



# MENU

BREAKFAST, LUNCH AND DINNER





## **FOOD PHILOSOPHY**

We appreciate every moment is special, and that food can make or break an experience. That's why we've made food a key pillar of every Rascal voyage.

Our philosophy is based on simplicity. Simple, yet delectable. Fresh produce, dishes packed with flavour. International cuisine with a local twist.

Whether you're enjoying a cheeseburger with an ice cold beer and your toes in the sand; or savouring a perfectly grilled snapper with a crisp glass of white wine, we make sure it is delivered to Rascal perfection.



# MORNING

## **BREAKFAST**

### **DAILY ASSORTMENT**

A selection of seasonal fruits, pastries, jams and toast will be served daily

### **PÂTISSERIE**

#### **Toast**

Mixed toast served with butter and a trio of seasonal organic jams

#### **Berry Creamy Toast**

Sautéed toast soaked in coconut milk and eggs with cinnamon and vanilla, torched banana, and berry coulis served with cream. Choice of maple syrup or chocolate sauce

#### **Traditional Fluffy Pancakes**

Served with whipped cream and choice of maple syrup, chocolate sauce or berry sauce

#### **Fruit Crêpes or Classic Crêpes**

Fruit crêpes filled with caramelised Flores cinnamon apples. Both served with cream and choice of maple syrup, chocolate sauce or butterscotch

#### **Bakery Selection**

Pain au chocolat, croissant, raisin danish

### **RASCAL SIGNATURE**

#### **Lobster Omelette**

Classic omelette with prawn, lobster medallion, garlic, leek, caramelised onion, and camembert cheese served with artisan toast

#### **Scallop Smoky Scramble**

Scrambled eggs with smoky bacon bits, fresh chives, and garlic pan-seared scallops served with sourdough bread

#### **Truffle Eggs Benedict**

Poached eggs, truffle hollandaise sauce, hash brown, sautéed mushrooms, and pastrami ham



# MORNING

## BREAKFAST CONTINUED

### TRADITIONAL ASIAN FLAVOURS

#### **Nasi or Mie Goreng**

Indonesian fried rice or noodles, served with chicken or seafood, fried egg, Lombok crackers, tomato and cucumber

#### **Rice Congee**

Rice porridge with shredded chicken, egg yolk, and fried shallots. Served with chives, chilli and fish sauce

#### **Miso Soup**

Japanese dashi soup with wakame, tofu and leek

### EGG STYLES

#### **Eggs on Toast**

Boiled, fried, scrambled or poached eggs served with toast and your choice of sides

#### **Eggs Benedict or Florentine**

Poached eggs on toast with spinach and ham or smoked salmon, topped with hollandaise sauce and your choice of sides

#### **Custom Omelette**

Two-egg omelette with your choice of fillings: bacon, ham, cheddar cheese, mushroom, capsicum, chives, shallots, garlic or parsley served with toast and your choice of sides

#### **Baked Eggs**

Baked eggs, fresh tomato marinara, mushroom, spinach and avocado, and your choice of sides

#### **Smashed Avocado**

Poached eggs, feta, cherry tomato, green herbs, wholegrain toast, topped with hollandaise sauce and your choice of sides

**Side Dishes:** *Soft or crispy bacon, smoked ham, hash brown, chicken tarragon sausage, smoked salmon, spinach, mushroom*



# MORNING

## BREAKFAST CONTINUED

### HEALTHY BITES

#### **Fruit Salad**

Seasonal fruit salad with spiced ginger, lemon crumble, lemon and star anise syrup

#### **Chia Seed Triple Treat**

Dragon fruit smoothie, creamy yoghurt, soy milk chia seed pudding topped with peach and granola

#### **Oatmeal Elixir Bowl**

Overnight oatmeal, vanilla crumble, mixed berry compote and roasted almonds

#### **Cereals**

Granola with chocolate and almonds. Toasted muesli oats with dried fruit and nuts. Kellogg's Special K, Cornflakes, Rice Krispies or Coco Shells. Choice of full cream milk, fresh milk, soy milk or plain yoghurt

#### **Greens**

Leafy greens with choice of cucumber, carrot, tomatoes, red onion, rucola, bell pepper, avocado, black olives, capers, gherkin, mint, coriander

***Dressings:*** house dressing, French dressing, olive oil, balsamic vinegar

***Dried Fruits:*** goji berries, apricots, cranberries, raisins

***Roasted Nuts:*** whole almonds, cashew nuts, pistachios, walnuts



# MORNING

## BEVERAGE SELECTION

### JUICES

Select from our blends or create your own:  
watermelon, papaya, pineapple, orange, apple,  
mango (seasonal)

