

M/Y Option B

Menu

on board

by Giannis Papageorgiou





MENU 1

LUNCH

Starters

Seabass tartare with yuzu and cucumber
Carrot velouté with coconut milk and ginger oil

Main

Grilled calamari with fava purée and cherry tomatoes

Dessert

Greek yogurt panna cotta with honey and thyme

DINNER

Starter

Beef carpaccio with truffle oil and parmesan
Fava with caramelized onions and capers

Main

Lamb fillet with smoked eggplant purée and rosemary jus

Dessert

Dark chocolate mousse with olive oil and sea salt



MENU2

LUNCH

Starters

Octopus carpaccio with fennel and citrus

Tomato consommé with basil oil

Main

Seared tuna with black garlic and soba noodles

Dessert

Lemon sorbet with mastic

DINNER

Starter

Scallops with cauliflower cream and crispy prosciutto

Beetroot tartare with tahini

Main

Duck breast with orange glaze and sweet potato purée

Dessert

White chocolate mousse with passion fruit coulis



MENU3

LUNCH

Starters

Shrimp saganaki with tomato and feta foam

Avocado tartare with lime and mint

Main

Grilled sea bream with wild greens and lemon vinaigrette

Dessert

Baklava millefeuille with pistachio cream

DINNER

Starter

Foie gras with quince chutney

Stuffed zucchini flowers with herbed rice

Main

Beef short ribs with red wine reduction
and truffle mashed potatoes

Dessert

Orange and mastic crème brûlée



MENU4

LUNCH

Starters

Lobster bisque with cognac cream
Chickpea salad with smoked eggplant

Main

King prawns with ouzo sauce and zucchini noodles

Dessert

Semolina cake with citrus syrup and ice cream

DINNER

Starter

Smoked eel with beetroot purée
Tomato tart with feta espuma

Main

Veal tenderloin with wild mushroom sauce
and seasonal vegetables

Dessert

Walnut pie with cinnamon ice cream



MENU5

LUNCH

Starters

Mussels with saffron broth

Melon and cucumber gazpacho

Main

Swordfish souvlaki with herbed couscous

Dessert

Fig tart with almond cream

DINNER

Starter

Tuna tataki with ponzu and sesame

Roasted carrots with labneh and dukkah

Main

Chicken roulade with feta and sun-dried tomatoes,
served with orzo

Dessert

Deconstructed galaktoboureko with vanilla cream



MENU6

LUNCH

Starters

Crab salad with avocado mousse

Lentil salad with roasted peppers and feta

Main

Grilled lobster with lemon-butter sauce and sweet corn

Dessert

Chocolate tart with Greek coffee ganache

DINNER

Starter

Prawn dumplings with lemongrass broth

Roasted beet salad with goat cheese

Main

Pork belly with apple purée and sage jus

Dessert

Rose loukoum sorbet with almond crumble



MENU7

LUNCH

Starters

Clams with white wine and parsley
Stuffed grape leaves with pine nuts and herbs

Main

Seafood giouvetsi with orzo and saffron

Dessert

Orange pie with yogurt sorbet

DINNER

Starter

Mini gyros bao with tzatziki foam
Cretan dakos with cherry tomatoes and myzithra

Main

Beef tenderloin with smoked metsovone cheese
and potato millefeuille

Dessert

Samos muscat jelly with fresh fruits

*Bon
Appétit*

