配水煮蛋,鸡肉,风尾鱼参巴酱和花生 bubur ayam 鸡肉粥 rp 70.000

shredded chicken, dried shrimp, dried fish, spring onions, fried shallots, salted egg, rice porridge 白米粥,鸡肉丝,虾米,鱼干,葱,炸葱和咸蛋

soto medan 马来面汤 rp 75.000 shredded chicken, tomato, rich chicken broth, coconut milk, bean sprouts, local celery, green sambal, egg noodles 鸡蛋面,鸡肉丝、番茄、豆芽,当地芹菜、配椰香鸡汤和绿参巴酱



APPETIZERS 开胃菜

	cream of mushroom 蘑菇汤 purée of cepes and button mushrooms,	rp 75.000			
	truffle oil, gratin toast 蘑菇浓汤、松露油、配烤土司		WESTER	N MAINS	
	vegetarian spring roll 素食春卷 onion, carrot, white cabbage, garlic, vermicelli, sweet chilli sauce	rp 50.000	西式主菜		
	洋葱,胡萝卜,卷心菜,大蒜,粉丝,配甜辣酱		vegetarian lasagna layered zuchini, capsic	um, carrot, onion,	rp 95.000
	potato curry samosas 马铃薯咖喱饺 potatoes, peas, curry, sweet and sour sauce 马铃薯,豌豆,咖喱,配酸甜酱	rp 50.000	parmesan, mozzarella, 加人西葫芦,甜椒,胡萝卜, 和马苏里拉芝士,配蒜香面包	洋葱,帕尔码芝士	
<i>J</i> :	traditional gado-gado salad 加多加多沙拉 quail eggs, chicken saté, bean cake,	rp 80.000	A spaghetti with cream 蘑菇奶油意大利面		rp 95.000
	spinach, bean sprouts, white cabbage, long beans, crackers, peanut sauce		mushrooms, spaghetti 意大利面,蘑菇,大蒜,配如		
	加入菠菜,豆芽,卷心菜,豆角,鹌鹑蛋,鸡肉沙爹, 豆糕,龙虾片和花生酱	1	penne arabiata 香辣 black olives, tomato sau		rp 95.000
•	tahu tek 花生酱豆腐	rp 80.000	通心粉,配以番茄酱,橄榄,		
	tofu and egg omelette, carrot, cucumber, spinach salad, black peanut sauce 豆腐煎蛋饼,胡萝卜,黄瓜,菠菜沙拉,配黑花生酱		chicken cordon bleu deep-fried breaded ch mushroom sauce, caju	icken breast,	rp 125.000
ė	smoked salmon caesar salad 烟熏三文鱼凯撒沙拉	rp 95.000	油炸面包鸡胸肉,配以蘑菇酱		
	smoked salmon, romaine lettuce, shaved parmesan, caesar dressing, croutons 烟熏三文鱼,生菜,油炸面包丁,帕尔玛芝士,配凯撒酱		seafood & chips 海鲑 red snapper, squid and batter, french fries, tal 脆皮红鲷鱼、鱿鱼和虾、配	d prawns in beer tar sauce	rp 125.000
Q	garden green salad 蔬菜沙拉 mixed mesclun, tomato, cucumber, carrot, onion ring, balsamic vinaigrette 蔬菜,番茄,黄瓜,胡萝卜,洋葱圈,配以意大利香醋	rp 80.000	tadd's club sandwich grilled chicken, turkey gherkins, tomatoes, or white bread, french fr	ham, fried egg, nions, lettuce, ies	rp 95.000
	greek salad 希腊沙拉 feta cheese, capsicum, black olive,	rp 80.000	白面包,加人煎蛋,烤鸡肉, 番茄,洋葱和生菜,配薯条	火鸡火腿,酸黄瓜,	
	cherry tomato, onion, oregano 菲达芝士,甜椒,橄榄,小番茄,洋葱和皮萨草		beef or chicken burg signature patty, smoked cheese, tomatoes, onio	l turkey ham, cheddar	rp 115.000
	tuna niçoise 金枪鱼尼古斯色拉 seared tuna, french beans, potatoes, quail eggs, black olives, cherry tomatoes, onions	rp 80.000	特色肉饼,烟熏火鸡火腿, 洋葱佐料,配薯条		
	烤金枪鱼,法国豆,马铃薯,鹌鹑蛋,洋葱,橄榄和小番茄		create your own pas	ta 任选意大利面	rp 115.000
Þ	crispy calamari 香脆鱿鱼	rp 95.000	selection of pastas 多样意大利面供以选择	choose your sauce 选择最爱的酱料搭配	
	squid, mango, papaya, harissa mayonaise 鱿鱼,芒果,木瓜,配蛋黄酱		spaghetti 意大利细面 fettuccine 意大利宽面	bolognaise 肉酱 marinara 大蒜番茄酱	
	samosa and spring roll platter 咖喱饺与春卷拼盘	rp 50.000	penne 意大利长通粉 linguine 意大利扁面	alfredo 阿尔弗雷多酱 pomodoro 番茄酱	
	nachos 墨西哥玉米片	rp 80.000	all pastas come with garlic bread 所有的意大利面餐均配以蒜香面包		
	beef chilli con carne, tomato salsa, guacamole, melted mozzarella, sour cream, nacho chips 玉米片,配以辣椒豆酱,番茄酱,马苏里拉芝士和酸奶油	•			

