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SAMPLE MENU · 2026

Sample Menu.

A collection of dishes I love to cook — drawn from the food I grew up with, places I have traveled, and the products of successful kitchen experiments. The result is an eclectic, nutritious menu featuring inspiration from South Asia, Central America, the Mediterranean, and North Africa.

PLATES · SELECTED WORK


FISH AND CHIPS


SEA BASS


TACOS


PASSIONFRUIT TART

Breakfast

Potatas Bravas
SPAIN

Crispy potatoes in a tangy tomato sauce with lemon garlic aioli, scrambled eggs, chorizo. Homemade sourdough.

Eggs Benedict
CLASSIC

Homemade Hollandaise, English muffin, crispy woven-bacon squares.

Gallo Pinto
COSTA RICA

Black beans and rice with cheesy scrambled eggs, fried plantains, avocado, homemade corn tortillas.

Bagels & Beetroot Lox
HOUSE CURED

Everything bagels, cream cheese, beet and dill cured salmon, onion, egg, capers, dill, lemon.

Crepes
FRANCE

Thin French crepes, cinnamon sugar, maple syrup, mascarpone, fresh berries.

Lunch

Ahi Tuna with Chimichurri
SEARED

Seared ahi tuna steak, fresh chimichurri, quinoa, arugula, avocado.

Five Spice Duck Bánh Mì
VIETNAM

Marinated duck, homemade baguette, pickled carrot & daikon, cilantro, cucumber. Ginger sesame salad.

Salmon Niçoise
FRANCE

Mixed greens, pan-seared salmon, hard-boiled egg, green beans, potatoes, capers, lemon-garlic vinaigrette.

Spicy Grilled Shrimp Tacos
MEXICO

Homemade corn tortillas, cilantro lime slaw. Served with Mexican street corn.

Mediterranean Pita Bar
BAR STYLE

Falafel or chicken & beef kabobs, grilled vegetables, seared halloumi, tzatziki, hummus, olives, Greek salad, cous cous, homemade pita.

Breakfast plates

TWO SELECTED


CITRUS & MANGO


FRUIT PLATTER

Lunch plates

THREE SELECTED


SHRIMP TACOS


NY STRIP


LAMB

First Tasting

Beetroot & Avocado Tartare — VEGETAL
Citrus soy, capers, pine nuts.

Indian Sampler — INDIA
Garlic naan, fried paneer, vegetable samosa. Raita, mint chutney, tamarind chutney.

Whipped Feta Bruschetta — LEVANT
Sourdough, sautéed figs and apricots, pomegranate, local mint, local honey, cracked pepper.

Green Garden Gazpacho — CHILLED
Refreshingly chilled, served with fresh bread.

Ceviche — PERU
Peruvian—raw fish cured in lemon and lime juice, chili, onion, cilantro.

Dinner

Frenched Lamb Rack — ROAST
Panko encrusted, local squash purée, leek and herb gremolata, scorched tomatoes.

Beef Tenderloin — SEARED
Parsnip purée, green beans, port wine demi-glacé, pickled mustard seeds.

Parmesan Wahoo & Fettucine — LOCAL CATCH
Local wahoo, homemade fettucine, lemon caper sauce, sun-dried tomato.

Smoked Tea Chilean Sea Bass — SMOKED
Mango salsa, butterfly pea flower rice, cilantro lime crema, poached zucchini.

Local Lobster, the Island Way — BVI
Peas and rice, jerk chicken, herbed butter, corn ribs, tropical slaw.

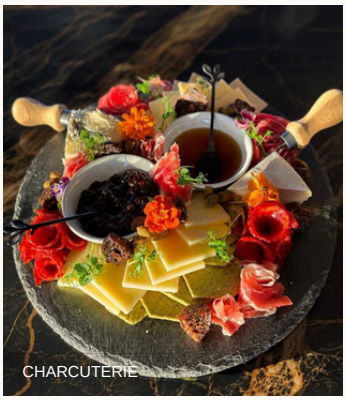
First tasting — selected

FOUR PLATES


WHIPPED FETA


GAZPACHO


BAKED BRIE


CHARCUTERIE

Dinner — selected

THREE PLATES


VENISON


SMOKED TEA SEA BASS


BEEF TENDERLOIN

Desserts

Molten Chocolate Cake — WARM
Crisp sugar shell, warm dark chocolate centre.
Homemade Tortola vanilla ice cream.

Local Passionfruit Tart — CITRUS
Burnt meringue, raspberry purée, local blooms.

Ube Panna Cotta — FILIPINO
Pandan white chocolate ganache, honey tuille.

Vegan Flourless Chocolate Cake — VEGAN · GF
Dutch cocoa, dark chocolate, dates, coconut oil.
Dairy-free vanilla ice cream.

Bakery

During charter, all baked goods are prepared from scratch.

Sourdough
Cinnamon rolls, artisan loaf, burger buns, baguette.

Yeasted
English muffins, bagels, croissants.


MOLTEN CHOCOLATE CAKE


PANNA COTTA


PASSIONFRUIT PAVLOVA


SOURDOUGH LOAF

Custom Cakes

The possibilities are endless. Buttercream and fondant, tailored to the guest — from elegant chocolate to "a cake that looks like a giant burger but is vegan and gluten free."



№ 01

Chocolate & Hazelnut

Ganache piping, dark chocolate shards, gilded hazelnut.



№ 02

Ombré Strawberry & Gold

Buttercream ombré, chocolate-dipped strawberries with edible gold leaf.



№ 03

Sunflower

Hand-sculpted sunflower



№ 04

Mermaid Birthday

Sculpted turtle, dolphin and eagle ray on watercolour fondant.



№ 05

Pirate Party

Buttercream, fondant details.



№ 06

Cheeseburger in Paradise

Vegan, gluten free! For a Cheeseburger in Pardise themed birthday onboard.