

# Breakfast

## DAY I

Eggs en cocote with mushrooms and brioche toast

Topped with chorizo dust, served along side roasted cherry tomatoes on a bed of creamy mushrooms

## DAY II

Cinnamon mascarpone pancakes

Served with a medley of warm spiced apples and bananas sauteed with rum infused syrup, and an assortment of fresh berries



## DAY III

Eggse caprese, Italian style

Lightly fried eggs are placed on slices of grileed garlic ciabata, layered with crispy prosciutto and fresh creamy mozzarella, drizzled with pesto and freshly diced tomatoes

## DAY IV

Your choice of continetal breakfast

Serving of rum, raisin and coconut banana bread, blueberry scones with lemon glaze and an array of chocolate and fruit-filled croissants and/or muffins

## DAY V

Crispy dill latkes

Topped with thinly wrapped slices of smoked salmon around creamy scrambled eggs served with toasted bagels

## DAY VI

Baked caribbean banana and blueberry french toast

Servrd with challah a bread and egg custrad blend of rum and cinnamon, topped with a drizzle of hezelnut and maple syrup



# Lunch

## DAY I

Smoked sea food risotto  
Cheese ice cream bruled

Tuna steak in sesame,  
Mashed peas and mint, olive oil snow

Creme brulle orange

## DAY II

Shrimp and chickpea soup,

Fish in sous vide, Mayonnaise espumas,  
Potatos in black tempura

Unfinished apple strudel



## DAY III

Pickled Meckerel

Sea Bass fillet, Parsley dumplinnings,  
Nori Sauce, Caper chips

Panna cotta of tangerine

## DAY IV

Broccoli soup with mussels

Dentex fillet, Blanch bulgur lens, Green oil

Pear in cabernet sauvignon

## DAY V

Gazpacho soup

Slow cooked lamb shank, Rosemary puree,  
Demi glace sauce

Rolled strawberry cake

## DAY VI

Black risotto, Cheese lance, Bean cream

Swordfish fillet, Zucchini with saffran

Cheescake with dehydrated strawberries



# Dinner

## DAY I

Beef Tartare, Tranzano toast, Acheto caviar, Red paprika cream

Rib eye steak, Potatoes with leeks and dried onion, Demi glaze sauce

Chocolate bowl with strawberries

## DAY II

Buratta with roasted vegetables in salt, Citrus dressing

French rack in herb crust, Young carrots, Red onions green peas

Cannoli Siciliani



## DAY III

Home made pasta with truffles

Veak crepinette, Shallot, Gotta cheese, Burnt eggplant

Almonds semifredo

## DAY IV

Baked beetroot with young curd

Tenderloin steak, Cauliflower puree, Pistachio powder

Tiramisu with bitter almond aroma

## DAY V

Curried Salmon, Fennel pear, Jerusalem artichoke

Octopus sous vide, Chickpeas vegetables

Dark chocolate panacotta, Orange gel

## DAY VI

Consomme mixed mushrooms

Sirloin steak dry aged 42 day

Ferrero rocher cake

