



Christal Mio 80
Sample Menu

The image shows the interior of a modern yacht. The deck is finished with light-colored wood planking. There are several grey upholstered sofas and armchairs arranged around wooden tables. The yacht has large windows and skylights, providing a view of a body of water and a rocky, green shoreline. The overall atmosphere is bright and airy.

Breakfast

Freshly Brewed Coffee & Tea

Selection of Fresh Orange Juice and Detox Smoothies

Handmade Breadbasket with Honey, Marmalade & Butter

Greek Yoghurt & Fresh Seasonal Fruits

Eggs of the Day ~ Chef's choice

Handmade Sweet & Savoury Greek Pies

Chocolate Cookies, Muffins, Pancakes & Crepes

International Cheese Platter and Cold Cuts

Multigrain Healthy Porridge



Day 1

Lunch

Salad: Black Eyed Peas, Paksoi, Sage,
Mandarin juice

First Course: Shell Ceviche, Pomelo, Spring
Onion, Coriander

Main Course: Bonito Savoro, Charred Okra,
Tomato Relish ,Parsley Chips

Dessert: Mastic Churros , Lemon Cremeaux,
Elderflower Syrup

Dinner

Salad: Charcoal-Grilled Endive, Mastelo
Cheese, Green Beans, Dates, Hazelnut

First Course: Eggplant Caponata, Roasted
Pines, Basil

Main Course: Presa Iberico, Pomegranate
Tabbouleh, Lemon-mint juice

Day 2

Lunch

Salad: Sesame Bagel, Cherry Tomatoes, Feta Cream Cheese, Balsamic Glaze

First Course: Involtini di Bresaola, Briam Veggies, Rucola

Main Course: Rooster Pastitsada, Orriecchete, Lazareto Cheese

Dessert: Loukoumades soaked in Rakomelo & Cinnamon gelato

Dinner

Salad: Sea Urchin, Cucumber Ring, Salmorejo, Lemon Spray

First Course: Salmon Tiradito, Passion Fruit Tiger's Milk, Coriander gel

Main Course: John Dory Roulade, Courgette Flower, Tarragon Bisque

Dessert: Peach Melba, Blackberries, Lime Curd





Day 3

Lunch

Salad: Grilled Peaches, Riccotta, Meslun Salad, Honey-Basil dressing

First Course: Sage Arancini, Comte Cheese, Prosciutto Dust

Main Course: Lamb Fricasse, Fennel, Greens, Dill Juice

Dessert: Karydopita, Caramel Fudge, Five Spice Namelaka

Dinner

Salad: Beluga Lentils, Bottarga, Lollo Rosso, Alfalfa Sprouts, Fingerlime

First Course: Baby Potato, Smoked Trout, Lotus Fruit, Lemon Segments

Main Course: Steamed Cod, Broccoleti, Red Quinoa, Saffron Verjus

Dessert: Almond Florentine, Nectarines, Mirin Catalana

Day 4

Lunch

Salad: Grapes, Hallumi Cheese, Mint, Valeriana Salad

First Course: Boboloni Scamorza, San Marzano Jam,
Parsley Pistou

Main Course: Soutzoukakia, Cinnamon Tomato Sauce,
Mashed Potato

Dessert: Galaktobourekio, Golden Crispy Phyllo,
Vanilla Custard

Dinner

Salad: Soft Shell Crab, Passion Fruit, Baby Jem
Lettuce, White Truffle, Cashew

First Course: Sashimi Amberjack, Charcoal-Grilled
Watermelon, Tsipouro

Main Course: Orzo Langoustine, Pomodori Confit,
Vanilla-Lemon Bisque

Dessert: Maple Tiramisu, White Chocolate, Cocoa
Nibs





Day 5

Lunch

Salad: Sfolia di Mozzarella, Watermelon, Paksoi, Mojito dressing

First Course: Squid & Chips, Old Bay Seasoning

Main Course: Slow-Cooked Salmon, Golden Beets, Caper Branch, Labneh

Dessert: Strawberry Pavlova, Açai Berries, Mint-Vanilla Curd

Dinner

Salad: Artichoke Panzanella, Sundried Tomato, Pita Bread, Sping Onion Dressing

First Course: Vitello Tonnato, Fried Caper, Radish, Lemon Oil

Main Course: Free Range Chicken Involtini with Spinach, Baby Potatoes& Black Truffle Demi

Dessert: Gianduja Cheesecake, Myrtille Consomme, Carob Sable

Day 6

Lunch

Salad: Baby Spinach, Courgettes, SyglinoRibbons, Greek Yoghurt

First Course: Beef Meatballs, Creole Fattoush, Cherry Tomatoes, Quinoa Pop

Main Course: Gemista, Marjoram, Labneh, Lingue di Alfieri

Dessert: Milk Chocolate Brownies, Candied Walnuts, Stracciatella Gelato

Dinner

Salad: Blue Crab, Mango, Brown Rice, Tobiko, Sambal Oelek Mayo

First Course: Prawn Dolma, Savoy Cabbage, Dashi Egg-Lemon Sauce

Main Course: Pan-Seared Sea Bream, Baby Greens, Grapefruit Beurre Blanc

Dessert: Yoghurt Panna Cotta, Saffron & Melon Macedonian





Day 7

Lunch

Salad: Salmon Crudo, Baby Lettuce, Avocado & Clementines

First Course: Greek Salad, Tuna Poke, Coriander, Black Olive, Tapioca Cracker

Main Course: Lobster Saganaki Pasta, Feta Cheese, Pomodori, Star Anise

Dessert: Baileys Catalana, Coconut, Bitter Chocolate Cremeux

Dinner

Salad: Slow-Cooked Turkey, Carrot Tagliatelle, Valeriana Salad, Chilly-Tahini Sauce

First Course: Beef Tartare, Caviar, Ponzu, Crispy Rice Paper

Main Course: Angus Ribeye, Eggplant purée, Potato Bar, Petimezi Drops

Dessert: White Chocolate Namelaka, Bitter Ganache & Honeycomb

*** Please note that the above concept menu can and will be adjusted to suit your individual preferences and dietary requirements. We are happy to accommodate any allergies, special requests, or personal tastes to ensure a memorable and enjoyable culinary experience.*

Kind regards,

Chef Magda