

DAY 1

## BREAKFAST

Selection of cereals  
Yogurts  
Fresh juices – made to order

Fresh breads, Sour dough bread  
Croissants and Danish Pastries  
Breakfast Focaccia

Home-made chocolate muffins

Chia and coconut delight

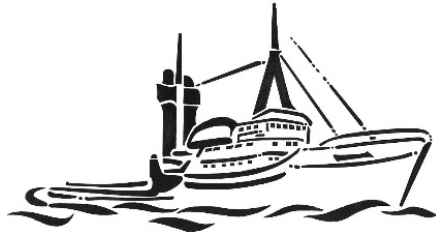
Fresh fruit plate  
Berry bowls

Luxury cheese board  
Cold cuts  
Smoked salmon  
Sliced tomato, cucumber

Bacon and sausages  
Potato hash

Pancakes with berry compote

Choice of eggs



## LUNCH

Home smoked beef brisket taco's with

Slow cooked smoked Pork sliders, spicy mayo

Grilled Halibut sandwich on Brioche buns with rocket salad and aioli

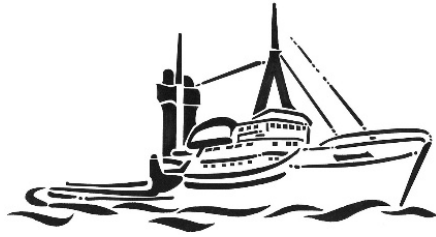
Grilled and buttered corn on the cob

Green salad, topped with nuts and a pomegranate dressing

Selection of salsa's, sour cream and guacamole

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Fresh fruit platter



## DINNER

Red bell pepper soup, crispy garlic croutons

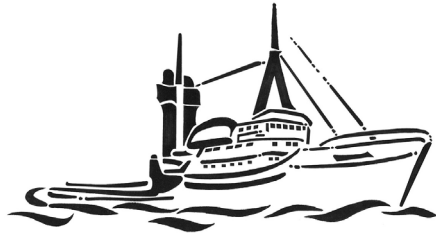
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Pan fried turbot filled with its own farce,  
Roasted cauliflower, Tarragon cream and tarragon oil

Braised veal cheeks, carrot, and parsnip puree

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Brownies and ice cream



DAY 2

## BREAKFAST

Selection of cereals

Yogurts

Fresh juices – made to order

Fresh breads, Sour dough bread

Croissants and Danish Pastries

Home-made chocolate muffins

Yogurt and muesli bowl with fresh fruit

Fresh fruit plate

Berry bowls

Luxury cheese board

Cold cuts

Home-made gravlax

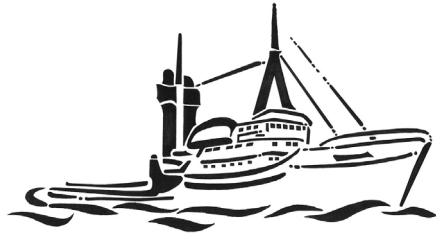
Sliced tomato, cucumber

Bacon and sausages

Chef's hash browns

Home-made waffles

Choice of eggs



## LUNCH

Miso soup

Selection of sushi and sashimi

California rolls

Nigiri and maki selection

Edamame

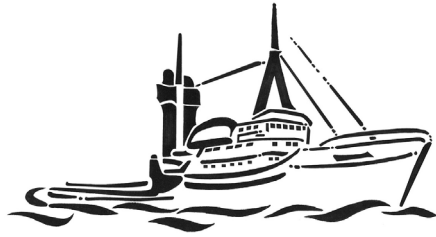
Tuna Tataki, Seared tuna, sesame seeds, scallions, ginger

Beef Tataki, Seared wagyu beef, garlic chips, soy reduction

Salmon Tataki, Seared salmon, yuzu, microgreens

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Fresh fruit plate



## DINNER

Ceviche on mesclun salad and 24-hour tomato confit

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Grilled wagyu fillet steak, truffle potato and broad beans

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Cheese board, Port jelly, Apricot, Figs

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Selection of home-made sorbets



