



EL ALEPH

Menu

Breakfast, Lunch and Dinner

Food Philosophy



We appreciate that 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 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 perfection.

Breakfast



— DAILY ASSORTMENT —

A selection of seasonal fruits, pastries, jams and toast will be served daily.

— PATISSERIE —

Toast

Mixed toast served with butter and a trio of seasonal organic jams

Berry Creamy Toast

Sautéed toast soaked in coconut milk and eggs with cinnamon and vanilla, torched banana and berry coulis, served with cream. Choice of maple syrup or chocolate sauce

Traditional Fluffy Pancakes

Served with whipped cream and a choice of maple syrup, chocolate sauce or berry sauce

Fruit Crêpes or Classic Crêpes

Fruit crêpes filled with caramelised Flores cinnamon apples. Both served with cream and a choice of maple syrup, chocolate sauce or butterscotch

Bakery Selection

Pain au chocolat, croissant, raisin Danish

— SIGNATURE —

Lobster Omelette

Classic omelette with prawn, lobster medallion, garlic, leek, caramelised onion and Camembert cheese, served with artisan toast

Scallop Smoky Scramble

Scrambled eggs with smoky bacon bits, fresh chives and garlic pan-seared scallops, served with sourdough bread

Truffle Eggs Benedict

Poached eggs, truffle hollandaise sauce, hash brown, sautéed mushrooms and pastrami ham

Breakfast Continued



— TRADITIONAL ASIAN FLAVOURS —

Nasi or Mie Goreng

Indonesian fried rice or noodles, served with chicken or seafood, fried egg, Lombok crackers, tomato and cucumber

Rice Congee

Rice porridge with shredded chicken, egg yolk and fried shallots. Served with chives, chilli and fish sauce

Miso Soup

Japanese dashi soup with wakame, tofu and leek

— EGG STYLES —

Eggs on Toast

Boiled, fried, scrambled or poached eggs served with toast and your choice of sides

Eggs Benedict or Florentine

Poached eggs on toast with spinach and ham or smoked salmon, topped with hollandaise sauce and your choice of sides

Custom Omelette

Two-egg omelette with your choice of fillings: bacon, ham, cheddar cheese, mushroom, capsicum, chives, shallots, garlic or parsley, served with toast and your choice of sides

Baked Eggs

Baked eggs, fresh tomato marinara, mushroom, spinach and avocado, and your choice of sides

Smashed Avocado

Poached eggs, feta, cherry tomato, green herbs, wholegrain toast, topped with hollandaise sauce and your choice of sides

Side dishes: soft or crispy bacon, smoked ham, hash brown, chicken tarragon sausage, smoked salmon, spinach, mushroom

Breakfast Continued



— HEALTHY BITES —

Fruit Salad

Seasonal fruit salad with spiced ginger, lemon crumble, lemon and star anise syrup

Chia Seed Triple Treat

Dragon fruit smoothie, creamy yoghurt, soy milk chia seed pudding topped with peach and granola

Oatmeal Elixir Bowl

Overnight oatmeal, vanilla crumble, mixed berry compote and roasted almonds

Cereals

Granola with chocolate and almonds. Toasted muesli oats with dried fruit and nuts. Kellogg's Special K, Cornflakes, Rice Krispies or Coco Shells.

Choice of full-cream milk, fresh milk, soy milk or plain yoghurt

Greens

Leafy greens with a choice of cucumber, carrot, tomatoes, red onion, rucola, bell pepper, avocado, black olives, capers, gherkin, mint, coriander

Dressings: house dressing, French dressing, olive oil, balsamic vinegar

Dried fruits: goji berries, apricots, cranberries, raisins

Roasted nuts: whole almonds, cashew nuts, pistachios, walnuts

Beverage Selection



— JUICES —

Select from our blends or create your own: watermelon, papaya, pineapple, orange, apple, mango (seasonal)