LOCAL MAINS 当地主菜

D	vegetarian nasi goreng 素食印尼炒饭 vegetable skewers, fried bean curd, vegetarian fried rice, emping 素食炒饭,配以麻饼,蔬菜串烧和脆皮豆腐	rp 60.000		
D	vegetarian mee goreng 素食炒面 vegetable skewers, fried bean curd, pickled vegetables, vegetarian fried noodles, emping 素食炒面,配以麻饼,蔬菜串烧,脆皮豆腐和腌菜	rp 60.000		
<i>i</i>	nongsa nasi goreng 农萨炒饭 prawns, beef saté, fried chicken, fried egg, long beans, carrot, fried rice, crackers 炒饭,加入豆角,胡萝卜,牛肉沙爹,虾,炸鸡, 煎蛋,配龙虾片	rp 110.000	🏅 bubur manado manado 粥	rp 70.000
	semur daging 印尼焖肉	rp 135.000	porridge, mixed vegetables, fried onion, sambal 粥,加人各类蔬菜,炸洋葱,和参巴酱	
	braised beef, potatoes in sweet soya, bean cake, crackers, onion, steamed jasmine rice 烟马铃薯和牛肉、配甜酱、洋葱、茉莉香米、 豆糕和龙虾片		夢 montigo ayam panggang berempah 梦帝国香辣烤鸡 oven-roasted spring chicken, sautéed long beans, prawn crackers, steamed jasmine rice, sambal	rp 125.000
	vegetable curry 蔬菜咖喱	rp 60.000	烤童子鸡,配煎豆角,龙虾片,茉莉香米和'参巴酱	
	mixed vegetable curry, coconut milk, sautéed long beans, steamed jasmine rice 蔬菜咖喱,加入椰奶和豆角,配茉莉香米		mee or behoon goreng 炒饭或炒米粉 beef saté, prawns, fried chicken, fried egg, fried noodles, chai sim, bean	rp 110.000
	indian chicken curry 印度鸡肉咖喱 chicken in curry, coconut milk, glass noodles, bean curd, bean cake, sautéed long beans, steamed jasmine rice	rp 125.000	sprouts, crackers 炒面,菜心,豆芽,牛肉沙爹,虾,炸鸡, 煎蛋,配龙虾片	
	鸡肉咖喱,配椰奶,粉丝,豆腐,煎豆角,豆糕和茉莉香米		saté campur 沙爹小食 9 pcs assorted beef, prawn and chicken saté, rice cakes, mixed vegetables,	rp 135.000
ø	ikan kakap bakar 印尼式烤鲷鱼 grilled snapper, turmeric and coconut cream sauce, sautéed asparagus balacan, yellow rice	rp 115.000	peanut sauce 9片牛肉,虾和鸡肉沙爹,配以米糕, 各式蔬菜和花生酱	
	烤鲷鱼,配姜黄椰子酱,芦笋虾酱和黄米饭		soto medan 马来面汤 shredded chicken, indonesian chicken	rp 85.000
	tofu burger 豆腐汉堡 tofu patty, grilled capsicum, tomatoes, french fries 豆腐饼,烤甜椒,番茄,配薯条	rp 75.000	broth, potato croquettes, white cabbage, bean sprouts, steamed jasmine rice 鸡肉丝,豆芽,马铃薯肉饼,卷心菜,配以印尼式鸡汤和茉莉香米	
			soup 'iga sapi' 印尼牛肋骨汤 beef short rib broth, carrot, potato, turnip, tomato, leek, celery, steamed jasmine rice, green sambal 牛小排汤、加入胡萝卜、马铃薯、白萝卜、番茄、 韭葱、芹菜、配以茉莉香米和绿参巴酱	rp 95.000
			balado udang 印尼虾巴拉多 stir-fried king prawns, potatoes, steamed jasmine rice, sambal ulek 炒大虾,配以马铃薯,茉莉香米和参巴酱	rp 155.000

