

LUNCH 1ST DAY



STARTERS:

Cheese selection
Bruskette with tuna mousse, capers, olives Prawns' shish kebab
with curry mayo

SALAD:

Tabule quinoa salad with bell pepper and apple

SOUP:

Coconut pumpkin soup with prawns

MAIN COURSE:

Demiglace stewed beef Tuna teriyaki steak Lobster termidore

GARNISH:

Baked potatoe, Grilled zucchini, Jasmine rice

DESSERT:

Fresh fruits
Ice cream
Spring rolls with fruits and cream cheese





DINNER 1ST DAY



STARTERS:

Caprese canapes Italian pickles Blue cheese tartlets Tuna sashimi

SALAD:

Warm salad with tuna

MAIN COURSE GRILLED:

Scallop with aioili Shrimps with teriyaki Tenderloin with demiglace

GRILLED GARNISH:

Asparagus, Potatoe, Zucchini, Eggplant

LUNCH 2ND DAY



STARTERS:

Kanape roastbeef with mustard and parmesan Smoked duck and peach with balsamic creme Tuna cucumber with oyster sauce

SALAD:

Fresh salad with cheese and sweet chilli sauce

SOUP:

Tom yum soup

MAIN COURSE:

Wok noodles with seafood mix Tuna/Salmon steak Roasted beef

GARNISH:

Jasmine rise, Asparagus, potatoe.

DESSERT:

Fresh Fruits
Ice cream
Chocolate Chip Cookies





DINNER 2ND DAY



STARTERS:

Carrot, paprika, asparagus sticks in zucchini roll

Camembert with grape mint sauce

Spicy salmon cracker

SALAD:

Warm scallop and prawn salad

MAIN COURSE GRILLED:

Tuna steak Octopus Striploin

GARNISH:

Grilled vegetables
Baked sweet potatoe sticks
Fresh rocket salad

LUNCH 3RD DAY



STARTERS:

Smoked duck date fruit and strawberry kanape
Tempura prawns with sweet chilli sauce
Bruskette caprese with pesto

SALAD:

Grilled vegetables with dried tomatoe and feta cheese

SOUP:

Potatoe creamy soup with bacon crumble

MAIN COURSE:

Pasta arabiata
Lobster fillet with teriyaki sauce
Seafood mix with creamy oyster sauce and bulgur

DESSERT:

Fresh fruits
Ice cream
Cupcakes with cream and berries dressing





DINNER 3RD DAY



STARTERS:

Shrimp carpaccio with bisque Crusty fresh vegetables sticks Mozzarella fior de latte with pesto

SALAD:

Tuna salad ala nisuaze

MAIN COURSE:

Shatoe brian and red wine sauce Calamari with pesto Tuna tataki with teriyaki

GARNISH:

Spinach/potatoe puree and Jasmine rice

LUNCH 4TH DAY



STARTERS:

Vitello tonato
Salmon rolls ala rus
Caramelled scallop with aioli and orange

SALAD:

Fried mussels with fresh salad leafs

SOUP:

Ramen with chicken, egg, soya, and vegetables

MAIN COURSE:

Wok rise noodles with shrimps Demiglace stewed beef with couscous Tuna steak with teriyaki sauce

DESSERT:

Fresh Fruits
Ice cream
Chocolate Chip Cookies





DINNER 4TH DAY



STARTERS:

Smoked duck peach with balsamic sauce Guacamole and nachos Polenta with cream cheese and pickles

SALAD:

Warm seafood salad

MAIN COURSE:

Pangasius with celery root puree Chicken in bacon with grilled pineapple Salmon steak with vegetables

LUNCH 5TH DAY



STARTERS:

Calamari fries with pickled tartar
Olives, artichokes, and dried tomatoes
Zucchini rolls with cream cheese with picked cucumber

SALAD:

Fresh salad with feta and grilled vegetables

SOUP:

Gaspachio with apple and celery

MAIN COURSE:

Tuna steak
Biriyani rise with raita sauce
Demiglace stewed beef and baked sweet potatoes sticks

DESSERT:

Fresh fruits Ice cream Tiramisu





DINNER 5TH DAY



STARTERS:

Tuna mousse tartlets with capers Sliced caramelled pear with blue cheese Tuna sashimi

SALAD:

Tabule salad with pumpkin and apple

MAIN COURSE:

Lamb rack with mint or demi sauce
Tuna steak with rice and caramelled lime
Lobster fillet oyster glace

