



Culinary highlights from paradise - we take care of your well-being.

Breakfast - Fragrant coffee or freshly brewed tea - is there any better way to start the day? Our ample, balanced and varied breakfast leaves no desires unfulfilled.

Tuck into ham and cheese, fried sausages, crisp bacon, baked beans, filled omelettes, scrambled, fried or boiled eggs. Enjoy home-made bread, freshly baked croissants, cakes and fresh toast. If you like your breakfast sweet, you can start the day with pancakes, a selection of jams, honey or hazelnut spreads or chose from a selection of different yoghurts, fresh fruit, mueslis and fruit juices.

Lunch & dinner - We are pleased to present our varied menu. The different dishes can be combined to your likes, but in order to enable smooth service please have all guests agree on the menu. Shirini, our Chef de Cuisine will of course tender to your personal preferences, e.g. if you would also like chicken or spaghetti for our young guests when you chose fish as a main dish, for example.

Please notify us of any allergies before you leave. Not all dishes are suitable for lunch on the beach and please note that some foods are subject to seasonal availability. For other requests, including where you would like to take your meals, please speak to Mack, our butler.

Fun

- Cold cucumber soufflé soup with crunchy croutons
- Chicken breast fillet with creamy onion sauce and polenta slices accompanied by a colourful salad
- Creamy passion fruit

Wave

- Sliced tomatoes with mozzarella, balsamic vinegar and fresh basil
- Grilled red snapper with lemon risotto and fresh seasonal vegetables
- Baked mango with Masala whip

Inspiration

- Prawns fried in garlic oil with tomato salad
- Pork sauté with Calvados sauce, diced apple and potato fritters
- Chocolate mousse

Satisfaction

- Creamy pumpkin soup with ginger and coconut milk
- Tender lamb chops with rosemary and onion & garlic vegetables with pommes duchesse
- Chocolate cake with vanilla ice cream



Energy

- Baked goat cheese wrapped in ham accompanied by a salad bouquet
- Classic BBQ with spare ribs and grilled Mediterranean vegetable on skewers with home-made onion & garlic bread
- Sweet pineapple Carpaccio on a fruit mirror with strawberry parfait

Mediterranean

- Pollo Tonnato – tender chicken breast slices with mild tuna sauce
- Zucchini-Bolognese-lasagne with tomato sauce and fusilli
- Panna Cotta with raspberry sauce

International

- Tomato essence with ham & parmesan ravioli
- Grilled scampi skewers with peppers and onions
- Lime pie

Make your own menu or let us surprise you and enjoy our balanced cuisine.

Starters

- Potato fritter with salmon tartar
- Tortillas & guacamole dip
- Salmon pancake rolls
- Beetroot Carpaccio with pears and goat cheese
- Avocado salad with mushrooms
- Crudités - raw vegetable strips with tartar sauce
- Carrot & ginger soup
- Tomatoes filled with fresh cream cheese
- Sautéd pumpkin wedges with pesto
- Bruschetta al forno
- Pasta nest gratins with garlic & tomato sauce and parmesan crests
- Callaloo soup
- Mushrooms filled with herbs & onions
- Asparagus tip gratin with fresh baguette and home-made garlic butter
- Gazpacho – cold tomato & paprika soup
- Fish soup
- Pasta terrine with basil pesto
- Melon wedges with salad & cream cheese
- Mushroom soup with pastry lid



Main meals

- Pizza (Tonno, Prosciutto, Vegetaria ...)
- Beef steak „rare“ with sauce Béarnaise, mushrooms and fried potatoes
- Caribbean Fish-Curry
- Pasta (frutti di Mare, Bolognese, Amatriciana)
- Pork medallion with creamed mushrooms and rice
- Salsa Verde beef with horseradish sauce and parsley potatoes
- Baked chicken quarters with chips & fresh vegetables
- Tortillas filled with minced meat, cabbage and sour cream
- Roast beef rolls filled with cream cheese, with salad, raspberry dressing and fried potatoes
- Chicken fillet with peanut sauce and rice and vegetables
- Cordon bleu with potato & cucumber salad
- Pumpkin-filled raviolis with sage butter and salad
- Pork chops with tomato sauce and pesto fusilli
- Catch of the day (tuna, red snapper, kingfish)
- Chicken roulade with ham, asparagus and potato gratin
- “Quiche Lorraine” with salad
- Create your own burger, with chips & salad
- Beef goulash with fettuccini and tomato salad
- Baked herb-filled chicken with fried potatoes and cucumber salad

Desserts

- Sorbet (cinnamon, mango, passion fruit, lemon...)
- Iced tiramisu
- Pancakes with vanilla & mango parfait
- Strawberries with green pepper and vanilla ice cream
- Ice coffee with whipped cinnamon cream
- Berry yoghurt sorbet
- Cheese cake
- Melon ice cream with champagne
- Fruity vodka & lemon parfait with figs
- Strawberry gratin
- Orange cakes with chocolate ice cream
- Quark crepe gratin
- Hazelnut & chocolate cake
- Apple fritters with vanilla sauce
- Iced melon tart
- Ice cream (butter milk with coconut, mango, espresso)
- Chocolate mousse

You can order your food for breakfast, lunch, dinner and beverages from our staff on location. Costs will be settled at the end of your stay on the basis of receipts. The prices are based on experience for an average of 100 US \$ per adult a day.
