NAVÉLIA
YACHT CHARTERS

PRANA

# Sample Menu

*Sample menu only · all items are subject to change*

NAVÉLIA
YACHT CHARTERS

All our menus are designed to be seasonal, using many organic products sourced locally from the vibrant markets of Indonesia. Due to the fast-changing and exciting number of seasons, some fruit or vegetable items may differ slightly from the menu selection. Enjoy a glimpse of what you can expect during your adventure with us.

# Breakfast

Our daily breakfast is served family style and includes the following on the table: fresh fruit platter, a selection of homemade breads and sweet pastries, yoghurt with granola, herb-infused chia pudding, 3 types of jam and a selection of cereals with fresh dairy and non-dairy milks. You can also order additional dishes from the à la carte menu below.

### Eggs Royale
Classic Florentine or Benedict

### Scrambled Eggs
With truffle oil on toasted homemade bread

### Asian Omelette
With fresh chilli, bell pepper, onion & tomato

### Fried Eggs
Cooked over easy / over hard or sunny-side up

### Poached Eggs
Your choice of soft or hard, served on toasted homemade bread

### Full English
Classic bacon, eggs (any style), fried mushrooms, grilled tomato, baked beans, toast and a mug of English tea

### Vegan Breakfast
Tempe, spinach, fried mushrooms, grilled tomatoes & tasty sweet potato

### Smashed Avocado
With poached egg and grilled tomatoes on toasted homemade bread

### Pancakes or Waffles
With maple syrup, strawberry compote and crème fraîche

### Classic French Toast
Served with honey, cinnamon & crème fraîche

NAVÉLIA
YACHT CHARTERS

# Asian Breakfast Menu

◆

### Nasi Goreng
Classic Indonesian fried rice, vegetables, red spices & shrimp paste, with a fried egg and krupuk

### Chicken Noodle Soup
Rice noodles with shredded chicken, hearty vegetables & tofu in a light chicken broth

### Pad Thai
Traditional rice noodles, crunchy bean sprouts, fresh chilli, lime & crushed peanuts with sliced chicken

### Bubur Ayam
Hot rice porridge, leeks, shredded chicken and a soft-boiled egg with all the trimmings

NAVÉLIA
YACHT CHARTERS

# Lunch

## — APPETISERS —

### Thai Beef Salad
Rare beef tenderloin, cherry tomatoes, cucumber, shallots, fresh coriander & mint with a spicy nam jim dipping sauce

