

DAY-1 Lunch

WELCOME DRINK

Passion fruit cocktail served with small
welcome bites

SELECTION OF CRUDITÉS

Platter of fresh local seafood with oysters and
crudités selection of the day, served pure

GOURMET CROSTINI

Assorted crostini with Mediterranean
combinations

TROPICAL COUSCOUS

Light couscous with crunchy vegetables, feta, and
delicate exotic notes

HUMMUS & FRESH PESTO

Spiced hummus and homemade pesto served with
vegetable crudités

DESSERT

Artisanal ice cream
with fresh local fruit



DAY-1

Dinner

(served with Chardonnay wine)

APPETIZERS

Shrimp carpaccio enhanced with ripe mango and a light citrus note
Warm octopus salad, slowly cooked at low temperature, with extra-virgin olive oil-scented potatoes

SAFFRON RISOTTO

Saffron risotto with scampi tartare
and a hint of lime

TUNA TATAKI

Sesame-crusted tuna tataki served with
steamed vegetables

DESSERT

Creamy mango semifreddo topped with shredded
coconut, chocolate crumble, and mango carpaccio



DAY-2

Lunch

(served with Mojito cocktail)

BATTERED VEGETABLES

Crispy vegetables in a light golden batter

HAWAIIAN POKE BOWL

White and red rice combined with a selection of traditional Hawaiian ingredients

STUFFED CALAMARI

Tender calamari filled with a Mediterranean stuffing

WAKAME SEAWEED SALAD

Fresh seaweed lightly marinated and served with sesame seeds

DESSERT

Bataberry: sweet potato chocolate bites coated in coconut, served with red fruit sorbet



DAY-2

Dinner

(served with Sauvignon Blanc wine)

APPETIZERS

Grilled and roasted zucchini served with fresh cherry tomatoes and garlic.

Selection board of cured meats and cheeses

GRILLED SALMON

Grilled salmon accompanied by the Chef's linguine in a refined, balanced pairing

DESSERT

Creamy pistachio dessert with chocolate flakes
Seasonal fresh fruit



DAY-3

Lunch

(served with Mango Spritz cocktail)

SALAD OF THE DAY

Selection of fresh, crisp vegetables, prepared
according to the season

SUMMER PARMIGIANA

Mini eggplants in a light, summery
Mediterranean version

SHRIMP SKEWERS

Gently grilled shrimp served with vegetables
and chimichurri sauce

DESSERT

Frozen piña colada cheesecake



DAY-3

Dinner

(served with Provence Rosé wine)

APPETIZERS

Ceviche of the catch of the day: fresh fish tartare marinated in citrus, onion, coriander, and delicate chili notes.

Tropical shrimp cocktail, a revisited classic with Caribbean rum aroma, pink pepper, and taco chips

FISH AND LOBSTER GRILL

Grand mixed grill of fish and lobster, served with homemade sauces, savory baked potatoes, and fresh salad

DESSERT

Grilled pineapple carpaccio with cinnamon and a shot of rum



DAY-4

Lunch

(served with Citrus Gin & Tonic cocktail)

CAPRESE

Creamy buffalo mozzarella with tomatoes,
extra-virgin olive oil, and a touch of pesto

GOURMET BRUSCHETTAS

Selection of bruschettas with crispy bread and
refined Mediterranean toppings

FRIED ANCHOVIES WITH AÏOLI

Golden, crispy anchovies served
with aïoli sauce

TROFIE WITH GENOVESE PESTO

Fresh pasta with homemade pesto made with basil,
pine nuts, Grana Padano, and extra-virgin olive oil.

CAPPON MAGRO

Traditional Ligurian dish: layered composition of fish,
shellfish, and cooked vegetables topped with green sauce

DESSERT

Artisanal ice cream
with a selection of fresh fruit



DAY-4

Dinner

(served with Barolo or Nebbiolo wine)

FASSONA BEEF TARTARE

Knife-cut tartare with whole-grain mustard
and fried panissa

PIEDMONTESE PEPPERS

Roasted, peeled peppers served with delicate
bagna cauda and crostini

TROPICAL FILET MIGNON

Sliced filet mignon seared and served with
passion fruit reduction, fresh arugula, and
Grana Padano flakes

