NAVÉLIA
YACHT CHARTERS

ORACLE

Cruise Menu

NAVÉLIA
YACHT CHARTERS

Day 1

LUNCH

SUMMER ROLL
Rice pepper roll, red cabbage cucumber, radish, julienne carrot, avocado, lettuce

STEAMED BABY SNAPPER FILLET
Sambal mbe, crispy potato, leek slaw

AFFOGATO
Vanilla ice cream, espresso

DINNER

AMUSE BOUCHE

SWEET CORN SOUP
Coconut cream, cilantro oil, garlic crouton

SEARED SCALLOPS
Smoked gindara mousseline, mango chutney togarasi, coriander oil

HERBS ROASTED CHICKEN BREAST
Crispy potato, watercress tomato salad, zucchini ribbon

CHOCOLATE TERRINE
Dragon fruit, strawberry, choco stick

All menus can be adjusted based on guest preferences

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Day 2

LUNCH

FIJIAN RAW FISH SALAD KOKODA
Mackerel, onion, lime juice, coriander dice tomato coconut milk

PORK RIBS BBQ
Young papaya salad, Asian sweet chili sauce, fried or steam rice

FRUIT TARTLET
Mixed tropical fruit, lemon custard, mint leaf

DINNER

AMUSE BOUCHE

GOHU TUNA
Shallot chili, lime juice, sambel mbe, avocado puree, kemangi

FERMENTED SOY BEAN SOUP WITH TORCH GINGER
Edamame and torch ginger

SMOKED PORK BELLY
Braised pork belly, turmeric rice risotto, spicy pork jus

CHOCOLATE TORTA
Salted caramel sauce, macerated tropical fruit

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Day 3

LUNCH

TRIPLE T
Thin slices tuna, crispy tortilla, tostadas style,
chili aioli, jalapeno

STEAK FRITES
Prime angus beef sirloin, parmesan truffle fries,
baby gem salad

BANANA FRITTER
Grated sweet coconut and vanilla ice cream, kinca

DINNER

AMUSE BOUCHE

PORK RILLETTE
Crispy slice baguette, grain mustard, pickled red onions

ORANGE AND CARROT SOUP
Garlic crostini, cream quenelle, tempered cumin

PAN SEARED RED SNAPPER
Baby potato, wilted garlic spinach, almondine sauce

CHOCOLATE MOUSSE
Strawberry jam, short cake, strawberry ice cream

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Day 4

LUNCH

WATERMELON GAZPACHO
Toasted bread, parisienne cucumber, cilantro

BLACK PEPPER TUNA
Roasted vegetables, avocado purée

PASSION FRUIT EATON MESS
Fresh passion fruit, meringue, mint leaf, cocoa powder

DINNER

AMUSE BOUCHE

ROASTED BEETROOT SALAD
Roasted pumpkin, beetroot puree, cottage cheese, balsamic reduction

ROASTED TOMATO SOUP
Crispy tortilla, dice chicken, lemon oil

GRILLED LOBSTER
Garlic mojo, coriander butter rice, roasted broccoli

ACK FRUIT CRÈME BRÛLÉE
Jack fruit compot

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Day 5

LUNCH

MIXED VEGETABLES SALAD
Crispy garlic crostini, yuzu dressing and soft boiled egg

GRILL PRAWN
Yoghurt rice, tempered cumin, and chop salad

CHOCO BANANA ROLL
Rolled torched banana with crepes skin and Nutella spread

DINNER

AMUSE BOUCHE

CARROT TARTARE
Zucchini roll, dukkah, avocado purée, crostini

CRAB AND PEAS VELOUTE
Pork lardo and lemon oil, soft crab claw, green peas

AUSTRALIAN BLACK ANGUS
Pome purée, asparagus and gem salad, maître D
or chimichurri

CHOCOLATE BROWNIES
Passion fruit sauce, whipped cream, mint leaf

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Day 6

LUNCH

THAI BEEF SALAD
Striploin, glass noodle, cucumber, cherry tomato mixed salad Thai dressing

SQUID INK RICE
Squids, prawn, vegetables, chili, poached egg

TROPICAL FRUIT CUT
Sliced fresh lime, tamarind palm sugar syrup

DINNER

AMUSE BOUCHE

GOHU TUNA
Shallot chili, lime juice, sambel mbe, avocado purée, kemangi

SPLIT PEAS SOUP
Minced spiced beef, tomato, parsley

CORIANDER CRUSTED CHICKEN BREAST
Roasted potato tiens, turning butter vegetables, pan jus

CHOCOLATE TORTA
Salted caramel sauce, macerated tropical fruit

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Day 7

LUNCH

ZUCCHINI THIN CRUST
Crispy tortilla, zucchini ribbon, beetroot pickle, dukkah, avocado

TEMPURA FRITTERS
Tiger prawn, squid, red snapper, zucchini, tempura sauce and steam rice

MANGO SMOOTHIES BOWL
Toasted granola, yoghurt, dried coconut

DINNER

AMUSE BOUCHE

CUCUMBER SALAD
Crispy corn tortilla, roasted peanut, Thai chili dressing

HOT AND SOUR SEAFOOD SOUP
Baby bok choy, cherry tomato, kefir lime

ROASTED LAMB RACK
Kemangi risotto, pickle shimeji, spiced soy reduction

MATCHA MILEFUILLE
Puff pastry, matcha custard, whipped cream

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