LUNCH 6TH DAY



STARTERS:

Prawns' shish kebab with curry mayo Caprese canapes Blue cheese tartlets

SOUP:

Creamy mushrooms soup

MAIN COURSE:

Shatoe brian with red wine sauce Salmon steak with asparagus and zucchini Scallop with aioli

GARNISH:

Baked sweet potatoe and pumpkin

DESSERT:

Fresh Fruits
Ice cream Chocolate Chip Cookies





DINNER 6TH DAY



STARTERS:

Shrimp carpaccio with bisque Crusty fresh vegetables sticks Mozzarella fior de latte with pesto

SALAD:

Tuna salad ala nisuaze

MAIN COURSE:

Shatoe brian and red wine sauce Calamari with pesto Tuna tataki with teriyaki

GARNISH:

Spinach/potatoe puree and Jasmine rice

LUNCH 7TH DAY



STARTERS:

Tuna cucumber with oyster sauce Sweet potatoe and zucchini baked sticks Caramelled scallop with aioli sauce

SOUP:

Tom yum soup

SALAD:

Green salad with bacon and honey mustard dressing

MAIN COURSE:

Tuna tataki with rice and vegs
Wok noodles with seafood mix
Marbled beef tartar with horseradish sauce and garlic beetroot

DESSERT:

Fresh fruits
Ice cream
Cheese cake with berries sauce





DINNER 7TH DAY



STARTERS:

Spicy salmon cracker
Vitello tonato
Smoked duck with peach and balsamic

SALAD:

Green salad with grilled vegetables and feta cheese

MAIN COURSE:

Salmon steak with teriyaki and rice Roastbeef with asparagus and potatoe and zucchini Lobster fillet with oyster glace

LUNCH 8TH DAY



STARTERS:

Blue cheese tartlets with walnut Polenta with tapenade pickles Prawns' shish kebab with curry mayo

SOUP:

Gaspachio with apple and celery

SALAD:

Tuna salad ala nisuaze

MAIN COURSE:

Scallop risotto la creme Demiglace stewed beef with grilled vegetables Tuna steak with teriyaki and rice

DESSERT:

Fresh Fruits
Ice cream
Cupcakes with whipped cream top





DINNER 8TH DAY



STARTERS:

Carrot, paprika, asparagus sticks in zucchini roll

Camembert with grape mint sauce

Spicy salmon cracker

SALAD:

Warm scallop and prawn salad

MAIN COURSE GRILLED:

Tuna steak Octopus Striploin

GARNISH:

Grilled vegetables aked sweet potatoe sticks Fresh rocket salad

LUNCH 9TH DAY



STARTERS:

Smoked duck date fruit and strawberry kanape
Tempura prawns with sweet chilli sauce
Bruskette caprese with pesto

SOUP:

Grilled vegetables with dried tomatoe and feta cheese

SALAD:

Potatoe creamy soup with bacon crumble

MAIN COURSE:

Pasta arabiata
Lobster fillet with teriyaki sauce
Seafood mix with creamy oyster sauce and bulgur

DESSERT:

Fresh fruits
Ice cream
Cupcakes with cream and berries dressing





DINNER 9TH DAY



STARTERS:

Shrimp carpaccio with bisque Crusty fresh vegetables sticks Mozzarella fior de latte with pesto

SALAD:

Tuna salad ala nisuaze

MAIN COURSE:

Shatoe brian and red wine sauce Calamari with pesto Tuna tataki with teriyaki

GARNISH:

Spinach/potatoe puree and Jasmine rice

LUNCH 10TH DAY



STARTERS:

Cheese selection
Bruskette with tuna mousse, capers, olives
Prawns' shish kebab with curry mayo

SOUP:

Coconut pumpkin soup with prawns

SALAD:

Tabule quinoa salad with bell pepper and apple

MAIN COURSE:

Demiglace stewed beef Tuna teriyaki steak Lobster termidore

GARNISH:

Baked potatoe, Grilled zucchini, Jasmine rice

DESSERT:

Fresh fruits
Ice cream
Spring rolls with fruits and cream cheese





DINNER 10TH DAY



STARTERS:

Caprese canapes Italian pickles
Blue cheese tartlets
Tuna sashimi

SALAD:

Warm salad with tuna

MAIN COURSE GRILLED:

Scallop with aioili Shrimps with teriyaki Tenderloin with demiglace

GRILLED GARNISH:

Asparagus, Potatoe, Zucchini, Eggplant

