



Breakfast

Fresh fruit platter,
homemade crunchy muesli,
assorted yoghurts,
warm banana and honeynut muffins,
smoked salmon, crème fraiche and watercress omelets with fresh walnut bread toast.

Lunch

Ahi Tuna and avocado salad with sesame seed dressing,
warm Moroccan shrimp, crab, and avocado timbale with Taboulleh salad,
homemade pumpkin and sunflower seed bread,
Poached nectarine in a champagne-vanilla syrup.

Dinner

Wild mushroom risotto with truffle oil and shaved parmesan,
Salt encrusted whole sea bass with mousseline sauce,
Sweet baby carrots, haricots-verts and parsley new potatoes,
Apple tarte tatin with whipped Chantilly cream



Breakfast

Fresh fruit platter,
muesli and yoghurts,
American style blueberry pancakes,
Poached eggs on fried potato cakes, grilled tomatoes with herbs Provence and crispy bacon,
fresh, whole-grained toasts.

Lunch

Authentic Greek salad,
five spiced and soy marinated salmon filets with stir-fried bok choy, patty pan and asparagus spears.
Raspberry and fresh crème mille feuille with a raspberry port coulis.

Dinner

Deep-fried scallop, bacon, and shrimp parcels with Thai red curry sauce,
Braised venison loin with Bordelaise sauce and poached baby apples ,
Courgette cream bake and steamed wild rice,
Chocolate Mocha fondant with homemade vanilla ice cream and toasted almonds.



Breakfast

Fresh fruit platter
muesli and yoghurts,

French toast made with fresh coconut bread, served with maple syrup.

Eggs benedict.

Lunch

Warm Thai chicken and mint salad with a soy-ginger dressing,
Linguine vongole with mixed-greens salad and crusty home-made French bread,
Fresh mango cassatta with a red berry compote.

Dinner

Cerviche of royale dorade with a lemon, lime, and passion fruit marinade,
Roasted rack of New Zealand lamb with a green olive crust,
Parmesan mashed potatoes and spring vegetables,
Classic crème brulée with poached figs.