#### **Green Goddess**

Apple, spinach, lime, cucumber and celery

#### **Carrot Energiser**

Carrot, orange, ginger and lemon

#### **Ginger Immune**

Ginger, orange, apple, beetroot, lime and mint

### SMOOTHIES

Banana, strawberry, mango, avocado, yoghurt  
or create your own blend

### HOT DRINKS

#### **Coffee**

Long black, cappuccino, espresso, flat white,  
macchiato, iced coffee, Bali coffee, decaf

#### **Tea**

English breakfast, earl grey, darjeeling, Yellow  
Label, green mint, jasmine, chamomile, ginger &  
lemon, lemongrass, peppermint, decaffeinated  
black tea



# DAY 1

## LUNCH FAMILY STYLE

### Summer Salad

Baby romaine, avocado, red onion, garden herb, gouda cheese, heirloom cherry tomato, lemon dressing

### Tuna Tataki

Pan-seared yellowfin tuna, sesame, virgin coconut oil, chilli, shallot, kemangi

### Vegetable Teriyaki

Broccoli, tofu, ginger, teriyaki sauce, cashew nuts

### Pickled Vegetables

### Steamed Rice

### Sambal Lu'at

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### Île Flottante

Poached meringue, crème anglaise, vanilla crumble, berry mash



# DAY 1

## DINNER

### Amberjack Crudo

Moyo's lime-ponzu marination, nori seaweed, coriander emulsion, salmon roe

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### Snapper

Roasted local whole red snapper with turmeric, galangal, lemongrass, tamarind, lime and Sundanese pesmol sauce

### Eggplant Balado

Mild red chilli stir-fried with shallots, kaffir lime, and tomato

### Green Papaya Salad

Romaine, chilli, coriander, peanut, sweet sour dressing

### Wild Rice Pilaf

Green peas, carrots, onion, raisin, saffron

### Glazed Corn

Honey butter grilled corn cob

### Krupuk

5 Rascal's Sambals

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### Deconstructed Tiramisu

Mascarpone cream, Kahlua sponge, coffee gel, Bailey's ice cream

## CANAPÉS

### Corn Fritters

Prawn, avocado, coriander

### Beef Tartare

Toast, mustard, nasturtium





## DAY 2

### **LUNCH** FAMILY STYLE

#### **Fennel Salad**

Arugula, young spinach, walnut, pomegranate, cranberry, shallot dressing

#### **King Prawn**

Grilled East Javanese prawns, parsley garlic butter sauce, charred lime

#### **Duck**

Crispy confit duck leg, roasted pumpkin, kale, raspberry tamarind sauce

#### **Stir-fry Vegetables**

Oyster mushroom, baby corn, green bell pepper, crispy tempeh

#### **Nasi Bakar**

Grilled rice in banana leaf

#### **Dabu-Dabu**

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#### **Key Lemon Pie**

Lemon meringue, lemon curd, confit lemon wedges, orange blossom gel, lemon sorbet



## DAY 2

### DINNER

#### **Beetroot & Barramundi**

Roasted and pickled beetroot, bulgur, poached marinated barramundi, goat cheese, basil, burnt butter vinaigrette

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#### **Beef Tenderloin**

Stockyard beef tenderloin, potato terrine, king oyster mushroom, carrot purée

#### **Green Asparagus**

Classic Beurre Blanc style

#### **Glazed Carrot**

Sherry vinegar, honey, thyme, bay leaf

#### **Creamy Potato Mousseline**

#### **Mushroom Gravy, Red Wine Bordelaise**

#### **5 Rascal's Sambals**

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#### **Valrhona Chocolate Mousse**

Chocolate shell, candied strawberry, vanilla crumble, strawberry sorbet

### CANAPÉS

#### **Ayam Sambal Matah**

Chicken, shallots, tapioca crackers, kemangi

#### **Tempura Soft Shell Crab**

Mango salad, avocado, edible flowers



# DAY 3

## **LUNCH: BEACH PICNIC**

### **CHEF'S SPECIAL**

#### **Smoked Turkey Wraps**

Lettuce, cucumber, tomato, feta cheese, guacamole

#### **Crispy Squid**

Tempura crispy squid, chilli powder, kemangi, kaffir lime leaf, lemon zest, cured egg sauce

