

# All breakfasts include :

- A selection of fresh baked or sourced pastries, pancake, blini's or muffins.
- Fresh local and in season fruit platter
- Variety of yogurt and cereals
- Cheese and meat platter
- Fresh squeezed juice and daily smoothie on request
- Cooked breakfast bacon ,fresh herb baked mushrooms and tomatoes
- Eggs( fried ,scrambled ,poached , frittata etc.)

**All lunches and dinners accompanied by fresh baked breads**

**Variety of healthy snacks ,fresh and light canapes available on request**



# Day 1

- Fennel salad with green apple roquefort , walnut , apple vinegar and fennel oil
- Shrimps with chilly and lime, bisque foam and tuile of cuttlefish ink
- Grouper with season greens sauté , lemon sauce , crispy skin and lime gel
- Lime cream ,crumble ginger ,lemon curt and caramelized hazelnuts



## Day 2

- Mixed salad with green leaves and black cherry tomato, crispy prosciutto , parmesan tuile ,burnt corn and yogurt dressing
- Tzatziki avocado with mint on a cracker with kimchi paste
- Ribeye with three textures of potato ,demi glas and thyme sauce and red wine espuma
- Baklava roll with pistachio crème , almond and walnut crumble , cinnamon syrup

# Day 3

- Salmon tataki salad with bell peppers ,sesame and mango with wafu dressing
- Ceviche seabass with kiwi , dragon fruit and leche de tigre
- Tuna steak with avocado cream ,sauce ponzu and coulis mango
- Yogurt panacotta ,lime and mint sorbe on a pistachio biscuit base





# Day 4

- Roasted king oyster salad , pistachio sauce , pickled radish
- Burnt slices of tri-tip ,edamame ,pickled onion and soya sauce with aji rocoto
- Iberico, carrot cream ,pickled beetroot ,burnt romanesko and thyme cedar sauce
- Chocolate dulcey namelaka with tonka ,coffee crumble ,crispy pastry sheet and redberry sauce



# Day 5

- Colorful tomato cherry salad ,burrata , pinecone , tomato marmelade and basil oil
- Beef carpaccio with fryied caper, bavaroise of black truffle , mizuna and fresh olive oil
- Handmade gnocchi with gorgonzola cream ,spinach and roaste walnut
- Authentic Italian tiramisu, mascarpone cream flavoured with amaretto and savoyard biscuit



# Day 6

- Beetroot tartar salad , orange wedges , pistachio and shower cream
- Trilogy of mushrooms , provolone smoked cheese, almond fillet , mousse of feta and chive
- Duck fillet with smoked cabbage poure , coulis of yellow beetroot , roast potato and carob syrup sauce
- Pear tart tatin , mascarpone cream flavoured with cardamom and black pepper , butter scotch sauce





# Day 7

- Asian mix salad , goat cheese eggs ,dry tomato cherries and champagne vinegar dressing
- Gilt- head bream carpaccio ,smoked trout eggs , sea urchin , lime and olive oil
- White grouper with salicornia and black eye peas , atlantic bonito sauce and cracker with wasabi sesami
- Cinamon spogne cake , citrus fruit cooked in vanilla syrup , orange gel and ginger foam

