

CYNTHIA

Sample Menu

Chef Luka Petrov



LUNCH

Grilled Peach with Mesclun Salad, Prosciutto and Parmesan

Chicken Supreme Cordon Bleu with Quinoa-Peas, Avocado and Yellow Pepper Sauce

DINNER

Mediterranean Seafood Salad of Prawns, Octopus and Mussels

Sea Bass Fillet on Lentils Ragou, Cauliflower Puree, Spinach Cream and Cherry Tomatoes

Classic Italian Tiramisu served with Strawberries



LUNCH

Roasted Pumpkin, Bulgur Salad with Coriander and Cucumber Yogurt dressing

Braised Spanish Octopus with Chorizo Mayo, Roasted Baby Potatoes and Gremolata

DINNER

Creamy Broccoli Soup with Walnuts and Parmesan

Filet Mignon with Sweet Potatoes, Grilled Asparagus and Sauteed Mushrooms

Chocolate Brownie with Pistachios, Vanilla Ice Cream



LUNCH

Fig Salad with Walnuts, Roquefort and Honey Soy Dressing

Grilled Rib Eye Steak topped with Herb Butter, Roasted Tomatoes and Potato Chips

DINNER

Red Prawn and Tuna Platter Presentation

Roasted Monkfish Tail on Potato Spinach Salad and Glazed Red Endive

Cheesecake with Grilled Apricot with a Nut Crumb



LUNCH

Italian Black Rice Salad with Brunoise Vegetables and Grapes topped with Fea

Red Prawns Sauteed with Chili, Garlic and Parsley

DINNER

Steamed Mussels with Grilled Bruschetta

Pan-Fried Turbot, Farro, Broccoli Puree and Grilled French Beans topped with Nuts

Almond Cake with Orange Blossom and Kumquats



LUNCH

Frisee Salad with Dates, Pear, Crispy Bacon and Red Onion

Veal Escalope with Parma Ham, Sage, Cheddar and warm Potato Spring Onion Mash

DINNER

Carrot and Ginger Soup with Toasted Almonds

Herb Crusted Lamb Rack, Roasted Potatoes, Glazed Carrots, Peas and Yogurt Mint Sauce

Warm Chocolate and Amaretto Pudding

LUNCH

Tuna Carpaccio and Rocket Salad topped with toasted Sesame Seeds

Grilled Tuna Medallions with Avocado Puree and Cherry Tomatoes Basil Salsa

DINNER

Cuttlefish Black Ink Risotto topped with Burrata and Marinated Prawns

Sesame Seared Tuna Tataki, Carrot Puree, Micro Salad and Cherry Tomatoes

Pineapple Carpaccio with Coconut Ice Cream and Honey Syrup



LUNCH

Strawberry and Baby Spinach Salad, Hazelnuts and Goat Cheese

Crispy Salmon Filet, Cous-Cous with Pomegranate, Asparagus and Yogurt Sauce

DINNER

Italian Spaghetti Vongole with Parsley Crumbs

Seared Scallops with Pea Puree and Ratatouille

Yoghurt Panna Cotta with Wild Berries and Mint



LUNCH DESSERTS

Crepes Variety

Fruit Bowls

Ice Cream