

Breakfast:

Every day breakfast includes a breadbasket of freshly baked pastries and sourdough bread, a variety of fresh seasonal fruits and berries, a platter of the finest cheese and cold cuts, Greek yogurt bowls with granola or muesli, a platter of premium smoked salmon and eggs cooked in each liking.

DAY 1:

LUNCH:

SOUP:

Watermelon gazpacho.

SALAD:

Superfood quinoa salad with guacamole.

COLD APPETIZER:

Seabass carpaccio.

HOT APPETIZER:

Grilled octopus with fava bean puree.

MAIN:

Grilled white flesh fish with smoked celeriac root puree and burnt leeks.

DESSERT:

Caramelized green apples with almond crumble.

DINNER:

SOUP:

Vichyssoise.

SALAD:

Tomato salad with carob rusk and feta mousse.

COLD APPETIZERS:

Crispy shell tacos with avocado and blue crab tartar.

HOT APPETIZERS:

Scallop skewers with aromatic butter kosho.

MAIN:

Grilled jumbo prawn accompanied with grilled baby gem lettuce and king oyster mushrooms.

DAY 2:

LUNCH:

SOUP:

Cucumber mint gazpacho.

SALAD:

Cherry tomatoes, capers aged balsamic vinegar.

COLD APPETIZER:

Fresh selection of shellfish platters.

HOT APPETIZER:

Smoked eel fillet with green lentil salad.

MAIN:

Lobster bisque with orzo.

DESSERT:

Lemon tart with passions fruit and Italian merengue.

DINNER:

SOUP:

Cold creamy mushrooms.

SALAD:

Variety of fresh green lettuce and prosciutto crisp.

COLD APPETIZER:

Wagyu tataki, citrus soy dressing and micro green salad.

HOT APPETIZER:

Mushroom and ricotta ravioli.

MAIN:

Black angus tomahawk steak, red wine jus, Jerusalem artichoke puree and burnt broccoli.

DESSERT:

French Mignardises

DAY 3

LUNCH:

SOUP:

Peach gazpacho.

SALAD:

Green salad with avocado and soy dressing.

HOT APPETIZER:

Baby calamari with smoke tarama mouse and aegean pickles.

COLD APPETIZERS:

Tuna tataki with wakame salad and ponzu dressing.

MAIN:

Whole white flesh fish baked in salt with steamed veggies and chives.

DESSERT:

Frozen yogurt with wild berries.

ASIAN INSPRIRED DINNER:

SOUP:

Miso soup.

SALAD:

Seabass sashimi salad.

APPETIZERS:

Handmade shrimp gyoza dumplings, Sashimi selection and steamed edamame beans.

ROLLS:

Shrimp tempura roll.

Smoked eel roll.

Soft shell crab roll.

MAIN:

Black cod with steamed rice and bok choy lettuce.

DESSERT:

Macha ice cream.

DAY 4:

GREEK INSPIRED LUNCH:

SOUP:

Green bean chicken minestrone.

SALAD:

Traditional Greek salad.

APPETIZERS:

Tarama mouse.

Black garlic tzatziki.

Grilled talagani cheese.

Pita bread.

MAIN:

King prawn bisque with fresh pappardelle.

DESSERT:

Greek ekmek with kantaifi.

DINNER:

SOUP:

Cold asparagus soup.

SALAD:

Warm potato salad.

COLD APPETIZERS:

Red shrimp, scallops and white flesh fish ceviche and cevichado dressing.

HOT APPETIZERS:

Crab wonton "carbonara".

MAIN:

Whole fish bianco and roasted root veggies.

DESSERT:

Salted pistachio ice cream with caramelized nuts

DAY 5:

LUNCH:

SOUP:

Cold spinach and celery soup.

SALAD:

Tabouleh salad

COLD APPETIZERS:

Baba Ghanoush.

Tzatziki.

Hummus.

HOT APPETIZERS:

Handmade dolma with yogurt dip.

MAIN:

Chicken shis tawook.

DESSERT:

Kunefe with mastiha sorbet.

DINNER:

SOUP:

Chicken minestrone

SALAD:

Green salad with cherry tomatoes, cucumber, quale egg, and avocado.

COLD APPETIZER:

Beef tartar with aged parmesan, Dijon mustard, capers and aged parmesan in viennese crouton.

HOT APPETIZER:

Scallops cooked in kosho butter and togarashi.

MAIN:

Fillet mignon with parsnip puree, roasted cherry tomatoes, mushrooms and red wine jus

DESSERT:

Strawberry pavlova

DAY 6:

LUNCH:

SOUP:

Green gazpacho.

SALAD:

Cucumber and avocado salad with colander, chilly and mix roasted nuts.

COLD APPETIZER:

White flesh fish ceviche with tigers' milk.

HOT APPETIZER:

Langoustine cannelloni.

MAIN:

King crab and grilled cauliflower

DESSERT:

Fresh seasonal fruits and multi flavored ice cream.

DINNER:

SOUP:

“Mediterranean” chicken and veggie volute.

SALAD:

Spaghetti zucchini salad with fresh herbs.

COLD APPETIZER:

Blue crab baby gem tacos with chilly and fresh onion.

HOT APPETIZER:

Soy glazed shishito peppers.

MAIN:

Miso BBQ lamp rack with roasted baby gem lettuce, bok choy and string beans.

DESSERT:

Passion fruit tart with tonka ice cream.

DAY 7:

LUNCH:

SOUP:

Vegetable minestrone.

SALAD:

Baratta salad.

COLD APPETIZER:

Langoustine tartar with lemongrass and lime.

HOT APPETIZER:

Truffle ravioli with white cream.

MAIN:

Grilled salmon fillet with quinoa salad and herbs.

DESSERT:

Lava cake with salted caramel and vanilla ice cream.

DINNER:

SOUP:

Cold green pea soup.

SALAD:

Panzanella sallad.

COLD APPETIZER:

Beef carpaccio with white truffle oil, aged balsamic vinegar and mature parmesan.

HOT APPETIZER:

Iberico pork skewers with salsa Verde.

MAIN:

Black angus rib eye tagliata, burn broccoli and smoke Jerusalem artichoke puree.

DESSERT:

Tiramisu.
