

SY GUILLEMOT

SAMPLE MENU



DAILY BREAKFASTS



Daily breakfasts include fruit, cereals, bread
and freshly baked pastries

ON REQUEST

Eggs any style

Omelettes with a choice of filling

Smoothies

Homemade granola bowl

Coconut porridge with toasted Seeds and caramelized
banana

Souffle pancakes with maple syrup, peanut butter
marscapone and candied seeds

Smashed avocado toast with soft herbs and feta



DAY ONE



LUNCH

Grilled local wahoo with honey soy glaze and a pineapple and chilli salas

Roasted heirloom carrots with rocket and chickpeas dressed with a curry vinegrette

Blanched green beans with toasted almonds and a citrus dressing



DINNER

Cilantro and cucumber ceviche

Chicken leg roulade stuffed with skitake and truffle served with spiced carrot puree, edamame, potato textures, and a chicken reduction

Vanilla panacotta, caramelized white chocolate, raspberry coulis, biscuit crumb, mint



DAY TWO



LUNCH

Charred Thai beef tenderloin served atop a salad of spinach cucumber and tomato and topped with roasted peanuts and coriander

Thai red curry of chicken and vegetables with coconut lemongrass and cilantro



Deconstructed lemon cheese cake, lotus crumb, candied lemon, meringue kisses, limoncello syrup

DINNER

Crispy polenta topped with charred asparagus, basil pesto and grand padano

Sesame crusted tuna with triple cooked potato, lime courgetti and a soy balsamic emulsion

Chocolate dipped orange and almond sponge with orange crisp and candied almond crumb





DAY THREE



LUNCH

Pan seared red snapper with roasted pepper sauce and microgreen salad

Traditional Greek salad with balsamic soaked olives and charred oregano feta and oregano

Roasted broccoli and lentil salad
toasted nuts, goats cheese and Thai basil



DINNER

mahi mahi crudo, pomegranate seeds, spring onion, coriander, grapefruit

Pan seared gouper fillet served with a potato puree, honey glazed carrots, and a white wine pan sauce

Chargrilled pineapple with coconut ice cream, chilli and lime syrup

DAY FOUR



LUNCH

Seared yellowfin tuna niciose salad

Trio of beans salad with local rocket and peppers with soft herbs and dressed with a rocket pesto



DINNER

Japanese Shoyu Ramen garnished with char sui pork, seasoned egg, bamboo shoot, spring onion, shiitake mushrooms, nori and sesame chilli oil

Panko crusted chicken cutlet served with a crispy rice cake and a warming curry sauce and garnished with pickled carrot and a tomato and edamame salsa

Matcha white chocolate tart

DAY FIVE



LUNCH

lemon and thyme marinated flank steak with
char grilled fennel

rocket pear and walnut salad with blue cheese
and a ranch dressing

Burrata served with crispy basil leaves, balsamic
reduction and char grilled heirloom tomato.



DINNER

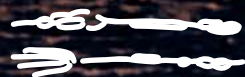
Pan seared scallops served with boudion Noir,
pea puree, crispy shallot and fried garlic chips

Crispy skin pork belly, sautéed bok choy, potato
gratin, charred orange and a pork reduction

Macerated berries with a Grand Marnier,
whipped cream, strawberry glass, toffee powder
and micro mint



DAY SIX



LUNCH

Pineapple and ancho chilli marinated pork
tenderloin slow roasted and served in a warm
tortilla

Charred sweet corn, tomato and avocado
salsa

Mexican tomato chilli and coriander rice



DINNER

Salmon Crudo with pickled cucumber, goji
berries, honey soy aioli and micro cress

Pan seared Mahi mahi, steamed asian greens,
twice roasted crushed new potato and a
caper beurre blanc

Peanut butter parfait served with candied
bacon, raspberry gel and a peanut brittle



DAY SEVEN



LUNCH

Lemon and thyme roasted chicken
leg served with charred lemon and
spiced couscous

Traditional Panzanella salad with
fire roasted peppers and extra virgin
olive oil



Corn and avocado salad with
caramelised onion and a agave and
lime dressing

DINNER

Beef Tataki, black garlic emulsion
edamame red cabbage and radish salad

BBQ Lobster tail with brown butter and
lemon served with a squid ink linguine
aglio e olio and lobster Jus

Chilli chocolate lava cake, white
chocolate ganache, mixed berry
compote and vanilla ice cream