

LUNCH BBQ IN SAND BANK OR UNINHABITED ISLAND

Selection of delicacies

Trilogy ceviche: tuna, shrimps, octopus

Grill platter: coral lobster (with surcharge \$100 for 700gr), prawns, octopus, squid, lamb chop, black angus sirloin, served with nautilus salad, grilled potatoes, grilled vegetables, lemon mayonnaise, creole sauce, chimichurri sauce

Tropical fruit platter, pineapple, kiwi, watermelon, papaya, orange syrup Coconut madeleine

720 for two



DINNER BBQ IN VILLA OR BEACHSIDE

Selection of delicacies

Assorted sashimi and cured fish, tuna, salmon, wahoo, red snapper, with condiments

Black Angus sirloin, pork sausage, lamb cutlets, marinated baby cornish hen, pork ribs, charcoal potatoes with herb sour cream, grilled corn cob, salad buffet chimichurri sauce, béarnaise sauce, barbecue sauce

Or

King prawns, octopus, scallop, squid, scampi, coral lobster (with surcharge \$100 for 700gr), grilled sweet potatoes and vegetables, salad buffet, lemon butter sauce, creole sauce, lime mayonnaise

Coconut crème brulee, cream custard, fresh berries, coconut lace wafers

650 for two



Sand bank dinner

Selection of delicacies

Oscietra caviar 50gr, blinis and traditional condiments

Tuna tataki, truffle and ponzu sauce, roasted hazelnut

Grilled wagyu beef striploin, whole coral lobster, lamb cutlets, Tiger prawns, hokkaido scallop, grilled vegetables and potatoes, salad buffet, Creole sauce, lemon mayonnaise, aioli, chimichurri sauce, red wine jus

Chocolate and raspberry entremets, Fresh raspberry and coulis

Petit fours

1400 for two



SUNSET CRUISE

Selection of delicacies

Dinner cruise 2500++

Amuse bouche

Black Angus beef carpaccio, sundried tomato, parmesan cheese, capers, pine nuts, rocket salad, anchovy dressing

Bento box: tiger prawns, tuna, salmon, reef fish sushi, maki, sashimi, wakame salad, soy sauce, wasabi and pickle ginger

Selections of gorgonzola dolce latte, reblochon, st maure, ossau iraty, with nuts and chutney

Coconut dacquoise biscuit and whipped cream, fresh tropical fruit, Mango coulis

700++ for two



PICNIC ON A SAND BANK OR UNINHABITED ISLAND

Selection of delicacies

Cold mezze, hummus, smoked baba ganoush, tabbouleh, beetroot moutabel, pita bread

Vanilla saffron poached seafood plater, coral lobster, king prawns, octopus, scallop, squid, lemon mayonnaise, spicy cocktail sauce, lemon wedges

Selections of gorgonzola, reblochon, st maure, ossau iraty, with nuts and chutney

Tropical fruit platter

Selection of cookies, madeleine, biscuit

Charter 1500 | half day 2900 | full day 650 for two



Breakfast sunrise in sand bank or uninhabited island

Fruit carpaccio platter, selection tropical fruit, Grapefruit syrup, coconut shaved

Coconut yoghurt, homemade granola, Fresh berries

Homemade pastry basket, Jam and butter

Bento box of cheese, fish delicacy and charcuterie: gorgonzola, reblochon, st maure, ossau iraty, prosciutto di parma, french salami, black forest ham, honey ham, mortadella, smoked trout, salmon gravlax, mackerel, eel, served with nuts, condiments and chutney

350 for two



CHAMPAGNE BREAKFAST SUNRISE IN PRIVATE BEACH

Oscietra caviar 50gr, blinis, Traditional condiments

Pastry bread basket, jam and butter Selections of cheese: gorgonzola, reblochon, st maure, ossau iraty ; Selection of smoked and marinated delicacy, salmon gravelax, mackerel, trout, eel, haddock served with nuts, condiments and chutney

Coral lobster omelet, with avocado, vine tomato salad

Mixed berries buttermilk pancake, mascarpone cream, berries coulis

1000 for two



Romantic dinner in villa or beach side

Amuse bouche

Coral lobster salad, ricotta fritter, heirloom tomato, avocado, tomato mayonnaise

Pan seared foie gras, orange puree, cacao brioche

Pan seared scallop, lemon risotto, parmesan foam

Or

Wagyu beef tenderloin, truffle potato puree, vegetable garden, red wine jus

Tropical pavlova, fresh exotic fruit, mango, pineapple sorbet, Coconut meringue

850 for two



Romantic dinner in villa or beach side

Amuse bouche

Heirloom tomato, provencal granola, olive oil ice cream

Wild mushroom risotto, sautéed porcini, morel, oyster mushroom

Seasonal vegetable garden, ricotta, vegetable bouillon emulsion

Tropical pavlova, fresh exotic fruit, mango, pineapple sorbet, Coconut meringue

650 for two



BIG GAME FISHING

For breakfast in the boat:

Tropical fruit plate

Gravlax fish and chicken sandwiches, brown toast, tomato, baby cos, cheese

Homemade pastry basket

Preparation of the fish:

Amuse bouche

Fish prepared to your wishes: Sautéed or grilled seasonable vegetables, homemade potatoes wedges, Coconut or steam rice

1100 for half day

