NAVÉLIA

YACHT CHARTERS

REBEL

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.

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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

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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

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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

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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

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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

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Day 1 · Dinner

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

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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

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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

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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

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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

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Day 3 · Dinner

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

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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

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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 Sulawesian 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

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Day 4 · Dinner

Indonesian Rijsttafel

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

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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

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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

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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