



# 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.



DAILY

## BREAKFAST

### GRAINS, BREADS & PASTRY

#### Toasted Tropical Granola

Milk, soy milk or yoghurt and wild honey

#### Strawberry, Traditional or Banana Pancakes

Choice of maple syrup, crème Chantilly and honeycomb butter

#### Pastry Basket

Pain au chocolat, croissant and cinnamon roll

#### Selection of Toast

### HEALTHY START

#### Seasonal Fruit Salad

Honey and cinnamon yoghurt side

#### Tropical Fruit Plate

Fresh market seasonal fruits

#### Spiced Egg White Omelette (DF) (GF) (V) (ME)

Eggs, sautéed onion, fresh tomato, coriander with avocado salsa

#### Eggs

Eggs any style, choice of bacon, ham, chicken sausage, roasted tomato, sautéed mushrooms, spinach

#### Vegetarian Baked Eggs

Baked eggs, tomato, mushroom, spinach, avocado

#### Eggs Benedict & Florentine (GF Available)

Poached eggs, Hollandaise sauce, English muffins, choice of ham or sautéed spinach

### INDONESIAN

#### Mie Goreng

Stir-fried egg noodles, chicken, prawns and vegetables

#### Nasi Goreng

Stir-fried rice, chicken, prawns and vegetables



DAILY

## **BREAKFAST DRINKS**

### **Freshly Squeezed Juices & Smoothies**

Orange, pineapple, apple, watermelon, papaya, banana, strawberry, mixed berry, mango, avocado and yoghurt

### **Green Goddess**

Apple, spinach, lime, cucumber and celery

### **Carrot Energiser**

Carrot, orange, ginger and lemon

### **Ginger Immune**

Ginger, orange, apple, beetroot, lime and mint

### **Coffee**

Espresso, long black, cappuccino, decaffeinated or kopi Bali

### **Tea**

English breakfast, chamomile, green, ginger or lemongrass

### **Fresh Coconut**

Whole coconut served chilled with lime

### **Bloody Mary**

Vodka, tomato juice, Lea & Perrins, lemon and celery

**Almond, Soy, Oat Milk available upon request**



# DAY 1

## BREAKFAST À LA CARTE

### WELCOME LUNCH

#### **Tuna Tataki Sambal Matah**

Seared tuna, shallots, chilli, kaffir lime, organic coconut oil

#### **Prawn & Green Mango Salad**

Prawns, mint, shallots, coriander, peanuts, green mango, red chilli dressing

#### **Chicken Salad**

Marinated chicken breast, baby romaine lettuce, avocado, lemon dressing

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#### **Honeycomb Candy**

Honeycomb candy, vanilla bean ice cream, salted caramel sauce

### WELCOME DINNER

#### **Spanish Mackerel Crudo**

Spanish mackerel, ponzu dressing, chives, fried garlic

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#### **Salt Baked Whole Snapper**

Salt-crusted whole snapper fish, grilled lemongrass, lemon

#### **Sautéed Sweetcorn**

Sweetcorn, parsley butter

#### **Sautéed Asparagus**

Asparagus, shallots, garlic

#### **Citrus Salad**

Mixed greens, citrus segments, red radish, pistachio nuts, tangerine mint dressing

#### **Sauces**

Lemon butter, nam jim and fresh tomato salsa

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#### **Belgian Chocolate Mousse**

Belgian chocolate mousse, strawberry ice cream, icing sugar, vanilla crumble



## DAY 2

### **BREAKFAST À LA CARTE**

#### **BEACH PICNIC**

##### **Tropical Chicken Wraps**

Crispy chicken, tomato, bell pepper, coriander

##### **Spice Crispy Baby Squid**

Salt flour fried baby squid, shallots, chilli

##### **Bulgur Tabbouleh Salad**

Cracked wheat, tomato, onion, cucumber, raisins, apricot, avocado, celery leaves

##### **Dipping Sauces**

Pico de Gallo, guacamole, sour cream, tartare sauce

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##### **Seasonal Fruit Skewers**

#### **DINNER**

##### **Fusion White Fish Ceviche**

White fish, jicama, mango, corn, kemangi, coconut milk, chilli

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##### **Grilled Wagyu Beef Tenderloin**

Beef tenderloin, confit shallots, carrot purée, baby carrots, baby potatoes

##### **Sauces**

Béarnaise and beef jus

##### **Sautéed Green Beans**

Green beans, garlic, parsley

##### **Garlic Baby Potatoes**

Baby potatoes, lemon thyme, roasted garlic

##### **Glazed Baby Carrots**

Baby carrots, honey, vinegar, thyme

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##### **Tiramisu Martini**

Amaretto, Kahlua biscuit, mascarpone cream



# DAY 3

## BREAKFAST À LA CARTE

### LUNCH

#### **Caramelised Chicken Wings**

Chicken wings, carrots, cucumber, crudités, spicy sour cream dipping sauce

#### **King Garlic Prawns**

King prawns, garlic butter sauce, lemon, herbed rice

#### **Chargrilled Romaine**

Baby romaine lettuce, fried capers, shaved parmesan, corn, cherry tomatoes

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#### **Exotic Poached Pears**