DESSERTS 甜品

•	dessert tray 甜点盘 green tea tiramisu, triple chocolate truffle, blue berry cheese cake, ginger crème brulée, strawberry pannacotta, chocolate crémeux 包含绿茶,提拉米粟,三重松露巧克力,蓝莓芝士蛋糕, 生姜焦糖布丁,草莓奶冻和巧克力慕斯	rp 200.000
	warm apple tart 苹果馅饼 granny smith apples, rum raisin ice cream, vanilla sauce, cinnamon 内含青苹果,肉桂,配以朗姆酒葡萄干冰淇淋和香草酱	rp 55.000
•	coconut crème brûlée 椰子焦糖布丁 coconut milk, egg yolks, vanilla beans 选用椰奶,蛋黄和香草豆	rp 35.000
	sago malacca 椰糖西米露 palm sugar, crème anglaise, vanilla ice cream 配以棕榈糖,吉士酱和香草冰淇淋	rp 35.000
	deep-fried ice cream 油炸冰淇淋 vanilla and chocolate ice cream, breaded batter 选用香草和巧克力冰淇淋,以及面包裹浆	rp 35.000
	tropical fruit platter 水果拼盘 seasonal fresh cut fruits 新鲜时令水果拼盘	rp 45.000
	ice cream 冰淇淋 single scoop of chocolate, pistachio, rum raisin, strawberry, vanilla 单球冰淇淋: 巧克力,开心果,朗姆酒葡萄干,草莓或香草口味	rp 25.000



APPETIZERS 开胃菜

•	smoked salmon caesar salad 烟熏三文鱼凯撒沙拉 smoked salmon, romaine, shaved parmesan, caesar dressing, croutons 烟熏三文鱼,生菜,油炸面包丁,帕尔玛芝士,配凯撒酱	rp 95.000			
	seared tuna salad 烤金枪鱼沙拉 tuna, japanese cucumber noodle, ponzu dressing, flying fish roe 金枪鱼,日式小黄瓜沙拉,配以柑橘醋和鱼卵	rp 80.000			
	beef carpaccio 卡帕奇奥牛肉 thinly sliced beef tenderloin, rocket, shaved parmesan, extra virgin olive oil 生牛肉薄片,芝麻菜,帕尔玛芝士,配橄榄油	rp 125.000		MAINS 主菜	
	mango chicken curried salad 芒果鸡沙拉 chicken, diced mango, dressing, toasted almonds 鸡肉,芒果,色拉酱和杏仁	rp 75.000		vegetable curry 蔬菜咖喱 mixed vegetable curry, coconut milk, sautéed long beans, steamed jasmine rice 蔬菜咖喱,加人椰奶和豆角,配茉莉香米	rp 60.000
Q	garden green salad 蔬菜沙拉 mixed mesclun, tomato, cucumber, carrot, onions, balsamic vinaigrette 蔬菜,番茄,黄瓜,胡萝卜,洋葱圈,配意大利香醋	rp 50.000		vegetarian nasi goreng 素食印尼炒饭 vegetarian fried rice, emping, vegetable skewers, fried bean curd 素食炒饭,配以麻饼,蔬菜串烧和脆皮豆腐	rp 60.000
	vegetarian spring roll 素食春卷 onion, carrot, white cabbage, garlic, vermicelli, sweet chilli sauce 洋葱、胡萝卜、巻心菜、大蒜、粉丝、配甜辣酱	rp 50.000		tofu burger 豆腐汉堡 tofu patty, grilled capsicum, tomatoes, french fries 豆腐饼、烤甜椒、番茄、配薯条	rp 70.000
<u>Q</u>	potato curry samosas 马铃薯咖喱饺 potatoes, peas, curry, sweet and sour sauce 马铃薯,豌豆,咖喱,配酸甜酱	rp 50.000		chicken cordon bleu 法式蓝带鸡排 deep-fried breaded chicken breast, mushroom sauce, cajun potatoes 油炸面包鸡胸肉,配以蘑菇酱和马铃薯	rp 125.000
	samosa and spring roll platter 咖喱饺与春卷拼盘	rp 50.000		meltique beef loin 霜降牛排	rp 265.000
	cream of mushroom 蘑菇汤 purée of cepes and button mushrooms, truffle oil, gratin toast 蘑菇浓汤,松露油,配烤土司	rp 75.000		beef loin, mashed potatoes, grilled asparagus, soya emulsion 霜降牛排,马铃薯泥,烤芦笋,配豆酱	
	seafood chowder 海鲜周打浓汤 mussels, prawns, squid, prawn dumplings, cream, chilli oil 加入淡菜,虾,乌贼鱼和虾饺,配奶油和辣椒油	rp 75.000		ikan kakap bakar 印尼烤鲷鱼 grilled snapper, tumeric, coconut cream, yellow rice, sautéed asparagus, sambal balacan 烤鲷鱼,配以峇拉煎酱,姜黄,椰子酱, 炒芦笋和黄米饭	rp 115.000
			•	montigo ayam panggang berempah 梦帝国 香辣烤鸡 oven-roasted spring chicken, eggplant balado, steamed jasmine rice, prawn crackers, sambal 烤童子鸡,配茄子,茉莉香米,龙虾片和参巴酱	rp 125.000

