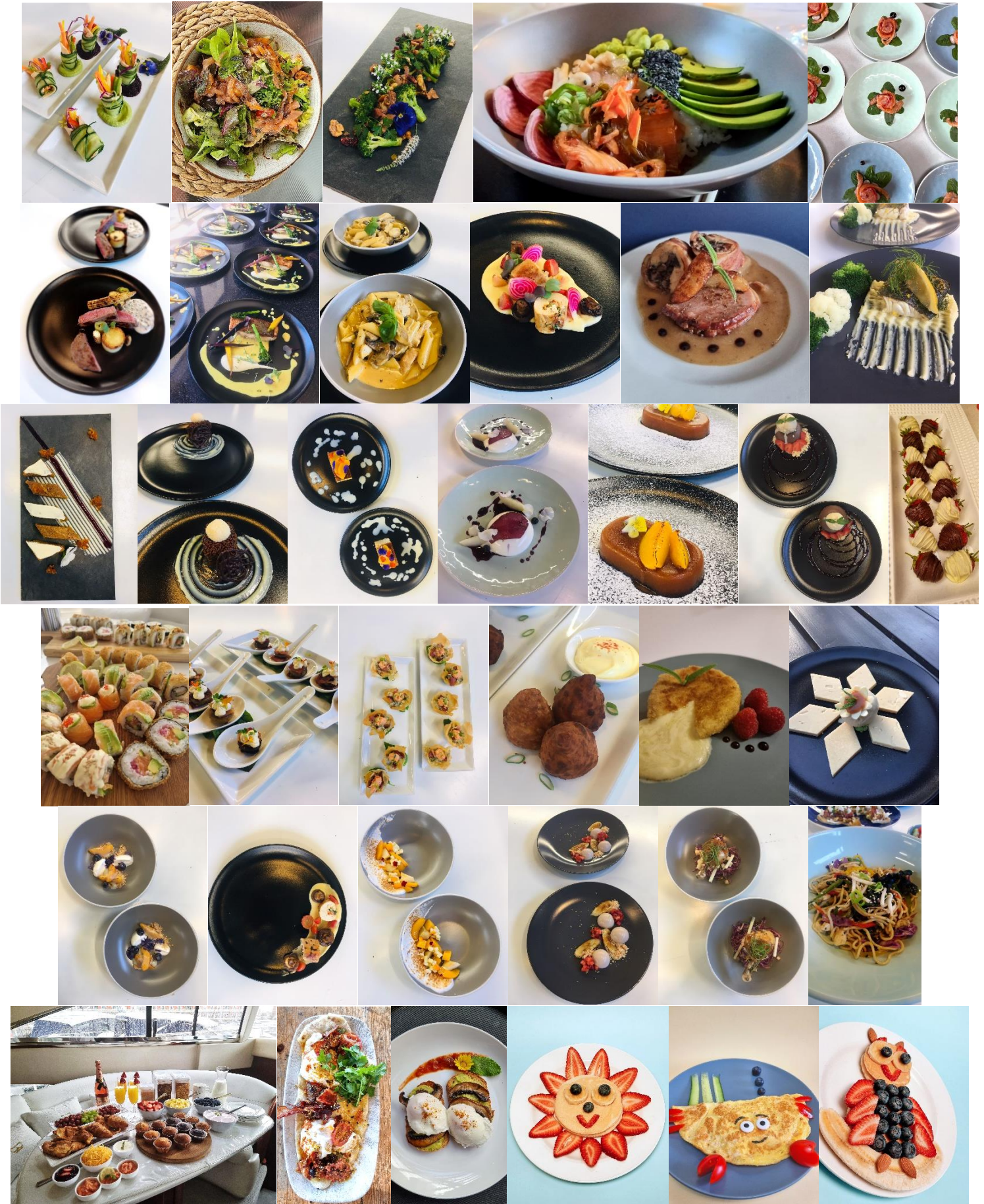


14 Day **DRAFT** Menu by Chantelle



## Day 1

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Old town English breakfast (eggs, bacon, pork sausage, beans served with tomato puree, mushrooms, tomato, hash brown potato, toast)

Or  
(Vegetarian)

### Tea Time

English scones with whipped crème, jam & preserve selections, and grated mixed cheese

### Lunch

#### Starter

Smoked Salmon Salad served on rocket leaves with capers

Or  
(Vegetarian)

#### Main

Fish & Seafood

Fried Tuna steak served with mini Iranian Tadhig golden crispy rice with saffron

Or  
(Vegetarian)

### Canapes

Regional cheese and fruit platter

### Dinner

#### Starter

Gazpacho cold Spanish tomato soup with croutons (Vegetarian)

