



Multi Day menu

Quality Disclaimer

All our Menus are Homemade and genuinely prepared only a few hours prior to every charter to ensure Quality and Freshness.

Only genuine ingredients are used.

For the Lunch and Dinner options of the Multi Day Charter Menu, it is recommended that clients will order food for only the first 2 days of their charter.

For those clients taking a charter which is longer than 2 days, we recommend that for lunch and dinner from the 3rd day onwards, clients would consider eating either on land or if preferred clients are welcome to plan separate provisions which will be prepared entirely by the clients onboard.

Breakfast menu

Option 1

CONTINENTAL

Yoghurt
Croissants
Sliced Ham and Cheese
Sandwich Bread and butter
Orange Juice
Tea & Coffee

€12 per Person

Option 2

FULL ENGLISH

Yoghurt
Croissants
Eggs, Bacon & Sausages,
Baked Beans
Fresh Tomatoes
Sandwich Bread and butter
Orange Juice
Tea & Coffee

€18 per Person



Lunch menu

Option 1

STARTER

Ham & Cheese Sandwiches

MAIN COURSE

Pesto Pasta Salad

*Italian Fusilli Pasta made with
Fresh Home made Pesto Sauce, Cherry Tomatoes,
Feta Cheese, Olive Oil, Salt & Pepper*

DESSERT

Fresh Melon

BEVERAGES

Free flow of Soft Drinks & Water



€25 per Person

Lunch menu

Option 2

STARTER

Fine Cheese & Meat Platter

Consisting of

different selection of Cold Cuts, Cheese, Olives and Grissini

MAIN COURSE

Fresh Homemade Baked Lasagne

made with

Fresh pasta sheets,

Tomato Sauce Minced Beef, Onions

& Bechamel Sauce

DESSERT

Fresh Melon

BEVERAGES

Free flow of Soft Drinks & Water

€30 per Person



Dinner menu

Option 1

STARTER

Freshly prepared Assorted Dips & Water biscuits

MAIN COURSE

Fresh BBQ Chicken Breast

garnished with Olive Oil, Salt and Pepper

Fresh Potato Salad

Fresh Mediterranean Salad

consisting of

Peppers, Cucumbers, Cherry Tomatoes, Butter Beans in Garlic, White Cheese & Olives

DESSERT

Freshly Baked Homemade Classic Victorian Cake

Vanilla Cake filled with Jam and Sweet Cream

BEVERAGES

Free flow of Soft Drinks & Water

Half Bottle of White or Red Wine



€40 per Person
€20 Children under 12

Dinner menu

Option 2

STARTER

Maltese Platter

consisting of

*Bigilla (Traditional Maltese dip), Gozo Cheese, Sun Dried Tomatoes,
Green Olives, Butter Beans in Garlic, Maltese Sausage*

MAIN COURSE

Fresh BBQ Beef Skewers

with Mushrooms and Green Peppers

Fresh Potato Salad

Fresh Mediterranean Salad

consisting of

*Peppers, Cucumbers, Cherry Tomatoes, Butter Beans in Garlic, White
Cheese & Olives*

DESSERT

Freshly Baked Homemade Classic Victorian Cake

Vanilla Cake filled with Jam and Sweet Cream

BEVERAGES

Free flow of Soft Drinks & Water

Half Bottle of White or Red Wine

€40 per Person

€20 Children under 12



Dinner menu

Option 3

STARTER

Italian Caprese Salad

consisting of

*Fresh Mozzarella, Vine Ripe Cherry Tomatoes, Fresh Basil
& Extra Virgin Olive Oil*

MAIN COURSE

BBQ Fresh Swordfish

garnished with Olive Oil, Salt & Pepper

Fresh Potato Salad

Fresh Mediterranean Salad

consisting of

*Peppers, Cucumbers, Cherry Tomatoes, Butter Beans in Garlic, White
Cheese & Olives*

DESSERT

Freshly Baked Homemade Classic Victorian Cake

Vanilla Cake filled with Jam and Sweet Cream

BEVERAGES

Free flow of Soft Drinks & Water

Half Bottle of White or Red Wine

€40 per Person

€20 Children under 12