NEW POTATOES

Oven-roasted new potatoes with Caribbean herb salt

DESSERT

Coconut tres leches: soft, creamy coconut cake with a
bright hint of lime



DAY-5

Lunch

(served with Margarita cocktail)

CATALAN-STYLE LOBSTER

Fresh lobster served with cherry tomatoes, onion, and vegetables in traditional Spanish style

TUNA TARTARE

Marinated tuna tartare with avocado and mango

MARINATED ANCHOVIES

Oil-marinated anchovies served with green sauce

SUMMER PACCHERI WITH SCALLOPS

Paccheri with burrata cream and confit cherry tomatoes, served with grilled scallops

DESSERT

Fresh, creamy coffee dessert with cashew nuts and chocolate coulis



DAY-5

Dinner

(served with Champagne or Classic Method wine)

BRANDACUJUN

Whipped stockfish with potatoes, garlic, and
extra-virgin olive oil served in two textures

OYSTERS & CRUDITÉS

Fresh oysters with mignonette sauce

MUSSEL & CLAM SOUP

Light, fragrant broth of mussels and clams
served with crostini

TAGLIOLINI WITH CLAMS & BOTTARGA

Fresh pasta with clams and a sprinkling of bottarga

SEA BASS IN CARTOCCIO

Baked sea bass en papillote with citrus aroma, potatoes,
and broccoli

GRILLED CALAMARI ON CONFIT CREAM

Grilled calamari on a bed of confit tomato cream
with plantain chips

DESSERT

Tiramisu



DAY-6

Lunch

(served with Caipirinha & Caipifruta cocktails)

NICOISE SALAD

Provençal-style salad with green beans, onion, boiled egg, seared tuna, Taggiasca olives, and crispy capers

CHICKEN WRAP

Tortilla filled with grilled chicken, guacamole, lettuce, and fresh tomato

PROSCIUTTO & MELON SKEWERS

Parma ham and melon, an Italian summer classic

DESSERT

Mango sticky rice: Thai sweet rice with ripe mango and coconut sauce



DAY-6

Special French Dinner

(served with Chablis or Sancerre wine)

SALADE DE CHÈVRE CHAUD

French salad with warm goat cheese, honey,
and golden crostini

CHEESE & CHARCUTERIE BOARD

A curated selection of French cheeses and
Italian cured meats

PROVENÇAL MUSSELS

Oven-gratinated mussels with butter and
Provençal herbs

CHAMPAGNE & SHRIMP RISOTTO

SEA BASS A' LA MUNIÈRE

Lightly floured fillet cooked in butter with lemon
and parsley

DESSERT

Classic tarte tatin served with
a scoop of vanilla ice cream.
Assortment of cheeses & dried fruit



DAY-7

Lunch

(served with Pina Colada cocktail)

JAMAICAN FRIED RICE

Fragrant rice stir-fried with fresh shrimp
and caramelized pineapple

CARIBBEAN CHIPS

Plantain chips with avocado cream

MOQUECA DE CAMARÃO

Shrimp slowly cooked in a coconut milk, tomato, and pepper
cream, scented with coriander and a touch of palm oil.

A soft and rich Brazilian classic.

DESSERT

Crema catalana



DAY-7

Dinner

(served with Chardonnay wine)

GRILLED LOBSTER

Lobster grilled and served with lime and fresh
ginger emulsion

CARIBBEAN JERK TIGER PRAWNS

Tiger prawns marinated in Caribbean spices,
grilled with a touch of sweetness

LINGUINE WITH SEAFOOD

Linguine with fresh seafood, lightly sautéed
in garlic and white wine

LOBSTER THERMIDOR

Oven-gratinated lobster with creamy Thermidor sauce,
served with sweet potato purée

MIXED GRILL OF FISH & SHELLFISH

DESSERT

Chilled brownie with warm island rum caramel



INTERNATIONAL BREAKFAST

Breakfast is served every morning in an international style, offering a wide selection of fresh and wholesome dishes: freshly prepared eggs, avocado toast, fresh fruit, cereals, pancakes, yogurt, fresh juices, teas, plant-based milks, selected coffees, cheeses, artisanal bread, butter, croissants, and homemade cakes.

AFTERNOON LUNCH BREAK

Every day in the mid-afternoon, a light lunch or afternoon bite will be served: fresh snacks, small tastings, and selected finger foods, perfect for recharging between excursions or time spent on board.

