



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

Seasonal Fruit Skewers

DINNER

Fusion White Fish Ceviche

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

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

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

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

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

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 Brûlée

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