



Gayana

MARINE RESORT

MENU

ALU -ALU SEAFOOD RESTAURANT

2-3 Pax

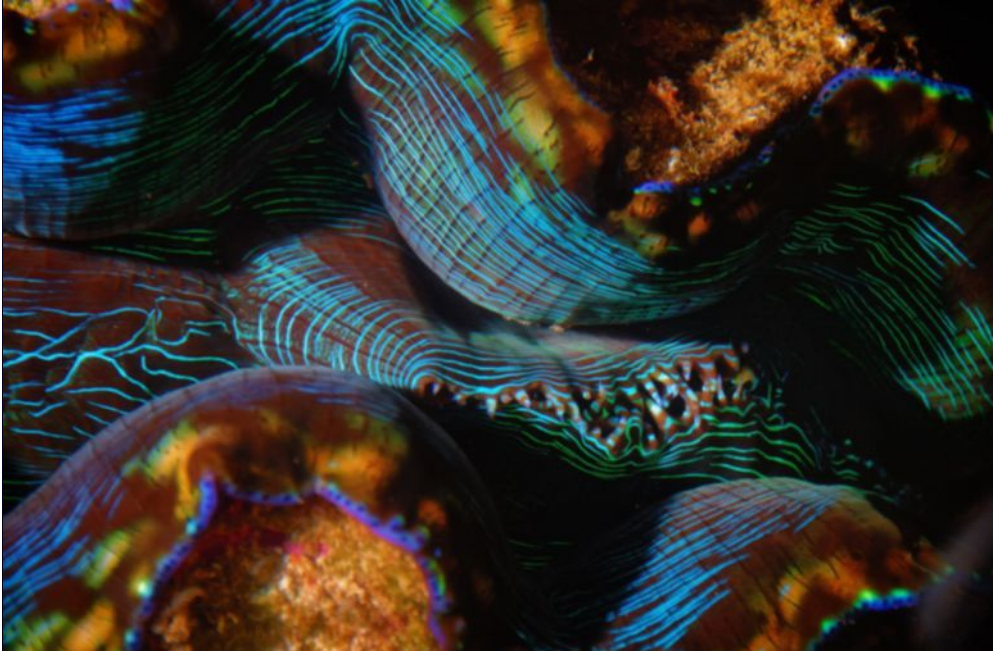
Sweet Corn with Crab Meat Soup
Grilled Live Organic Tiger Prawn with
Special BBQ Sauce
Alu-Alu Seafood Beancurd
Farm Fresh Wok Fried Organic
Seasonal Vegetable with Garlic
Garlic Fried Rice
Homemade Coconut Pudding with
Chocolate Syrup Drizzle

4-5 Pax

Sweet Corn with Crab Meat Soup
Grilled Live Organic Tiger Prawn with
Special BBQ Sauce
Alu-Alu Seafood Beancurd
Farm Fresh Wok Fried Organic
Seasonal Vegetable with Garlic
Garlic Fried Rice
Homemade Coconut Pudding with
Chocolate Syrup Drizzle

6-10 Pax

Homemade Organic Siew Mai
"Dumpling"
Sweet Corn with Crab Meat Soup
Grilled Live Organic Tiger Prawn with
Special BBQ Sauce
Alu-Alu Seafood Beancurd
Farm Fresh Wok Fried Organic
Seasonal Vegetable with Garlic
Fresh Organic Fish Fillet Wok Fried
with
Traditional Nyonya Sauce
Garlic Fried Rice
Homemade Coconut Pudding with
Chocolate Syrup Drizzle



Discover how the Marine Ecology Research Centre restores the population of Giant Clams and corals back into the sea. Snorkel or Kayak to your heart's content then Have lunch at Alu-Alu that serves fresh organically-farmed fish to reduce the overfishing of wild fish communities in the ocean.

PACKAGE PRICE:

RM 130.00 nett/adult

RM 90.00 nett/child (4 – 11 years)

Price inclusive of lunch.

PACKAGE INCLUDES:

Jetty fee, Scheduled boat transfers,
Video presentation and tour of the
Marine Ecology Research Centre
Use of snorkeling set or kayak
Set Lunch at Alu – Alu Chinese Seafood Restaurant

BOAT SCHEDULE:

Jesselton Point > Resort: 10:30 / 13:30

Resort > Jesselton Point: 13:00 / 16:00

For more enquiries:

Call +60 88 380 390 or e-mail
rsvn.gayana@echoresorts.com
www.echoresorts.com/gayana

*Price inclusive of 6% SST