DAY 3

## BREAKFAST

Selection of cereals  
Yogurts  
Fresh juices – made to order

Fresh breads, Sour dough bread  
Croissants and Danish Pastries

Home-made cereal muffins

'Lassi' yoghurt and mango

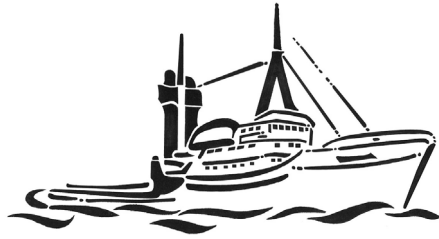
Fresh fruit plate  
Berry bowls  
Granola and yogurt parfait

Luxury cheese board  
Cold cuts  
Smoked salmon  
Sliced tomato, cucumber

Bacon and sausages  
Potato hash

Hot Cheesy croissant's

Poached eggs with avocado on homemade toast with hollandaise



## LUNCH

Whole roasted Chicken, slowly cooked in the oven

Baked Patagonian Sea Bass with Miso glaze

Roasted carrots with honey and fresh herbs

Green salad and selection of dressings

Beetroot, Onion salad

Mixed Greens salad

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Fresh Mango mousse cake with home-made vanilla ice cream



## DINNER

Lobster Bisque, Caviar and Potato

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Lamb chops, herb crumble, Polenta chips  
Parsnip puree and crispy Kale

Grilled Sea Bass with Black Pepper and Leeks

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Cheesecake and fresh Berry compote



## DAY 4 BREAKFAST

Selection of cereals  
Yogurts  
Fresh juices – made to order

Fresh breads, Sour dough bread  
Croissants and Danish Pastries

Home-made pistachio muffins  
Nutella croissants

Chia and coconut pudding

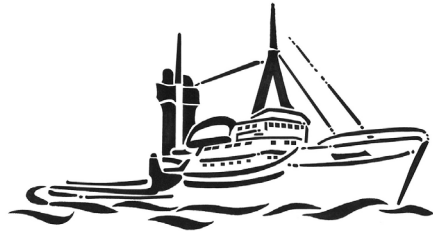
Fresh fruit plate  
Berry bowls

Luxury cheese board  
Cold cuts  
Salmon tartare  
Sliced tomato, cucumber

Potato and egg hash

Bacon and sausages  
Mushrooms  
Bake beans

Choice of eggs



## BEACH B.B.Q.

Mixed Green salads

Heirloom Tomato salad

Coleslaw

Potato salad

Home-made Bread and Bun selection

Home-made Lentil and Potato burgers

Grilled Lobster skewers

Smoked and grilled Pork ribs

Wagyu burgers

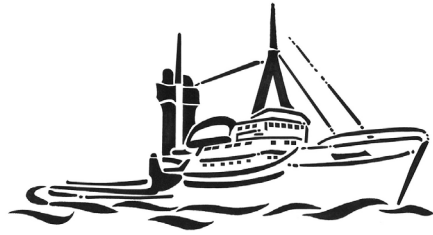
Texas style smoked brisket

Tomato salsa, Piri-Piri, spicy chili sauce, BBQ sauces, garlic dip  
Mayo, ketchup, mustard, pickles

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Grilled Pineapple with Vanilla and Coconut ice cream

Fresh fruit



## LIGHT DINNER

Cold cuts and cheese platters  
Fresh bread and crostini's

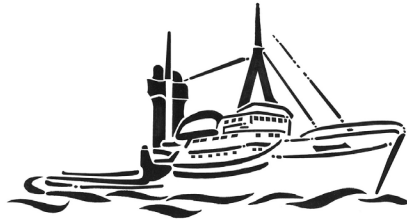
Bruschetta with fresh Tomato and Basil

Caviar, Blinis toast and condiments

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Mini fruit tarts

Home-made Cookies



DAY 5

## BREAKFAST

Selection of cereals  
Yogurts  
Fresh juices – made to order

Fresh breads, Sour dough bread  
Croissants and Danish Pastries

Cinnamon rolls  
Vanilla smoothy

Fresh fruit plate  
Berry bowls

Luxury cheese board  
Cold cuts  
Sliced tomato, cucumber

Bacon and sausages

Bagels with Lachs and Sour cream

Choice of eggs



## LUNCH

Heirloom tomato, Buffalo Mozzarella

Caesar salad

Home-made Mushroom ravioli with Truffle and fresh herbs

Pasta Abriata

Grilled Chicken

Shrimp skewers

Mediterranean grilled vegetables

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Carrot cake, berry ice cream and yogurt cream



