



# 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)**

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**

Tomato, mushroom, spinach, avocado baked egg

#### **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

### ARRIVAL LUNCH

#### Tuna Sambal Matah

Cured tuna, shallots, lime, organic coconut oil

#### Prawn & Green Mango Salad

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

#### Chicken Salad

Coconut poached chicken, cos lettuce, avocado, lemon dressing

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#### Honeycomb

Vanilla bean ice cream, honeycomb, salted caramel

### WELCOME DINNER

#### Spanish Mackerel Crudo

Ponzu, chives, fried garlic

#### Salt Baked Whole Snapper

Salt crusted, grilled lemongrass and lime whole fish

#### Sweet Corn

Sautéed parsley butter

#### Asparagus

Shallots and garlic sauté

#### Baby Cos Salad

Spanish onion, flaked almonds, honey dressing

#### Sauces

Lemon butter, fresh lemon, nam jim and fresh tomato salsa

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#### Coconut Lime Meringues

Lime cured, coconut foam, baked meringues



# DAY 2

## BREAKFAST À LA CARTE

### LUNCH

#### **Roasted Organic Chicken**

Garlic, onion, lemon, thyme stuffed roasted chicken

#### **Mahi Mahi Crudo**

Lime, coconut, shallots, avocado, coriander

#### **Rocket Salad**

Pomegranate, fennel, parmesan lemon dressing

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

### DINNER

#### **Tuna Tartare**

Avocado, coriander, shallots, lemon oil

#### **Tokusan Pan Seared Beef Tenderloin**

Confit shallots, beef jus and mustard selection

#### **Green Beans**

Sautéed garlic and parsley

#### **Garlic Potatoes**

Lemon thyme and garlic roasted

#### **Sauté Kale**

Onion and nutmeg butter

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#### **Tiramisu Martini**

Amaretto, Kahlua biscuit, mascarpone, chocolate



## BREAKFAST À LA CARTE

### LUNCH

#### Grilled Fresh Fish

Tomato and avocado salsa, lemon oil

#### Crispy Baby Squid

Chilli salt flour, shallow fried, lime aioli

#### Bulgur Tabbouleh Salad

Cracked wheat, tomato, onion, cucumber, avocado, celery leaf

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#### Mango Sticky Rice

Fresh mango, sweet coconut, coconut rice

### DINNER

#### INDONESIAN RIJSTTAFEL

#### Beef Rendang

Ginger, cardamom, cinnamon spice paste, slow braised beef

#### Sate Campur

Chicken, prawn, fish sate, peanut sauce

#### Ikan Sambal Matah

Grilled fresh catch, sambal matah, lime salsa

#### Tempe Ketup Manis

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

#### Urab 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

# DAY 3



## BREAKFAST À LA CARTE

### LUNCH

#### Arugula Salad

Fennel, apple, pomegranate, candied walnuts

#### Linguini Aglio Olio

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

#### Asparagus

Grilled asparagus, creamed cauliflower, gremolata

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#### Coconut Textures

Coconut cream semifreddo, roasted shards, coconut cream

## DAY 4

### DINNER UNDER THE STARS

#### Wahoo Tata kai

Jalapeño, ginger soy, wasabi cream, chives

#### Charcoal Grilled Lobster

Urchin butter, shaved fennel

#### Paella Station

Fish, prawns, chicken, saffron tomato rice

#### Smashed Baby Potatoes

Garlic, chives, butter

#### Baby Gem Salad

Spanish onion, almonds, honey dressing

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#### Crêpes Suzette

Orange and Grand Marnier flambéed, vanilla cream





# DAY 5

## BREAKFAST À LA CARTE

### LUNCH

#### **Gỏi Cuốn Rice Paper Rolls**

Prawn, coriander, sprouts, nuoc cham chay dipping sauce

#### **Chicken Som Tum**

Green papaya Thai salad, grilled lemongrass, ginger chicken

#### **Udang Kelapa Prawns**

Lime, chilli, garlic, ginger, coriander sacred prawns

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#### **Ginger & Pineapple Mess**

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

### DINNER

#### ASIAN FUSION

#### **Larb Gai**

Chicken, lime, chilli, mint, coriander, crispy garlic

#### **Thai Chicken Green Curry**

Fresh green Thai paste and home-made coconut milk

#### **Yum Neua Yang**

Thai beef salad, coriander, mint, lemongrass, peanut, shallots, nam jim

#### **Terong Santen**

Maluku grilled eggplant curry, tomato, coconut sauce

#### **Organic Thai Red Rice**

Garlic, prawns, chives and fried egg

#### **Bok Choy and Choy Sum**

Ginger oyster braised

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#### **Thai Tapioca Coconut Pudding**

Mango, coconut cream, tapioca pearls



# COCKTAIL HOUR

## **CANAPÉS**

A selection of canapés served every evening with complimentary sunset cocktails

**Larb Gai In Lettuce Cup**

**Fish Crudo Lime and Chilli Dressing**

**Edamame With Sea Salt and Lime**

**Tuna Tartare Avocado Cream**

**Ayam Sambal Matah Lettuce Cup**

**Corn Fritters with Avocado Salsa**

**Tempura Soft Shell Crab Green Mango Salsa**

**Tomato Basil Bruschetta**

**Prawn Rice Paper Rolls With Nuoc Cham Chay**

**Lumpia**

## **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

**Ask us for our beverage menu to see our full selection**