

Example Breakfast Menu

*Blending the essence of Mediterranean and Latin American gastronomy, using fresh, seasonal products at their peak. **Start the day with elegance and energy.***

Alongside each breakfast, enjoy a vibrant fruit platter, yogurt parfait, homemade baked good, and freshly brewed coffee & tea

Classic Eggs Benedict

with Smoked Salmon & Hollandaise Sauce

Mediterranean Omelette

with Feta, Spinach, Sun-Dried Tomatoes & Fresh Herbs

Shakshuka

Poached Eggs in Spiced Tomato & Pepper Sauce, served with Warm Pita Bread

Soft Scrambled Eggs

with Truffle Oil & Chives on Sourdough Toast

Fresh Tropical Fruit Platter

with Organic Yogurt & Honey

Warm Viennoiserie Selection

Croissants, Pain au Chocolat & Danish Pastries



Example Lunch Menu

Lunch – Light yet indulgent, perfect for sunny afternoons at sea

Seared Scallops

over Cauliflower Cream with Aromatic Green Oil

Mini Vietnamese Spring Rolls

with Avocado, Mango & Lime-Soy Dipping Sauce

Crispy Panko-Breaded Prawns

with Ripe Mango Mayonnaise

Creamy Vegan Risotto

with Wild Mushrooms & Green Asparagus

Seasonal Garden Salad

with Edible Flowers, Citrus Segments & a Champagne Vinaigrette

Fresh Catch of the Day Ceviche

with Lime, Coriander & Red Onion

Lobster Salad

with Citrus Vinaigrette & Baby Greens



Chef Matias' Sundowner Starters

Starters – An introduction to the evening's symphony of flavors

Beetroot Tartare

with Green Apple & Caramelized Walnuts

Seasonal Roasted Eggplants

with Corn Cream, Criolla Sauce & Fresh Basil Leaves

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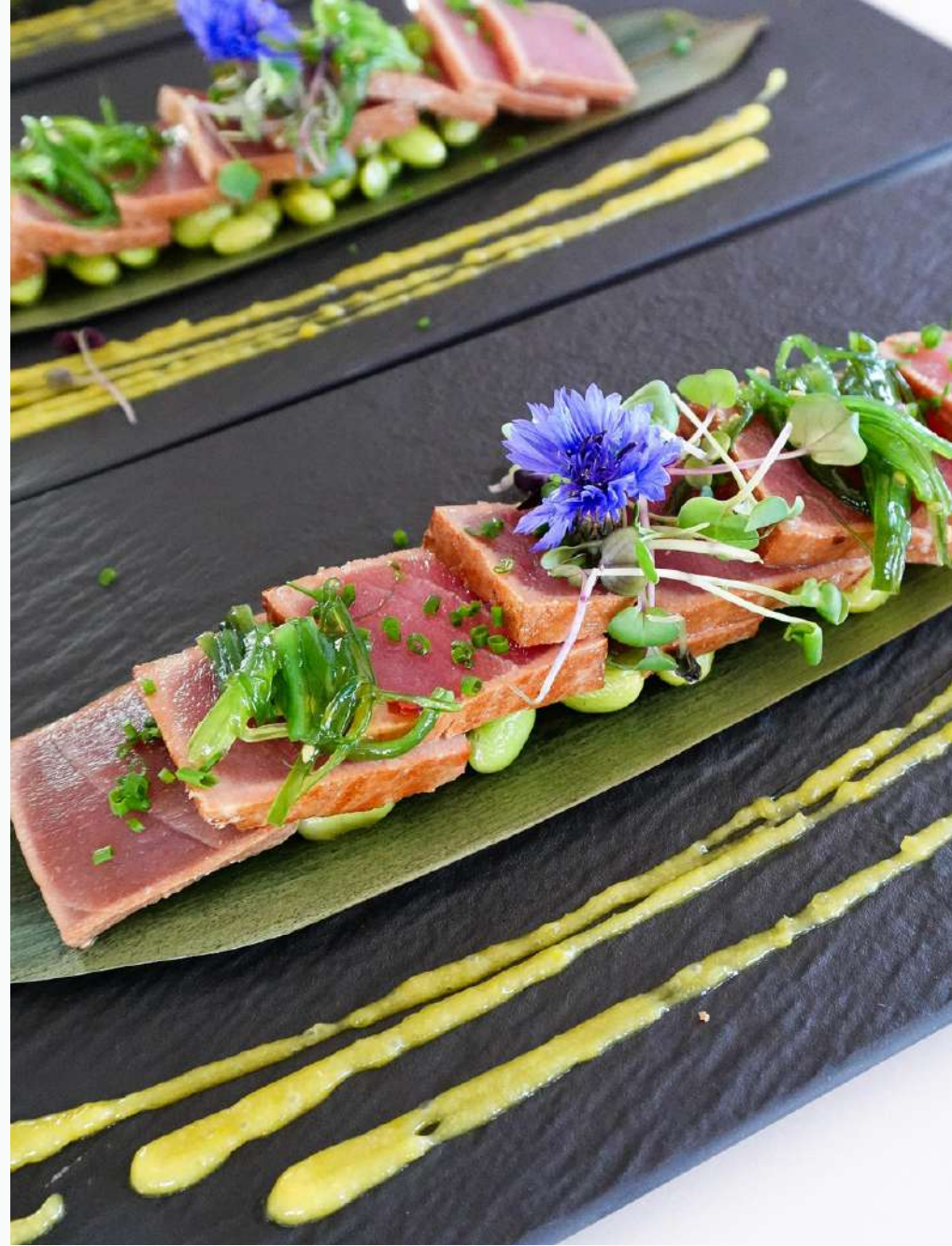
with Avocado Cream & Confit Cherry Tomatoes

Salmon Tartare

with Capers, Dill & Avocado

Seared Tataki Tuna

with Sesame Crust & Ponzu Dressing



Example Dinner and Dessert Menu

Dinner – The main act, a celebration of fine ingredients and skill

Roasted Meagre Fillet

with Creamy Celeriac Purée, Green Asparagus & Bright Citrus Sauce

Braised Beef Cheeks

in Their Jus with Rustic Mashed Potatoes & Glazed Baby Carrots

Grilled Lobster

with Garlic Butter, Lemon & Herb Couscous

Vegan Red Berry Cheesecake

with Almond Crust & Vanilla Infusion

Desserts – The sweet finale to a perfect day

Chocolate & Avocado Mousse

with Maldon Salt & Extra Virgin Olive Oil

Amaretto & Orange Tiramisu

Vegan Chocolate & Orange Truffles