#### Main

Fish & Seafood

Lemon steamed catch of the day with sweet potato fries

or

Melanzane eggplant tower layered with mozzarella and tomato puree baked with Italian spices  
(Vegetarian)

#### Dessert

Baklava (cashew nut & pasticcio phyllo pastry dish) served with vanilla ice cream

### Midnight Snack

Chocolate variety bonbons

## Day 2

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Turkish Eggs (poached eggs, bacon, with coriander pesto, chilli, with cumin yogurt served on a sesame seed flat bread with roasted mini tomatoes)

Or

(Vegetarian)

### Tea Time

Muffin basket (Bran, Poppy & Lemon, Cappuccino, Strawberry & Yogurt, Chocolate, Blueberry)

### Lunch

#### Starter

Tropical Salad with grilled salmon, coconut shavings, and mango

Or

(Vegetarian)

#### Main

Baked Chicken parmesan served on spaghetti

Or

(Vegetarian)

### Canapes

Crudit  platter including batter fried olives, seasonal vegetables and hummus (vegetarian)

### Dinner

#### Starter

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#### Main

Goan Chicken Vindaloo curry

or

Mushroom goulash serviced with barley (Vegetarian)

#### Dessert

Warm pudding

Malva Pudding, a South African apricot sponge pudding, served with hot or cold custard

### Midnight Snack

Mini doughnuts\*\* topped with chocolate and caramel with sprinkles and nuts

Mini pepperoni pizza

## Day 3

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Eggs benedict (poached eggs with hollandaise sauce) with ham, salmon, or pulled pork served on top of toast  
Or  
(Vegetarian)

### Tea Time

Banana & Walnut bread loaf with butter

### Lunch

#### Starter

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#### Main

Mini Beef wellington (Fillet wrapped in bacon with chilli chicken liver patte baked in puff pastry) served with roasted baby potatoes with rosemary and sea salt, and greens

Or  
(Vegetarian)

### Canapes

Beef Carpaccio folded around orange slices served on rocket leaves with parmesan shavings, cream cheese, capers and a balsamic reduction

Or  
Beetroot Carpaccio (Vegetarian)

### Dinner

#### Starter

Salmon & crème cheese with dill bruschettas and topped with caviar and Prosciutto fig & blue cheese bruschettas

#### Main

Or  
(Vegetarian)

#### Dessert

Cakes & Tarts  
Carrot cake with cream cheese icing and walnuts

### Midnight Snack

Chocolate strawberries (vegan)  
Beef and Mushroom mini burger sliders (vegetarian option)

## Day 4

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Classic, Spanish or Indian Omelette with fillings of choice (cheese, ham, mushroom, pepper bells, onion, tomatoes, chilli) (Vegetarian Options)

### Tea Time

### Lunch

#### Starter

Chicken Caesar Salad with a lettuce variety, egg, crispy croutons, parmesan cheese, and dressing with lemon juice, olive oil, Worcestershire sauce, garlic salt and black pepper

#### Main

Chicken cordon blue served with mashed potatoes infused with crème and chives  
Or  
(Vegetarian)

### Canapes

### Dinner

#### Starter

Crumbed fried camembert with pomegranate balsamic reduction (Vegetarian)

#### Main

Mongolian skewers (thick juicy traditionally roasted in cumin) served with roasted potatoes  
Or  
(Vegetarian)

#### Dessert

Fresh fruit dipped in dark chocolate (Vegan)

### Midnight Snack

Coconut & cashew chocolate bonbons  
Mini pepperoni cones

## Day 5

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Croissants\* with bacon, classic scrambled eggs or bhurji (Indian style scrambled eggs)

### Tea Time

Bagels\* (Egg, Bacon & Avo)

Bagels\* (Smoked salmon, crème cheese & caper spread)

Bagels\* (Gypsy ham, Dijon mustard & peppadews)

### Lunch

#### Starter

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#### Main

Fish & Seafood

Haddock steamed in milk with Zucchini battered fries

Or

(Vegetarian)

### Canapes

Calamari rings served with lemon slices

### Dinner

#### Starter

Wild mushroom warm soup covered and baked with puff pastry (Vegetarian)

#### Main

Kabsa (Arabic flavoured lamb served with rice) with Northern African pumpkin and peanut butter puree, on orange and saffron rice

Or

(Vegetarian)

#### Dessert

Warm pudding

Pecan nut pumpkin pie served with fresh whipped cream

### Midnight Snack

Chocolate peanut cups (vegan)

Chicken and Chickpea mini burger sliders (vegetarian option)

## Day 6

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

African Shakshuka (eggs served with tomato & onion) on toast (Vegetarian)

### Tea Time

Mini quiche (Spinach and feta)  
Mini quiche (Bacon & Cheddar)  
Chocolate Eclairs