### Cajun Scallops
Fresh scallops marinated in Cajun spices, served on a green salad with prawn crackers

### Prawn Spring Rolls
Minced prawns, carrot, cucumber, leek, fresh coriander leaves and a sweet & sour dipping sauce

### Ceviche
Fresh emperor fish, lime, coriander leaves, shallots, cucumber with crispy tortilla chips

### Mediterranean Mezze
Homemade hummus, baba ghanoush, tzatziki, served with warm pita bread

### Rujak
Javanese-style young tropical fruit salad with a spicy palm sugar dressing

### Quinoa Salad
Cucumber, tomato & mint drizzled with a zesty lemon dressing

### Sushi
Prawns, yellowfin tuna, calamari with wasabi and Japanese soy sauce

### Caesar Salad
Baby romaine lettuce, crispy bacon, tossed in Dijon aioli with croutons and Parmesan shavings

## — MAIN COURSES —

### Indonesian Family Style
Beef semur, fried chicken in yellow spices, fish dabu-dabu, crispy tempe, plecing kangkung

### Poached Fish with Miso Soup
Fresh fish, tender mushrooms, tomatoes in a light mushroom broth

### Lomo Saltado
Prime beef, tomatoes, red onion & ginger in a Peruvian sauce with an Asian twist

### Spiedino di Pollo
Skewered chicken, juicy pineapple, zucchini & capsicum, served with tabbouleh

### Soto Ayam
Glass noodles, cabbage, bean sprouts & shredded chicken in a rich turmeric broth, served with krupuk

### Seafood Linguine
Crab, prawn, baby squid and scallops in a rich Parmesan & white wine sauce

### Stuffed Squid
With black lentils, sweet potato purée and fresh kemangi pesto, served on a green salad

### Cajun Fried Fish
Blackened fish, fried polenta, pumpkin purée and buttered roasted asparagus

### Tempe Thai Green Curry
Soya bean cake, tofu, carrots, cauliflower & yellow lentils in a mild coconut green curry

## — DESSERTS —

### Peaches à la Prana
Juicy peaches, French toast with a thick vanilla pudding

### Chocolate Brownie
Served with caramelised apple, strawberries & blueberries

### Passion Fruit Soufflé
With passion fruit sorbet

### Sticky Date Pudding
Fresh seasonal berries, rich butterscotch sauce and banana gelato

### Banana Chocolate Roll
Served with vanilla ice cream

### Strawberry Sorbet
With strawberry cookies & strawberry compote

### Baked Lime Tartlet
With a light lemon sorbet & sweet citrus marmalade

*Sample menu only · all items are subject to change*

NAVÉLIA YACHT CHARTERS

NAVÉLIA
YACHT CHARTERS

# Dinner

## — APPETISERS —

### Sicilian Carpaccio
Fresh tuna, basil & dill, red chilli, garlic and capers with a hint of rosé wine

### Gado-Gado
Asian long beans, carrot, cabbage, spinach, boiled egg and peanut sauce

### Pan-Seared Halloumi
On a green salad with baby romaine lettuce and a red wine reduction, served with toasted pita bread

### Archipelago
A full Indonesian spicy sampler of rujak serut from Bogor, squid bakwan from Belitung, sambal matah from Bali, prawns with dabu-dabu from Manado, crispy tempe and balado from Padang

### Quinotto
Quinoa risotto, misticanza salad and sautéed mushrooms

### Roasted Potato & Leek Soup
Served with warm garlic bread

### Lumpia
Indonesian vegetable spring rolls served with a sweet chilli dipping sauce

### Pan-Seared Snapper
On a bed of sautéed water spinach & crisp bean sprouts with a spicy red sambal

## — MAIN COURSES —

### Sumatra Night
Our famous tender beef rendang, gulai ikan, ayam balado, perkedel kentang, sayur nangka

### Beef Flambé
Australian Aberdeen Angus beef, garlic, ginger, onion, hoisin sauce and a splash of Balinese arak

### Lamb Bourguignon
A rich stew of lamb shoulder, vegetables and rosemary on a bed of mashed potato with a side of honey-roasted carrots

### King Prawn Masala
Served with a quinoa salad, tomatoes, homemade pesto & balsamic reduction

### Yellowfin Tuna Risotto
Rare yellowfin tuna served with risotto made with shrimp bisque

### Baked Pork Belly
Crispy yet tender pork belly, Hainan rice, bok choy, served with a selection of Asian dipping sauces

### Stuffed Trio
Stuffed tomato, mushroom & zucchini with spinach, capsicum, kemangi and lentils

### Beach Barbecue
Our famous beach BBQ including Aberdeen Angus rib-eye steaks, fresh local lobster in garlic butter, merguez lamb sausages, roasted chickpeas, green salad, baked potato, chimichurri sauce & red wine sauce

*Sample menu only · all items are subject to change*

NAVÉLIA
YACHT CHARTERS

## DESSERTS

### Bananarama
A trio of local-style banana cake and banana tartare with banana ice cream

### Chocolate Soufflé
Homemade chocolate soufflé topped with vanilla ice cream

### White Chocolate Crème Brûlée
A rich and creamy white chocolate custard with caramelised sugar and fresh raspberries

### Apple Crumble
Cinnamon, mixed whole nuts, served with crème fraîche

### Coconut Panna Cotta
With hints of ginger, star anise and a strawberry compote

### Coconut Cheesecake
A crunchy biscuit base with a rich coconut cream cheese, topped with dried coconut and a mango compote

### Banana Flambé
Caribbean rum, rich butterscotch, dried banana chips and a zesty lemon sorbet

### Nagasari
Traditional Indonesian steamed cake filled with banana, bathed in sweet coconut milk

*Sample menu only · all items are subject to change*

NAVÉLIA
YACHT CHARTERS

# Good to Know

Our Cruise Director will discuss with you daily the menu options available for the following day. It is vitally important that you inform us of any allergies or specific dietary requirements at least 14 days prior to boarding, to give us enough time to source specific items for you.

We can also cater for birthdays and celebrations on board. Our chef can make various birthday cakes, ranging from pistachio, tiramisu and banana to sponge cakes in a flavour of your choice, and numerous delicious cheesecakes. Please let us know on the Charter Preference List if you need a cake for a special occasion.

Should you require any exotic foods such as caviar, foie gras, wagyu beef, etc., please let us know at least 1 month before departure. These items will be classed as a pre-order and should be paid for before arrival.

Alcohol is expensive in Indonesia and often in limited supply. If you wish to bring your own alcohol on board, we will not charge any corkage fees. However, if there are specific wines or spirits you would like us to source for you, please request these at least 1 month before boarding and we will be happy to try to source them for you.