#### **Tomato Carpaccio**

Mozzarella, basil emulsion, confit red bell pepper, arugula, pumpkin seeds

#### **Baba Ganoush**

#### **Black Olive Tapenade**

#### **Beetroot Hummus**

#### **Olive Oil**

#### **Balsamic**

#### **Flatbread**

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#### **Fruit Skewers**

With chocolate sauce and raspberry coulis



# DAY 3

## DINNER

### **Ceviche de Tigre**

Fresh local snapper, red onion, mango, pineapple, corn, ginger, chilli, herbs, coconut

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### **Paella**

Spanish red marisco rice, scallop, river prawns, clams, calamari, grouper, and saffron

### **Cucumber Salad**

Cucumber, baby gems, watercress, almond nuts, goat cheese, Dijon vinaigrette

### **Chargrilled Vegetables**

Carrot, baby corn, zucchini, chimichurri

### **Garlic Aioli**

### **5 Rascal's Sambals**

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### **Baked Pineapple**

Slow-roasted, glazed with Sumbawa flower honey and XO Brandy, pickled vanilla pineapple, coconut piña colada sorbet

## CANAPÉS

### **Cold Cut Platter**

Salami, beef cecina, jamón ibérico

### **Cheese Platter**

Gouda, brie, grapes, olives, gherkins, croutons



# DAY 4

## LUNCH FAMILY STYLE

### Quinoa Salad

Leafy greens, cherry tomato, sweet corn, edamame, raisin, apricot, green apple, mint, feta cheese, mustard dressing

### Roasted Organic Chicken

Stuffed with garlic, thyme, bay leaves and lemon zest, served with chicken gravy

### Sea Bass Rica-Rica

Pan-seared Sulawesi sea bass, mildly spicy Manado sauce, tomato relish, chilli oil, kemangi

### Grilled Vegetables

Dukkah spiced zucchini, bell pepper, baby carrot, eggplant

### Steamed Brown Rice

### Sambal Rica-Rica

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### Sabayon Grand Marnier

Orange wedges, coconut crumble, vanilla ice cream



# DAY 4

## DINNER

### INDONESIAN RIJSTTAFEL

#### Rujak

Young seasonal fruit salad, chilli tamarind sauce, bumbu oil, peanut crust

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#### Beef Rendang

Sumatran spiced slow-braised beef

#### Sate Lilit

Minced chicken, lemongrass, peanut sauce

#### Pepes Ikan

Grilled fresh catch on banana leaf, lime

#### Kering Tempeh

Sweet and savoury crispy tempeh

#### Urab Sayur

Indonesian vegetable and coconut salad

#### Karedok

Fresh vegetable salad with chilli nut sauce

#### Nasi Kuning

Lemongrass, coconut, turmeric rice

#### 5 Rascal's Sambals

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#### Dadar Gulung

Traditional crêpes with coconut stuffing

#### Klepon

Green ball cake with palm sugar filling

#### Ongol-ongol

Steamed brown sugar cake

#### Coconut Sorbet

## CANAPÉS

#### Sushi Roll Mix

Crab stick, tuna, vegetables, tobiko, wasabi, sushi gari, soy sauce



# DAY 5

## LUNCH FAMILY STYLE

### **Mackerel Masala**

Tikka masala marinated Flores mackerel, tropical mango-tomato salsa, curry leaf

### **Sweet Aromatic Pork**

Braised pork shoulder, lemongrass, ginger honey glaze, served with pork skin crackers

### **Caesar Salad**

Chargrilled romaine lettuce, anchovies, parmesan, crispy capers, caesar dressing

### **Herbed Basmati Rice**

### **Asinan Cauliflower**

West-Javanese pickled

### **Sautéed Bok Choy**

### **Sambal Bajak**

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### **Semifreddo**

Banana, Chantilly cream, rum sultana sauce, spiral candy



# DAY 5

## DINNER

### UNDER THE STARS

#### Liver Parfait

Organic chicken liver in a jar with pino Bali, grilled rosemary focaccia, with truffle butter

#### Grilled Pear Salad

Arugula, cashew nuts, blue cheese dressing

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#### Lobster

Grilled Papuan lobster, tropical jalapeño salsa

#### Wagyu Rib Eye

Wood-roasted wagyu beef, thyme-rosemary-garlic basting

#### Grilled Fermented Cabbage

#### Grilled Vegetable Sticks

#### Baby Potato Salad

#### Béarnaise, Brown Onion Sauce

#### 5 Rascal's Sambals

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#### Crème Brûlée

Vanilla bean custard, strawberry, mint

## CANAPÉS

#### Salmon On Toast

Artisan toast, cream cheese, capers, dill

#### Duck Ball

Crispy cheesy duck meat, turmeric mayo, edible flowers