## DINNER

Hummus 2 ways

Baba Ghanoush

Tabbouleh

Raita and Tahini sauce

Fattoush salad

Roast vegetable salad

Pitta bread

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Grilled Lamb kebabs, 2 ways

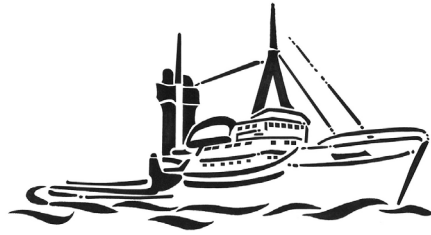
Chicken kebabs

Sayadieh, daily catch and rice

Falafel

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Lebanese Namoura cake



DAY 6

## BREAKFAST

Selection of cereals  
Yogurts  
Fresh juices – made to order

Fresh breads, Sour dough bread  
Croissants and Danish Pastries

Home-made chocolate muffins

Chia and coconut delight

Fresh fruit plate  
Berry bowls

Banana cake

Luxury cheese board  
Cold cuts  
Smoked salmon  
Sliced tomato, cucumber

Bacon and sausages  
Fried potato croquette

Choice of eggs



## LUNCH

Make your own Pizza's

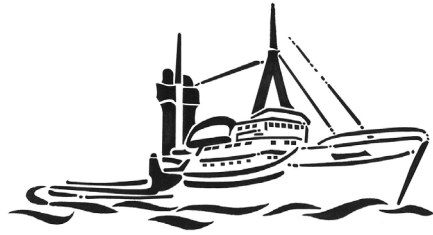
Large selection of topping and choices to make your pizza to perfection

Greek salad

Green salad

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Chocolate Mousse pie and ice cream



## DINNER

Steak Tartare served with pickled vegetables, grated cured Egg yolk  
Creamy Truffle mayonnaise and deep fry Capers

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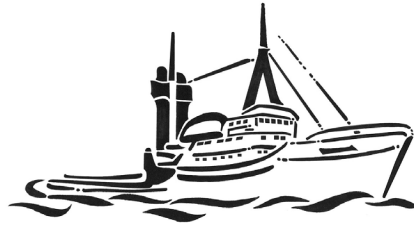
Slow cooked Cod with Mushroom duxelles and Beurre Blanc

Lamb shanks on a Potato Mash with Truffle

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Cheese selection bread and crostini's

Peacan pie, pistachio ice cream caramel sauce



DAY 7

## BREAKFAST

Selection of cereals  
Yogurts  
Fresh juices – made to order

Fresh breads, Sour dough bread  
Croissants and Danish Pastries

Home-made muffins

Yogurt and coconut breakfast bowl

Fresh fruit plate  
Berry bowls

Pineapple bread with whipped cream

Luxury cheese board  
Cold cuts  
Home smoked Salmon, Capers and pickled Onion  
Sliced Tomato, Cucumber

Egg benedict

Bacon and Sausages  
Potato hash



## LUNCH

Chicken vegetable soup

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Roast vegetable and Feta wraps

Chicken Salad wraps

Grilled Steak and Cheese wraps

Coleslaw with Cabbage and Carrot

Tomato and Cucumber salad

Octopus salad with fresh Tomato and Lemon

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Fresh fruit



## DINNER

# SRI LANKEN AND INDIAN BANQUET

Chefs Pradeep's Specials

Vegetable Biryani

Jasmine Rice

Cashew and Pea curry

Lentil Dahl

Chicken Tikka masala

Prawn (or Fish) coconut curry

Pork Red curry

Poppadom's, Raita

Onion Baji

Naan roti

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Watalappam

Sri Lankan dessert from Jaggery and Coconut Milk