

Romantic evening menu

Due to practical limitations onboard, Guests may select one (1) common menu from the options below however we would be able to accommodate the selection of a different main menu item (Chicken, Beef or Fish) per Person.

Quality Discalimer

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

Only genuine and fine ingredients are used in our Menus.

Option 1

STARTER

Freshly prepared Assorted Dips & Water Biscuits

MAIN COURSE

Fresh BBO 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



Option 2

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

MAIN COURSE

Fresh BBO 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



Option 3

STARTER

Italian Caprese Salad

consisting of

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

MAIN COURSE

Fresh BBQ 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