### Lunch

#### Starter

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#### Main

Rack of lamb seared in coarse Himalayan salt, black pepper and rosemary served with butter garlic baby potatoes and sour cream and chieives

Or  
(Vegetarian)

### Canapes

Savoury phyllo pastries with biltong shavings (South African cured game meat)

### Dinner

#### Starter

Selection of international cocktail meat balls skewers including Swedish, Italian, South African and chickpea (vegetarian option)

#### Main

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#### Dessert

Cakes & Tarts  
Petit gato (Brazilian chocolate fondant) with vanilla ice-cream

### Midnight Snack

Koeksisters (South African fried honey dough)  
Mini pepperoni calzone (folded pizza)

## Day 7

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Smashed avo on toast with poached eggs and mushrooms

### Tea Time

Monte Cristo (Sourdough camembert & ham sandwich dipped in egg and pan fried)  
S'mores

### Lunch

#### Starter

Spicy Beef Salad with peanut chilli sauce. Served on fresh baby spinach leaves, raw grated beetroot and brie.

#### Main

Chicken wrap with garden salad

Or

(Vegetarian)

### Canapes

Crumbed mushrooms and chicken strips with chilli mayo

### Dinner

#### Starter

Dates, cherries & golden needle mushrooms wrapped in Copa

#### Main

Fish & Seafood

Or

(Vegetarian)

#### Dessert

Cool delights

Kulfi (Indian ice-cream) and burfi (cashew nut & pasticcio fudge)

### Midnight Snack

Date & coconut biscuit bonbons



## Day 8

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

French toast with cinnamon and dusted icing sugar served with Banana fritas (Brazilian style fried banana)

### Tea Time

Cubano (Grilled pulled pork & Swiss cheese sandwich with mayo & English mustard spread)  
Chocolate chip, Ginger, Oats and other cookies/biscuits

### Lunch

#### Starter

Classic Greek Salad with black pitted olives, mature tomatoes, cucumbers, feta cheese, and onions with an olive oil dressing seasoned in coarse salt, black pepper and oregano (Vegetarian)

#### Main

Chinese pork pan fried dumplings (jiaozi), steamed buns (boazi) and deep fried moneybags (wonton) including Vegetarian Options

### Canapes

Roasted tomato with layers of edam cheese and prosciutto

### Dinner

#### Starter

Stuffed grilled chicken breast with spinach, feta & soy sauce

#### Main

##### Beef

South African style Braai (BBQ) with Caramelized carrots & cinnamon, mashed potatoes and green beans, French baguette with garlic, oregano, parmesan and butter

##### Pasta

Tortellini filled with Pumpkin & sage (Vegetarian)

#### Dessert

##### Warm pudding

Apple cinnamon rose tarts with vanilla ice-cream

### Midnight Snack

Chia coconut chocolate mousse (vegan)

## Day 9

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Eggs in a boat (eggs baked into a bread loaf with cheese, ham and pepper bells)

### Tea Time

### Lunch

#### Starter

Summer Salad with apple, pear, cranberries, and chickpeas on coleslaw (Vegan)

#### Main

Bobotie (Ground beef casserole coated with egg and bay leaves) served with Cape Malay yellow rice with raisins and cinnamon, coconut shavings, peach and banana dip.

### Canapes

Stuffed tomato with quinoa (Vegetarian)

### Dinner

#### Starter

#### Main

Or

Risotto with wild mushroom & creamy pepper sauce (Vegetarian)

#### Dessert

Cakes & Tarts

Chocolate Brownie with vanilla ice-cream

### Midnight Snack

## Day 10

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Egg in bacon taco cups

### Tea Time

### Lunch

#### Starter

#### Main

Fish & Seafood

Beer battered fried hake served with skinny fries

Or

(Vegetarian)

### Canapes

Russian cheese grillers encased in puff pastry

### Dinner

#### Starter

Soups

Butternut warm soup with crème and baguette slices (Vegetarian)

#### Main

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Or

(Vegetarian)

#### Dessert

Cool delights

Falooda & Turkish Delight flavoured Pana Cota

### Midnight Snack

## Day 11

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Fluffy Pancakes with honey and berries

### Tea Time

### Lunch

#### Starter

Or  
(Vegetarian)

#### Main

Stuffed French Deboned Chicken Leg with Red Wine and Soya Reduction with roasted seasonal vegetables

Or  
(Vegetarian)

### Canapes

Tacos with Beef, Chicken or Pulled Pork

### Dinner

#### Starter

Chinese cabbage fried dumplings (Vegetarian)

#### Main

Beef stroganoff served on rice

Or  
(Vegetarian)

#### Dessert

Cool delights  
Somali halwa (jelly) with sweetend peaches

### Midnight Snack

Spanish Churros\*\*  
Spanish Magdalenas

Nachos

## Day 12

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Crepes with hazel nut & chocolate spread