Green Goddess

Apple, spinach, lime, cucumber and celery

Carrot Energiser

Carrot, orange, ginger and lemon

Ginger Immune

Ginger, orange, apple, beetroot, lime and mint

— SMOOTHIES —

Banana, strawberry, mango, avocado, yoghurt, or create your own blend

— HOT DRINKS —

Coffee

Long black, cappuccino, espresso, flat white, macchiato, iced coffee, Bali coffee, decaf

Tea

English breakfast, Earl Grey, Darjeeling, Yellow Label, green mint, jasmine, chamomile, ginger & lemon, lemongrass, peppermint, decaffeinated black tea

Day 1 · Lunch



Family Style

Summer Salad

Baby romaine, avocado, red onion, garden herbs, Gouda cheese, heirloom cherry tomato, lemon dressing

Tuna Tataki

Pan-seared yellowfin tuna, sesame, virgin coconut oil, chilli, shallot, kemangi

Vegetable Teriyaki

Broccoli, tofu, ginger, teriyaki sauce, cashew nuts

Pickled Vegetables

Steamed Rice

Sambal Lu'at



Île Flottante

Poached meringue, crème anglaise, vanilla crumble, berry mash

Day 1 · Dinner



Amberjack Crudo

Moyo's lime-ponzu marinade, nori seaweed, coriander emulsion, salmon roe



Snapper

Roasted local whole red snapper with turmeric, galangal, lemongrass, tamarind, lime and Sundanese pesmol sauce

Eggplant Balado

Mild red chilli stir-fried with shallots, kaffir lime and tomato

Green Papaya Salad

Romaine, chilli, coriander, peanut, sweet and sour dressing

Wild Rice Pilaf

Green peas, carrots, onion, raisins, saffron

Glazed Corn

Honey butter grilled corn on the cob

Krupuk

Our 5 Sambals



Deconstructed Tiramisu

Mascarpone cream, Kahlúa sponge, coffee gel, Baileys ice cream

— CANAPÉS —

Corn Fritters

Prawn, avocado, coriander

Beef Tartare

Toast, mustard, nasturtium

Day 2 · Lunch



Family Style

Fennel Salad

Arugula, young spinach, walnut, pomegranate, cranberry, shallot dressing

King Prawn

Grilled East Javanese prawns, parsley garlic butter sauce, charred lime

Duck

Crispy confit duck leg, roasted pumpkin, kale, raspberry tamarind sauce

Stir-Fry Vegetables

Oyster mushroom, baby corn, green bell pepper, crispy tempeh

Nasi Bakar

Grilled rice in banana leaf

Dabu-Dabu



Key Lemon Pie

Lemon meringue, lemon curd, confit lemon wedges, orange blossom gel, lemon sorbet

Day 2 · Dinner



Beetroot & Barramundi

Roasted and pickled beetroot, bulgur, poached marinated barramundi, goat cheese, basil, burnt butter vinaigrette



Beef Tenderloin

Stockyard beef tenderloin, potato terrine, king oyster mushroom, carrot purée

Green Asparagus

Classic beurre blanc style

Glazed Carrot

Sherry vinegar, honey, thyme, bay leaf

Creamy Potato Mousseline

Mushroom Gravy, Red Wine Bordelaise

Our 5 Sambals



Valrhona Chocolate Mousse

Chocolate shell, candied strawberry, vanilla crumble, strawberry sorbet

— CANAPÉS —

Ayam Sambal Matah

Chicken, shallots, tapioca crackers, kemangi

Tempura Soft Shell Crab

Mango salad, avocado, edible flowers

Day 3 · Lunch



Beach Picnic · Chef's Special

Smoked Turkey Wraps

Lettuce, cucumber, tomato, feta cheese, guacamole

Crispy Squid

Tempura crispy squid, chilli powder, kemangi, kaffir lime leaf, lemon zest, cured egg sauce

Tomato Carpaccio

Mozzarella, basil emulsion, confit red bell pepper, arugula, pumpkin seeds

Baba Ganoush

Black Olive Tapenade

Beetroot Hummus

Olive Oil

Balsamic

Flatbread



Fruit Skewers

With chocolate sauce and raspberry coulis

Day 3 · Dinner



Ceviche de Tigre

Fresh local snapper, red onion, mango, pineapple, corn, ginger, chilli, herbs, coconut



