

QUASAR

SAMPLE MENU





MEET CHEF ENGELA JOUBERT

As a Chef in the yachting industry, Engela has extensive experience in creating exceptional culinary experiences for guests on board. With a passion for using fresh, locally sourced ingredients, she creates menus that are both delicious and visually stunning.

Her qualifications include a degree in culinary arts, as well as several years of experience working in high-end restaurants and on yachts. In addition to her technical skills, Engela is also highly adaptable and able to work in a fast-paced, ever-changing environment.

She is comfortable working with a variety of dietary restrictions and preferences and is always willing to go above and beyond to ensure that guests are satisfied with their dining experience. Engela offers a unique combination of technical expertise , creativity and adaptability.



BREAKFAST BUFFET

SAMPLE MENU

Fresh seasonal fruit platter

Assorted nuts & seeds

Smoked salmon & cream cheese

Selection of cured ham

Freshly baked croissants

Bagels, baguette and multigrain bread

Sautéed mushrooms

Pork sausages

Crispy Bacon

Crêpes

Selection of yoghurts

Homemade granola & cereals

Fresh fruit juices

CHEF'S BREAKFAST SPECIAL

SAMPLE MENU

Warm Portobello mushroom and tomato base, topped
with a poached egg and truffle hollandaise

Pancakes crowned with a smoked salmon rose and
poached egg, complemented by a dill hollandaise

Golden cinnamon sugar French toast sticks, paired
with a smooth white chocolate sauce

Toasted English muffin with crispy bacon, garlic &
herb cream cheese and soft scrambled eggs

Crispy crab and potato rösti topped with poached
egg and lemon hollandaise





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LUNCH

Chicken thigh confit with anchovy and Reggiano, paired with crisp romaine, Caesar emulsion and a Parmesan tuile

Buttery brown sugar blondie with vanilla notes, chocolate pearls and toasted pecans

DINNER

Chilled heirloom tomato gazpacho with cucumber and sweet red pepper, finished with Arbequina olive oil and micro herbs

Beef fillet mignon served with roasted sweet potato purée, crisp potato and a rich red wine jus

Petit key lime tart with vanilla cream, topped with lightly caramelised meringue



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LUNCH

Seared tuna, delicately sliced and served Niçoise-style with green beans, potatoes, cherry tomatoes, olives and soft-boiled egg

70% dark chocolate brownie infused with Madagascar vanilla and a hint of sea salt

DINNER

Roasted cauliflower velouté with creamy Roquefort, lifted by a touch of truffle and toasted walnut

Penne arrabbiata with garlic confit and Calabrian chili, finished with fresh basil and Parmigiano Reggiano

Berry soufflé with a delicate balance of tart and sweet summer berries



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Individual charcuterie and cheese selection with artisanal cured meats, aged cheeses, fresh figs, honeycomb and nuts, served with crisp baguette

Truffle-infused Wagyu sliders, seared to perfection with caramelised shallots and aged Gruyère on soft brioche buns

Jerk chicken and pineapple brochettes, marinated in Caribbean spices and grilled with peppers and red onion

Roasted garden vegetables with artisanal hummus

Chilled watermelon with feta, fresh mint and a light lemon dressing

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