NAVÉLIA
YACHT CHARTERS

DEWATA

Sample Cruise Menu

NAVÉLIA
YACHT CHARTERS

Every Morning

Sample cruise menu

BREAKFAST À LA CARTE

CONTINENTAL
French toast, bacon, roasted potatoes, sausages & eggs any style

OR INDONESIAN
Chef's special Indonesian fried rice or fried noodles & eggs any style

OR SMOOTHIE BOWL
Blended seasonal fruits, mixed berries, granola, chia seeds, coconut flakes, fresh fruits

OUR BREAKFASTS ARE SERVED WITH

Fresh juice

Fresh fruit platter

Baked goods

Homemade bread

Medley of jams & butter

NAVÉLIA
YACHT CHARTERS

Day 1

LUNCH

ZUCCHINI CANAPÉ
Tomato, basil, feta cheese

CHICKEN SALAD
Grilled chicken, lettuce, avocado, lemon dressing

TUNA TATAKI
Black and white sesame crust, ginger sauce

TROPICAL SORBET
Mango sorbet, dragon fruit coulis, passion fruit, fresh coconut flakes

DINNER

MUSHROOM SOUP
Wild mushrooms, white wine, herbes de Provence, Parmesan crostini

BABY POTATOES
Garlic, chives, butter

ROASTED BEEF TENDERLOIN
Thyme, rosemary, nutmeg

SAUTÉED GREEN BEANS
Sautéed with garlic and parsley

CRÈME BRÛLÉE

NAVÉLIA
YACHT CHARTERS

Day 2

LUNCH

PRAWN AVOCADO SALAD
Cherry tomatoes, pine nuts, lime and dill dressing

CHICKEN SOM TUM
Green papaya, roasted peanuts, coriander

MANGO STICKY RICE
Fresh mango, sweet coconut, coconut rice

DINNER

ANTIPASTI PLATTER
Marinated olives, sun-dried tomatoes, balsamic eggplant

BAKED PARMESAN-CRUSTED SALMON
Fresh parsley, lemon wedges

ASPARAGUS
Sautéed with garlic and parsley

CAULIFLOWER PURÉE
Lemon, thyme and roasted garlic

TIRAMISU
Spiced biscuit, mascarpone, dark chocolate

NAVÉLIA
YACHT CHARTERS

Day 3

LUNCH

TERNATE GOHU TUNA
Tuna sashimi, Indonesian lemon basil, bird's eye chilli, kenari

CRISPY SQUID
Lemon, garlic, coriander

SUNSHINE VEGETABLE MEDLEY
Oven-baked broccoli, baby carrots, zucchini, yellow squash

FRUIT CUP
Seasonal fruits, strawberry sauce

DINNER

PUMPKIN SOUP
Coconut cream, cumin seeds

THYME-STUFFED ROAST CHICKEN
Fresh thyme, lime, jus

BAKED SWEET POTATOES
Dried oregano, olive oil

WOOD-FIRED CARROTS
Yoghurt sauce

APPLE CRISP
Cinnamon, butter

NAVÉLIA
YACHT CHARTERS

Day 4

LUNCH

CHICKEN CAESAR SALAD
Red wine vinegar, romaine lettuce, Parmesan cheese

FETTUCCINE ALLE VONGOLE
Clams, garlic, white wine, chilli, parsley

PANNA COTTA
Vanilla, red fruit coulis

INDONESIAN BUFFET DINNER

BEEF RENDANG
Indonesian spice paste, slow-braised beef

SATAY SKEWERS
Chicken satay, peanut sauce

TEMPE KECAP MANIS
Fried tempe, lime leaf, shallot, chilli, sautéed garlic

URAP SAYUR
Indonesian vegetable & coconut salad

OSENG-OSENG
Sautéed long beans, tomato, bean sprouts, garlic, shallots

NASI KUNING
Yellow turmeric rice

SAMBAL AND LIME SELECTION

NAVÉLIA
YACHT CHARTERS

Day 5

LUNCH

VIETNAMESE SPRING ROLLS
Vegetarian and shrimp rice paper rolls, peanut sauce

ASIAN QUINOA SLAW
Shredded carrots and cucumbers, fresh coriander

STEAMED GINDARA
Spring onion, soy sauce, ginger

COCONUT CAKE
Almond, vegan ice cream

DINNER UNDER THE STARS

WHOLE FISH ON THE GRILL
Catch of the day, the Chef's ginger and spice marinade

GRILLED BABY POTATOES AND PUMPKIN SLICES
Garlic, chives, butter

BABY GEM SALAD
Spanish onion, almond, honey dressing

CHARCOAL-GRILLED LOBSTER
Butter, fennel

VEGETABLE BULGUR SALAD
Cucumber, tomatoes, parsley

CRÊPES SUZETTE
Flambéed with orange and Grand Marnier

NAVÉLIA
YACHT CHARTERS

Day 6

LUNCH

PROTEIN POWER SALAD BOWL
Roasted sweet potato, broccoli, avocado, mixed sprouts, mixed nuts

LEMON RED SNAPPER
Herbed butter, sautéed zucchini and red pepper

LIME SORBET
Pineapple fruit cup, pomegranate seeds, mint leaves

DINNER

CARROT & BEETROOT SALAD
Chickpeas, coriander, orange juice dressing

GRILLED LAMB RACK
Green pea hummus, white beans, jus

AIRY CHOCOLATE MOUSSE
Pinch of chilli pepper, whipped cream

NAVÉLIA
YACHT CHARTERS

Day 7

LUNCH

KING PRAWN SALAD
Red cabbage, green peas, cherry tomatoes, lime juice

RED THAI CURRY
Chicken, red and green bell peppers, spinach

FRAGRANT JASMINE RICE
Spring onion, coriander, sesame oil

BLACK SESAME PUDDING
Roasted peanuts, shredded coconut

DINNER

FRENCH ONION SOUP
White wine, butter, croutons

BLACK PEPPER BEEF
Garlic, ginger, black pepper sauce

BUTTERED BALSAMIC MUSHROOMS
White mushrooms, tamarind

CLASSIC GRATIN DAUPHINOIS
Roasted potatoes, garlicky cream sauce

CHOCOLATE SAUCE PEAR
Vanilla ice cream