SEA BLISS

CHARTER

MENU

BREAKFAST

Seasonal Fruit Platter

Bliss Baked Lemon Cake

Poached Eggs On Toast

sauteed mushrooms, pancetta & tomato jam

LUNCH

CRUDO

Local Swordfish

and ceviche, fennel, blood orange, basil served with olive oil crostini

PESCATO DEL GIORNO

Grilled Local Seabream Fillet

over crushed rosemary potatoes topped with slow cooked red peppers,

caramelized onions & capers

DOLCI

Olive Oil Cake

orange compote, “bliss-made” yogurt, crispy basil

DINNER

STARTERS

“Bliss-baked” Bread & “Bliss-made” Butters

Gem lettuce & Arugula salad, pecans, Ischia-honey roasted pears, gorgonzola dressing

MAIN

Grilled Dry-aged Fillet Of Napoli Raised Grass-fed Angus

cooked rare, artichoke and lemon risotto & grilled asparagus

DESSERT

Chocolate Mousse

cherry compote core

SEA BLISS

MENU

DAY 2

BREAKFAST

Seasonal fruit platter

Pancakes with Blueberry Compote & Chantilly

Shakshuka

poached eggs simmered in a rich, spiced tomato & pepper sauce, served with warm, crusty bread

LUNCH

STARTER

Roasted Aubergines

dates, pomegranate seeds, creamy garlic yogurt, fresh mint & parsley

MAIN

Spiced Lamb & Beef Koftas

served with creamy homemade hummus, warm flatbread, medley of grilled zucchini, roasted carrots & pickled red onions

DESSERT

Rosewater & Pistachio Cheesecake

with a date & almond base

DINNER

STARTER

Compressed Watermelon & Feta Salad

mint, black olives & pomegranate molasses

MAIN

Roasted Poussin Chicken

with sumac & citrus, saffron basmati rice & a creamy tahini-lemon sauce

DESSERT

Pears Gently Poached

in a fragrant cinnamon & cardamom syrup, served with whipped mascarpone & toasted almonds

SEA BLISS

MENU

DAY 3

BREAKFAST

Seasonal fruit platter

Croque Madame

a toasted ham & cheese sandwich with béchamel, fried egg on top

& a side of mixed greens

LUNCH

STARTER

Nicoise Salad

tuna, green beans, baby potatoes, olives & a soft-boiled egg, all dressed with

a Dijon vinaigrette & a side of “bliss-made” mayo

MAIN

Seared Rare Magret De Canard

cherry & red wine reduction, creamy gratin dauphinois & green beans

DESSERT

Creme Brulée

DINNER

STARTER

Steak Tartare

finely chopped raw fillet of local grass-fed Angus beef, seasoned with capers,

mustard & shallots, served with a quail egg & crispy toast point

MAIN

Roasted Lamb Loin

with a fragrant herb crust, turnip purée, with honey-glazed baby beets, carrots

& red wine jus

DESSERT

Citrus & Almond Financier

small, elegant almond cakes with a touch of orange or lemon,

served with citrus compote