NAVÉLIA
YACHT CHARTERS

AQUA BLU

Sample Menu

Day 8 to Day 12

NAVÉLIA
YACHT CHARTERS

Day 8

LUNCH

Soto Ayam

NAVÉLIA
YACHT CHARTERS

Day 8

DINNER

Seared Scallops / Risotto / Tarragon / Lemon Butter
Sourdough
Tomato & Olive Salad
Salted Caramel Tart / Vanilla Cream

NAVÉLIA
YACHT CHARTERS

Day 9

LUNCH

Spanner Crab Spaghetti / Tomato / Coriander / Chilli Butter

Vanilla Ice Cream / Mixed Berries

NAVÉLIA
YACHT CHARTERS

Day 9

DINNER

Spiced Chicken / Confit Garlic / Jus
Steamed Grouper Fillet / Green Olive Verde / Lemon
Basquaise Peppers
Pomme Purée
Lemon Delicious / Whipped Cream

NAVÉLIA
YACHT CHARTERS

Day 10

LUNCH

Miso soup / tofu / seaweed

Choice of rice

Lightly cured raw tuna

White poached chicken

Edamame

Kimchi

Crispy gow gee

Red radish

Cucumber

Spring onion

Sesame dressing

Pickled ginger

White chocolate & green tea ice cream

NAVÉLIA
YACHT CHARTERS

Day 10

DINNER

Lamb Cutlets
Tomato Eggplant Relish / Pommes Paillasson
Broccoli Salad
Aioli
Baked Cheesecake / Passion Fruit / Cream

NAVÉLIA
YACHT CHARTERS

Day 11

LUNCH

Chicken and Asparagus Pie / Salad
Sorbet

NAVÉLIA
YACHT CHARTERS

Day 11

DINNER

Lobster & Grouper Tagine

Saffron Pilaf

Sumac Yogurt

Cucumber / Tomato Dill Salad

Pandan Crepe, Coconut, Ice Cream

NAVÉLIA
YACHT CHARTERS

Day 12

LUNCH

Chilled cucumber soup / yoghurt / chilli / herbs
Char-grilled barramundi fillet / tartare / lemon
Crispy “broken” potatoes / seaweed powder
Vietnamese slaw / cabbage / mint / peanut / nuoc cham
Sambal matah
Sorbet Or Ice Cream

NAVÉLIA
YACHT CHARTERS

Day 12

DINNER

Roast 200 Day Grain Fed Beef / Red Wine Jus / Rosemary
Béarnaise Sauce
Potato & Fennel Gratin
Green Beans / Creamed Corn
Crème Catalane