

Breakfast

Daily assortments of fresh fruit, juices, smoothies,
Coffee, homemade granola and baked goods

- GF Eggs Royale: poached eggs with smoked salmon on homemade hash browns and hollandaise sauce
- French toast with tropical fruit, crispy bacon and coconut
- Shakshuka baked eggs served with sumac flatbreads
- Breakfast tacos with eggs, potatoes, peppers and salsa
- Fluffy American style banana pancaked with maple syrup, blueberries and vanilla cream.
- Çilbir: Greek yoghurt, poached eggs, crispy garlic and chilli oil served with fresh bread



Lunch

An assortment of snacks will be available each day for grazing such as chips & dips, fresh fruit, cheese platters

- Tuna Niçoise salad: seared Ahi Tuna with lettuce, boiled eggs, green beans, crispy potatoes and olive oil vinaigrette
- Grilled Chicken/halloumi souvlaki wraps with boatmade tzatziki, greek salad and pitta bread
- Tropical poké bowls with sushi grade salmon, avocado, edamame beans and sriracha mayo
- Birria Tacos of slow cooked beef with adobo, with onion, coriander and lime
- Catch of the day, grilled and services with couscous, cherry tomato and herb salad
- Roasted vegetable galette with rocket salad with a lemon and caper dressing



Dinner

A chef selection of canapés will be served daily with drinks on the deck before a three course meal, all served with bread & salted butter



Starters

- o Tuna tartare with avocado mousse and a soy and lime vinaigrette
- o Herby carrot keftedes with cumin spiced whipped feta
- o Burrata salad with smoked tomatoes, rocket and herb oil
- o Bajan style seafood cocktail featuring octopus and prawns
- o Charred mackerel fillet, mackerel tartare, pickled baby beets and radish, with a wasabi crème fraîche
- o Beef tenderloin tataki with spring onions and sesame
- o Tikka salmon with kachumber salad

Mains

- o Brown butter seared scallops with a pea and parmesan risotto
- o Saffron creamy linguine with king prawns, calamari and mussels
- o Beef fillet with shallot tarte tatin, parsnip purée and a Madeira jus
- o Red braised pork belly with Szechuan Chinese greens and rice
- o Grilled fish of the day with crispy potatoes & a beurre blanc
- o Pumpkin ravioli with walnut pesto and garlic labneh
- o Lamb shank madras with crispy onion pilau rice and pomegranate

Desserts

- o Basque cheesecake with a fresh berry compote
- o Brûléed Lemon Tart with crème fraîche sorbet
- o Vegan pannacotta with a boozy fruit coulis and chocolate crumb
- o Caribbean inspired pavlova: coconut meringue nest with a medley local tropical fruit and rum infused cream
- o Sticky toffee pudding with homemade vanilla ice cream and caramel sauce
- o Rich chocolate mousse with a sesame tuille and extra virgin olive oil
- o Cheeseboard with boatmade crackers & hot local honey