



NIKITA'S SAMPLE MENU

BREAKFAST

Eggs Florentine

Classic eggs Florentine with sautéed spinach and mushrooms, a soft poached egg, layered on fresh English muffins topped with boat made hollandaise sauce and served with streaky bacon.

Sweetcorn Fritters

Sweetcorn fritters served with a fried egg, crispy streaky bacon and topped with sweet chili sauce.

French Toast

Classic French toast served with your choice of assorted berries, crispy bacon, fried egg, maple syrup or chocolate sauce.

Avocado and Salmon

Smashed avocado on cream cheese spread sourdough toast topped with smoked salmon and sweet red peppers.

Frittata

Spinach, feta and sun dried tomato frittata served with grilled beef sausages and crispy hashbrowns.





LUNCH

Sweet and Sour Chicken Wings

Sticky sweet and sour chicken wings served alongside sweet potato fries and a fresh broccoli salad.

Roasted Beef Meatballs

Fresh pita bread served alongside roasted beef meatballs, roasted sweet peppers, fluffy couscous and a Greek salad.

Pulled Pork Sliders

BBQ pulled pork sliders served with cabbage coleslaw and crispy potato fries.

Sushi

Fresh salmon, shrimp and tuna maki rolls, California rolls, nigiri, hand rolls and salmon roses served with a tuna pasta salad.

Teriyaki Salmon Steak

Pan fried teriyaki salmon steak on a bed of crafted white rice with a strip of nori topped with cinnamon roasted carrots. Served alongside a roasted cauliflower salad.



APPETIZERS

Spicy crispy shrimp cocktail served in avocado bowls.

Oven baked meatballs in a tomato napolitana sauce.

Garlic butter sauced mussel pot served with slices of fresh ciabatta.

Large black mushrooms coated in garlic topped with creamed spinach and melted mozzarella cheese.

DINNER

Pork Tenderloin

Honey mustard pork tenderloin served on potato purée with buttered parmesan green beans and cinnamon roasted butternut.

Beef Lasagna

A rich and creamy pasta dish layered with onions, garlic and ground beef and lathered in a succulent sauce, topped with mozzarella. Accompanied by a caesar salad and roasted mixed vegetables.

BBQ Grill (Braai)

Marinated grilled steak, pork sausage links/lamp chops, roasted vegetables and garlic bread.

Shrimp Pasta

Creamy lemon garlic pasta with shrimp, calamari and mussels served with a Greek salad.

DESSERT

A Slice of "Death by chocolate" with fresh whipped cream and berries.

Divine lemon cream pots served with whipped cream and chocolate curls.

Creamy homemade Tiramisu.

Freshly made pavlova served with whipped cream, fresh berries and a drizzled a berry coulis.

Classic chewy chocolate brownies served with boat-made creamy vanilla ice cream.

STANDARD SHIP'S BAR

Non-alcoholic

Coke, Diet Coke, Sprite, Ginger Ale, La Croix, Club Soda, Tonic Water, Assorted Juices

Spirits

Vodka: Tito's, Smirnoff

Gin: Bombay Sapphire, Tanqueray

Rum: Cruzan, Bacardi

Tequila: Milagro, Herradura

Whiskey: Dewar's, Jameson

Bourbon: Maker's Mark, Bulleit

Assorted Liqueurs

Wine

Red: Cabernet Sauvignon, Malbec, Pinot Noir

White: Chardonnay, Sauvignon Blanc, Pinot Grigio

Rosé, Prosecco

Beer

Corona, Carib, Landshark, Miller Lite, Coors Light

Please let your broker know your preferred brands.

If you wish to have premium wines and/or spirits of your choice, please notify your broker. Your crew will be happy to source these for you and have them on board when you arrive. These would be at an additional cost to you.