

ÉLIA LUISA DA SILVA
YACHT CHEF · CULINARY PORTFOLIO

SEVEN-DAY GUEST MENU

A considered guest dining experience, bringing together seasonal ingredients, international influences and thoughtful hospitality.

Thoughtful cooking. Memorable moments.

DAY ONE

ARRIVAL & FIRST EVENING

ARRIVAL

WELCOME CANAPÉS

Seasonal Berry Skewers
Fresh seasonal berries, simply presented.

Crudités with Hummus & Tzatziki
Crisp garden vegetables with house-made dips.

Cheese & Jamón Board
A selection of cheeses and Spanish Jamón.

LUNCH

FAMILY-STYLE SHARING

Citrus-Grilled Seabass
Grilled seabass with fresh citrus sauce and steamed broccoli.

Mediterranean Lentil Salad
Green lentils with grapes, feta, leek and mint, finished with Dijon dressing.

Greek Salad
Tomatoes, cucumber, olives and feta with oregano and extra virgin olive oil.

DINNER

THREE-COURSE DINNER

STARTER

Charred Baby Leeks
Tender charred baby leeks with smoky roasted red pepper and tomato sauce, crispy capers, parsley oil and sherry vinegar.

MAIN COURSE

Sous-Vide Australian Wagyu
Australian Wagyu cooked sous-vide with sake, mirin and kombu, served with buttery cumin mashed potato, wasabi cream cheese and cured egg yolk.

DESSERT

Mango Tartare & Coconut Sorbet
Fresh mango tartare with lime, toasted coconut and delicate coconut sorbet.

DAY TWO

BREAKFAST

BREAKFAST SELECTION

A Breakfast Selection
Eggs prepared to preference, crispy bacon, house-baked sunflower seed bread, pain aux raisins, seasonal fruit, fresh orange juice, cereals, granola and muesli.

LUNCH

FAMILY-STYLE SHARING

Orange & Tarragon Chicken
Tender chicken with a creamy orange and tarragon sauce.

Saffron Rice
Fragrant saffron rice.

Grilled Asparagus
Grilled asparagus finished with olive oil and lemon.

Summer Salad
Fresh seasonal leaves and garden vegetables.

DINNER

ITALIAN-INSPIRED

STARTER

Crisp Courgette Flowers with Risotto
Lightly crisp courgette flowers filled with lemon and herb risotto, served with a light basil and lemon emulsion.

MAIN COURSE

Grilled Monkfish with Lemon & Caper Butter
Grilled monkfish with lemon, caper and parsley butter, roasted cherry tomatoes, charred courgette and crisp rosemary potatoes.

DESSERT

Deconstructed Pavlova
Italian meringue, fresh seasonal berries and strawberry reduction.

DAY THREE

BREAKFAST

BREAKFAST SELECTION

Açaí & Seasonal Fruit Bowl
Açaí with mixed berries, seasonal fruit, chia and flax seeds.

Continental Breakfast
Eggs prepared to preference, pain au chocolat, house-baked country bread, cereals, granola and muesli.

LUNCH

FAMILY-STYLE SHARING

Carabineros Prawns
Carabineros prawns with chilli and basil reduction.

Crispy Calamari
Lightly battered calamari with house-made tartare sauce.

Garden Salad
Fresh garden leaves and seasonal vegetables.

Nectarine, Basil & Feta Salad
Ripe nectarine with fresh basil and feta.

Vegetable & Quinoa Salad
Quinoa and seasonal vegetables with balsamic dressing.

DINNER

MEDITERRANEAN EVENING

STARTER

Ajo Blanco
Chilled Spanish almond and garlic soup with crisp green grapes and extra virgin olive oil.

MAIN COURSE

Herb-Crusted Rack of Lamb
Rack of lamb with herb crust, rosemary and white wine sauce, roasted seasonal vegetables and pommes dauphinoise.

DESSERT

Dark Chocolate Mousse & Sablé
Silky dark chocolate mousse with a crisp dark chocolate sablé.

DAY FOUR

BREAKFAST

BREAKFAST SELECTION

A Breakfast Selection
Eggs prepared to preference, crêpes with lemon, cinnamon, sugar and Nutella, sourdough, seasonal fruit, cereals, granola and muesli.

LUNCH

FAMILY-STYLE SHARING

Caprese Salad
Ripe tomatoes, creamy mozzarella, fresh basil and extra virgin olive oil.

Baked Red Snapper
Red snapper baked with olives, peppers, garlic and tomato.