Poached pears, red wine, vanilla beans, dark chocolate sauce, butter cookie chunks

### DINNER

#### **Crispy Goat Cheese Balls**

Herbed goat cheese filling, tomato, chimichurri

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#### **Herb Crusted Lamb Rack**

Lamb rack, cauliflower purée, roasted vegetables

#### **Sauce**

Red wine sauce

#### **Roasted Cauliflower and Green Bean Salad**

Cauliflower, blanched green beans, shallot dressing, cherry tomatoes, basil, pine nuts

#### **Spiced Creamy Spinach**

Spinach, nutmeg

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#### **Summer Mango Parfait**

Frozen mango, fresh sweet mango, lime sorbet, honey



# DAY 4

## BREAKFAST À LA CARTE

### LUNCH

#### **Roasted Organic Chicken**

Thyme stuffed roasted chicken, garlic, onion, lemon, chicken jus

#### **Sea Bass Rica-Rica**

Sea bass, mild rica-rica sauce, tomato, kemangi

#### **Grilled Vegetable Salad**

Zucchini, corn, carrots, mixed lettuce, kale, French dressing

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#### **Rascal Key Lime Pie**

Lime curd, meringue, candied lemon zest

### DINNER

#### UNDER THE STARS

#### **Baby Gem Salad**

Baby gem lettuce, red onion, almond, bell pepper, honey dressing

#### **Sate Station**

Beef, pork, chicken, peanut sauce

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#### **Charcoal Grilled Lobster**

Lobster, garlic butter, shaved fennel

#### **Paella Station**

Seafood paella

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#### **Creamy Crème Brulée**

Vanilla bean curd, biscotti





# DAY 5

## BREAKFAST À LA CARTE

### LUNCH

#### Arugula Salad

Arugula, fennel, apple, pomegranate, candied walnut, cherry tomatoes, lemon dressing

#### Prawn Linguini Aglio e Olio

Prawns, linguini pasta, garlic, parsley, basil, chilli flakes, olive oil

#### Seared Duck Leg

Confit duck, grilled asparagus, cauliflower, cucumber, chives, coriander, hoisin sauce

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#### Baked Ginger and Pineapple

Caramelised pineapple, ginger ice cream, sweet crumbs, coconut foam

### DINNER

#### INDONESIAN RIJSTTAFEL

#### Beef Rendang

Slow braised beef, ginger, cardamom, cinnamon spice paste, coconut

#### Sate Lilit

Minced chicken sate, sweet and sour sauce

#### Ikan Sambal Matah

Grilled Catch of the Day, sambal matah, lime

#### Tempe Manis

Fried tempe, sautéed shallots, chilli, garlic, lime leaf

#### Urap Sayur

Indonesian vegetables and coconut salad

#### Oseng-Oseng

Sautéed long beans, tomato, bean sprouts, garlic, shallots

#### Nasi Kuning

Yellow turmeric rice

#### Sambal & Lime Selection

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#### Indonesian Dessert Sampler

Klepon, dadar gulung, coconut sorbet



# COCKTAIL HOUR

## **CANAPÉS**

A selection of canapés served every evening with complimentary sunset cocktails

**Sushi Rolls**

**Lettuce Cup Ayam Sambal Matah**

**Chicken Enchiladas**

**Cheese Vegetable Quesadillas**

**Corn Fritters with Avocado Salsa**

**Prawn Rice Paper Rolls**

**Tempura Soft Shell Crab with Green Mango Salsa**

**Samosa Rendang**

**Cheese Platter**

**Cold Cut Platter**

## **COCKTAILS/MOCKTAILS**

**Old Fashioned**

Base spirit, simple syrup and a dash of Angostura Bitters

**Painkiller**

Dark rum, pineapple, coconut cream and orange

**Dark 'N Stormy**

Dark rum, lime, simple syrup and a splash of Angostura Bitters

**Negroni**

Gin, Campari and sweet Vermouth

**Virgin Mojito**

Lime juice, simple syrup and soda water

**Virgin Pina Colada**

Pineapple, banana, lime and coconut cream

**Request our beverage menu to see our full selection**



# POST DIVE SNACKS

Chicken and Celery Mayonnaise Wraps

Freshly Baked Glazed Muffins

Homemade Chocolate Brownies

Sweet Banana Bread

Tropical Fruit Skewers

Biscotti

Choco Cookies

Tempe Chips

Kue Sus

Cinnamon Banana Fritters

Lavosh Crackers and Tzatziki

Powerballs

Chocolate Truffles

Crudités with Hummus

Homemade Muesli Bars