7-DAYS
Chef on Board Menu

ARRIVAL DAY

Appetizer: Chilled Gulf Shrimp with a citrus-infused cocktail reduction.

Main: Herb-Crusted Rack of Lamb, served with Dauphinoise potatoes and a red wine reduction.

Dessert: Dark Chocolate Fondant with a raspberry coulis and gold leaf.

DAY 2: COSTAL ELEGANCE

Breakfast: Eggs Benedict featuring house-cured salmon and a light lemon-dill hollandaise.

Lunch: Lobster Tacos with mango-habanero salsa and pickled red onion on handmade corn tortillas.

Appetizer: Velouté of roasted butternut squash with a toasted sage oil drizzle.

Main: Pan-seared Caribbean Snapper with a white wine beurre blanc, accompanied by wild mushroom risotto.

Dessert: Passion Fruit Crème Brûlée with a caramelized sugar crust.

DAY 3: MEDITERRANEAN ESCAPE

Breakfast: Truffle-scented wild mushroom omelet with Gruyère and micro-greens.

Lunch: Artisanal Charcuterie board featuring imported prosciutto, aged manchego, fig jam, and crusty ciabatta.

Appetizer: Burrata with heirloom tomato carpaccio, basil pearls, and 12-year aged balsamic.

Main: Grilled Prime Beef Tenderloin with Chimichurri and roasted root vegetables.

Dessert: Classic Tiramisu, dusted with Valrhona cocoa powder.

DAY 4: FUSION & ZEST

Breakfast: Smoked Salmon platter with caper berries, red onion, chive cream cheese, and toasted bagel crisps.

Lunch: Teriyaki-glazed Chicken Bao Buns with pickled daikon and a light sesame slaw.

Appetizer: Crispy Vegetable Spring Rolls with a sweet chili-ginger glaze.

Main: Pan-seared Scallops over cauliflower purée with a soy-balsamic glaze.

Dessert: Coconut Panna Cotta with a macerated pineapple compote.

DAY 5: THE ITALIAN COAST

Breakfast: Ricotta and lemon zest pancakes with honey-comb butter and fresh berries.

Lunch: Linguine alle Vongole (clams) with garlic, white wine, and fresh parsley.

Appetizer: Beef Carpaccio with arugula, shaved parmesan, and truffle oil.

Main: Herb-roasted Branzino with grilled asparagus and lemon-confit potatoes.

Dessert: Limoncello Sorbet with biscotti.

DAY 6: CARIBBEAN FLAIR

Breakfast: French Toast made with brioche, topped with caramelized plantains and warm maple syrup.

Lunch: Seared Mahi-Mahi salad with avocado, toasted macadamia nuts, and a lime vinaigrette.

Appetizer: Conch Fritters with a spicy remoulade and micro-cilantro.

Main: Jerk-spiced Duck Breast with sweet potato purée and sautéed bok choy.

Dessert: Flambéed Bananas with local vanilla bean ice cream and toasted coconut.

DAY 7: THE FAREWELL

Breakfast: Shakshuka with heirloom tomatoes, crumbled feta, and fresh herbs; served with sourdough toast points.