Genovese Pesto Pasta
Fresh pasta tossed with Genovese basil pesto.

Char-Grilled Courgettes
Courgette ribbons grilled with olive oil and herbs.

DINNER

SPANISH-INSPIRED EVENING

STARTER

Chilled Tomato Gazpacho
Andalusian-style tomato soup with cucumber, pepper, sherry vinegar and extra virgin olive oil.

MAIN COURSE

Galician Beef Fillet
Galician beef fillet with red wine sauce, horseradish potatoes and glazed carrots.

DESSERT

Spanish Baked Cheesecake
Creamy Spanish-style baked cheesecake with a delicate caramelised top.

DAY FIVE

BREAKFAST

BREAKFAST SELECTION

A Breakfast Selection
Eggs prepared to preference, French toast with passion fruit coulis, seasonal fruit, house-baked seed bread, cereals, granola and muesli.

LUNCH

FAMILY-STYLE SHARING

Roasted Courgette & Ricotta Roulade
Roasted courgette and ricotta roulade with lemon, fresh thyme and toasted almonds.

The Mediterranean Garden
Warm roasted seasonal vegetables, fresh herbs, citrus dressing and toasted sunflower seeds.

Grilled Octopus
Grilled octopus with fennel spice and a tangy passionfruit vinaigrette.

DINNER

MEDITERRANEAN EVENING

STARTER

Heirloom Tomato Carpaccio
Thinly sliced heirloom tomatoes with whipped burrata, basil oil, toasted pine nuts and aged balsamic.

MAIN COURSE

Pan-Seared Duck Breast
Pan-seared duck breast with Pedro Ximénez and orange jus, fondant potato, glazed baby turnips and wilted seasonal greens.

DESSERT

Raspberry Pistachio Semifreddo
A light, airy Italian frozen dessert made with whipped cream and meringue, layered with raspberry and pistachio and served with fresh raspberry coulis.

DAY SIX

BREAKFAST

BREAKFAST SELECTION

A Breakfast Selection
Eggs prepared to preference, crispy bacon, blueberry pancakes, house-baked country bread, seasonal fruit, cereals, granola and muesli.

LUNCH

FAMILY-STYLE SHARING

Seared Scallops with Lime
Seared scallops with lime mayonnaise, crisp potato tuile, delicate herb oil and fresh lime zest.

Spaghetti alle Vongole
Spaghetti with fresh clams, white wine, garlic, parsley and extra virgin olive oil.

Avocado & Citrus Salad
Ripe avocado with orange and grapefruit segments, fresh herbs and a bright citrus dressing.

DINNER

LIGHT & REFINED

STARTER

Salmon Ceviche
Fresh salmon ceviche with garlic-marinated mango, parsley, pickled onion, cucumber and tomato.

MAIN COURSE

Slow-Cooked Tilapia Fillet
Slow-cooked tilapia with roasted cauliflower tabbouleh, cauliflower purée, grapefruit vinaigrette and a crisp turmeric tuile.

DESSERT

Almond & Cardamom Panna Cotta
Almond and cardamom panna cotta.

DAY SEVEN

THE FINAL DAY

BREAKFAST

BREAKFAST SELECTION

Raspberry & White Chocolate Muffins

Freshly baked raspberry and white chocolate muffins.

LUNCH

FAMILY-STYLE SHARING

Grilled Lobster Tail

Grilled lobster tail with lemon butter and fresh herbs.

Seasonal Vegetable Salad

Warm roasted seasonal vegetables with fresh herbs, citrus dressing and toasted sunflower seeds.

Vegetable Moussaka

Layers of roasted aubergine and courgette with a rich tomato sauce and a golden béchamel topping.

Herbed Couscous

Fluffy herbed couscous with pomegranate and fresh Mediterranean herbs.

DINNER

A FINAL EVENING

STARTER

Beetroot Parcels

Beetroot parcels with strawberries, basil and white balsamic, served with chilled beetroot broth.

MAIN COURSE

Smoky Veal Roast

Smoky veal roast with cognac and coffee sauce, glazed parsnips, spicy tomato confiture and crispy Madeiran polenta.

DESSERT

Tiramisu

Tiramisu with amaretto, mascarpone, Madagascan vanilla and ladyfingers.

DEPARTURE DAY

A FINAL BREAKFAST BEFORE FAREWELL

DEPARTURE BREAKFAST

BREAKFAST SELECTION

A Breakfast Selection

Eggs prepared to preference, crispy bacon, croissants, maple waffles, exotic fruit platter, cereals and granola, cheese board and house-baked baguette.