Paella

Spanish red marisco rice, scallop, river prawns, clams, calamari, grouper and saffron

Cucumber Salad

Cucumber, baby gems, watercress, almonds, goat cheese, Dijon vinaigrette

Chargrilled Vegetables

Carrot, baby corn, zucchini, chimichurri

Garlic Aioli

Our 5 Sambals



Baked Pineapple

Slow-roasted, glazed with Sumbawa flower honey and XO brandy, pickled vanilla pineapple, coconut piña colada sorbet

— CANAPÉS —

Cold Cut Platter

Salami, beef cecina, jamón ibérico

Cheese Platter

Gouda, brie, grapes, olives, gherkins, croutons

Day 4 · Lunch



Family Style

Quinoa Salad

Leafy greens, cherry tomato, sweet corn, edamame, raisins, apricot, green apple, mint, feta cheese, mustard dressing

Roasted Organic Chicken

Stuffed with garlic, thyme, bay leaves and lemon zest, served with chicken gravy

Sea Bass Rica-Rica

Pan-seared Sulawesi sea bass, mildly spicy Manado sauce, tomato relish, chilli oil, kemangi

Grilled Vegetables

Dukkah-spiced zucchini, bell pepper, baby carrot, eggplant

Steamed Brown Rice

Sambal Rica-Rica



Sabayon Grand Marnier

Orange wedges, coconut crumble, vanilla ice cream

Day 4 · Dinner



Indonesian Rijsttafel

Rujak

Young seasonal fruit salad, chilli tamarind sauce, bumbu oil, peanut crust



Beef Rendang

Sumatran spiced slow-braised beef

Sate Lilit

Minced chicken, lemongrass, peanut sauce

Pepes Ikan

Grilled fresh catch in banana leaf, lime

Kering Tempeh

Sweet and savoury crispy tempeh

Urap Sayur

Indonesian vegetable and coconut salad

Karedok

Fresh vegetable salad with chilli nut sauce

Nasi Kuning

Lemongrass, coconut, turmeric rice

Our 5 Sambals



Dadar Gulung

Traditional crêpes with coconut filling

Klepon

Green ball cake with palm sugar filling

Ongol-Ongol

Steamed brown sugar cake

Coconut Sorbet

— CANAPÉS —

Sushi Roll Mix

Crab stick, tuna, vegetables, tobiko, wasabi, sushi gari, soy sauce

Day 5 · Lunch



Family Style

Mackerel Masala

Tikka masala-marinated Flores mackerel, tropical mango-tomato salsa, curry leaf

Sweet Aromatic Pork

Braised pork shoulder, lemongrass, ginger honey glaze, served with pork skin crackers

Caesar Salad

Chargrilled romaine lettuce, anchovies, Parmesan, crispy capers, Caesar dressing

Herbed Basmati Rice

Asinan Cauliflower

West Javanese pickled

Sautéed Bok Choy

Sambal Bajak



Semifreddo

Banana, Chantilly cream, rum sultana sauce, spiral candy

Day 5 · Dinner



Under the Stars

Liver Parfait

Organic chicken liver in a jar with Pino Bali, grilled rosemary focaccia and truffle butter

Grilled Pear Salad

Arugula, cashew nuts, blue cheese dressing



Lobster

Grilled Papuan lobster, tropical jalapeño salsa

Wagyu Rib Eye

Wood-roasted wagyu beef, thyme-rosemary-garlic basting

Grilled Fermented Cabbage

Grilled Vegetable Sticks

Baby Potato Salad

Béarnaise, Brown Onion Sauce

Our 5 Sambals



Crème Brûlée

Vanilla bean custard, strawberry, mint

— CANAPÉS —

Salmon on Toast

Artisan toast, cream cheese, capers, dill

Duck Ball

Crispy cheesy duck meat, turmeric mayo, edible flowers