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	vegetarian mee goreng 素食炒面 vegetable skewers, fried bean curd, pickled vegetables, vegetarian fried noodles, emping 素食炒面,配以麻饼,蔬菜串烧,脆皮豆腐和腌菜	rp 60.000		
	grilled tuna steak 烤金枪鱼排 tuna, asparagus and enoki tempura, soyu and ginger sauce 金枪鱼、配芦笋、蘑菇天妇罗和姜汁酱油	rp 165.000		
	cumin-crusted lamb chops 羊排 lamb chops, thyme mint jus, ratatouille, garlic crushed potatoes 羊排,薄荷,蒜味马铃薯,加炖焖蔬菜	rp 225.000		
	prawns provençale 普罗旺斯式虾 sautéed prawns, fettuccine, neapolitan sauce 意大利宽面,加入那坡里酱和虾	rp 150.000		
Q	vegetarian lasagna 素食干层面 layered zuchini, capsicum, carrot, onion, parmesan, mozzarella, garlic bread 加入西葫芦、甜椒、胡萝卜、洋葱、帕尔码芝士和马 苏里拉芝士、配蒜香面包	rp 95.000	DESSERTS 甜品	
	spaghetti with cream of mushroom 蘑菇奶油意大利面 mushrooms, garlic, cream sauce, spaghetti 意大利面,蘑菇,大蒜,配奶油酱	rp 95.000	dessert tray 甜点盘 green tea tiramisu, triple chocolate truffle, blue berry cheese cake, ginger crème brulée, strawberry pannacotta, chocolate crémeux 包含绿茶,提拉米栗,三重松霞巧克力,蓝莓芝士蛋糕,	rp 200.000
•	spaghetti aglio olio 香蒜意大利面 pan-fried scallops, spaghetti, garlic, parsley 意大利细面,加入大蒜,香芹和香煎带子	rp 150.000	生姜焦糖布丁,草莓奶冻和巧克力慕斯 warm apple tart 苹果馅饼 granny smith apples, rum raisin ice cream, vanilla sauce, cinnamon	rp 55.000
	duck ragout fettuccine 鸭肉意大利宽面 duck confit, carrot, mushrooms, fettuccine,	rp 135.000	内含青苹果,肉桂,配以朗姆酒葡萄干冰淇淋和香草酱 coconut crème brûlée 椰子焦糖布丁	rp 35.000
	garlic bread 意大利宽面,鸭肉,胡萝卜,蘑菇,配蒜香面包		coconut milk, egg yolks, vanilla beans 选用椰奶、蛋黄和香草豆	1p 33.000
	penne arabiata 香辣茄酱意大利通粉 black olives, tomato sauce, penne, chilli flakes 通心粉,配以番茄酱,橄榄,辣椒	rp 95.000	sago malacca 椰糖西米露 palm sugar, crème anglaise, vanilla ice cream 配以棕榈糖、吉士酱和香草冰淇淋	rp 35.000
	bubur manado manado 粥 porridge, mixed vegetables, fried onion, sambal 粥,加入各类蔬菜,炸洋葱,和参巴酱	rp 70.000	deep-fried ice cream 油炸冰淇淋 vanilla and chocolate ice cream, breaded batter 选用香草和巧克力冰淇淋,以及面包裹浆	rp 35.000
			tropical fruit platter 水果拼盘 seasonal fresh cut fruits 新鲜时令水果拼盘	rp 45.000
			ice cream 冰淇淋 single scoop of chocolate, pistachio,	rp 25.000

rum raisin, strawberry, vanilla 单球冰淇淋: 巧克力,开心果,朗姆酒葡萄干,

草莓或香草口味