### Tea Time

### Lunch

#### Starter

#### Main

Lasagne with layers of ground beef and tomato puree topped with golden baked cheddar  
or  
Lasagne with layers of seasonal vegetables and tomato puree coated with olive oil (vegan)

### Canapes

### Dinner

#### Starter

Halloumi & Grilled baby marrow skewers with sun dried tomato pesto (vegetarian)

#### Main

New Orleans Red beans & pork and Sweet Southern corn bread  
Or  
(Vegetarian)

#### Dessert

Warm pudding  
Pasteis de nata (Portuguese egg tartlets) with roasted drunk stone fruit and vanilla ice-cream

### Midnight Snack

Lemon tarts

## Day 13

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Waffles\*\* with maple syrup bacon

Or

Turkish Shakshuka (eggs served with aubergine & onion) on toast (Vegetarian)

### Tea Time

### Lunch

#### Starter

Or

(Vegetarian)

#### Main

Potato / sweet potato gnocchi with bacon, wild mushrooms, parmesan and fresh basil

or

Potato / sweet potato gnocchi in a gorgonzola sauce with butternut puree topped with walnuts, cranberries and fresh rocket. Finished off parmesan shavings and crouton (vegetarian)

### Canapes

### Dinner

#### Starter

Pumpkin fritters dusted with cinnamon and sugar

#### Main

Fish & Seafood

Paella with shrimp, scallops and black mussels

Or

(Vegetarian)

#### Dessert

Cakes & Tarts

Milk tartlets

### Midnight Snack

Malasada with honey (Portuguese fried dough balls)

## Day 14

### Breakfast

#### Daily Cold Buffet

Breakfast buffet with daily varieties (Fresh seasonal and regional fruit, fruit platter, fruit salad, cereals & muesli, yogurt variety, regional cold cut meat, cheese & nut platter, bread basket, jam, butter)

Smoothies, fresh raw juices, coffee & tea with rusks & biscuits

#### Warm Selection

Oats with banana and apple with cinnamon and honey

### Tea Time

### Lunch

#### Starter

#### Main

German Pork Schnitzel served with German style potato dumplings

Or  
(Vegetarian)

### Canapes

Honey glazed chicken wings served with Polenta Fritas (Brazilian fries)

### Dinner

#### Starter

Carrot salad with pineapple and orange

#### Main

Thai chicken red curry

Or  
(Vegetarian)

#### Dessert

Warm pudding  
Meringues with poached berries infused with port wine

### Midnight Snack

Chocolate brownie

(Gluten free, dairy free, and sugar free options available on request)

*\*Store bought and \*\* Depending on galley equipment*

*Menu subject to ingredient availability – Final menu will be confirmed closer to the charter dates*

*Kids menu available – please schedule in advance*

## Day 13 - Asian

### Breakfast

Daily Cold Buffet

Warm Selection  
Japanese Pancakes

### Tea Time

### Lunch

#### Starter

Asian Salad with chicken or tofu grilled with sesame seeds. Served with bean sprouts, cilantro, and wood ear mushrooms (Vegetarian option)

#### Main

Chinese egg noodles with beef, soya sauce and sesame seeds with a side of bokchoi sautéed with ginger and garlic  
or  
Chinese tofu stir fry vegetables (Vegetarian)

### Canapes

Fresh Vietnamese spring rolls served with a peanut sauce (Vegetarian)

### Dinner

#### Starter

Thai Fishcakes with Savoury Thai corn fritters and Thai pineapple fried rice (Lentil Vegetarian option)

#### Main

Japanese Style Sushi and Korean Style Kimbap Platter (Vegetarian Options)

#### Dessert

Nougat and chocolate spring rolls with Tofu ice-cream (vegan ice-cream)

### Midnight Snack



## Day 13 - Latin

### Breakfast

Daily Cold Buffet

Warm Selection

### Tea Time

### Lunch

#### Starter

Nacho Salad with bacon bites, tortilla chips, avocado, corn, red and yellow cherry tomatoes, black beans, and chia. Accompanied by a cheese & jalapeño dip, sour cream and salsa.

#### Main

Quesadillas with pulled chicken or pulled pork served with guacamole & salsa

### Canapes

Coxinhas (Brazilian crumbed and fried potato dumplings filled with pulled chicken and cream cheese and chieves) served with mayonnaise

Jalapeno cheese popper crumbed puffs

### Dinner

#### Starter

Pao de quijo (Chewy Brazilian cheese puffs)

#### Main

Feijoada (Brazilian Chorizo pork sausage with bacons cooked in black beans served on rice)

#### Dessert

Brigadeiros & Branquinhos chocolate cake (Brazilian chocolate & almond bonbons)

### Midnight Snack