



Serenissima III  
Sample Menu



## **Breakfast**

### **Fresh Juices & Beverages**

Freshly Squeezed Orange Juice Daily Fresh Smoothies  
Premium Coffee & Tea Selection, Herbal Infusions

### **Fresh & Light**

Seasonal Fruit Platter  
Greek Yogurt & Plant-Based Pudding Selection of Dried Fruits  
Mixed Nuts

### **Bakery & Sweet Selection**

served with Greek Jams, Local Honey, Chocolate Spread, Maple Syrup & Peanut Butter  
Freshly Baked Croissants, Homemade Cakes, Traditional Greek Pies  
Koulouri Thessaloniki's, Traditional Greek sesame-crust bread ring  
Artisan Bread Selection Whole Wheat & Gluten-Free  
Pancakes & Crepes

### **Savory Selection**

Smoked Salmon with Capers & Cream Cheese Avocado Toast on Sourdough Bread  
Cheese Selection Cold Cuts Selection  
Eggs Cooked to Order  
Boiled Omelete, Sunny Side Up, Scrambled  
Greek "Kayianna"  
Milk Options  
Whole Milk Low-Fat Milk  
Plant-Based Alternatives

## Day 1

### Lunch

Tzatziki, Traditional Greek yoghurt dip with cucumber, garlic, fresh dill, and extra virgin olive oil.

“Dolmadakia Yalandji”, Vine leaves stuffed with aromatic rice, herbs, and lemon, served with extra virgin olive oil.

Greek Village Salad, Tomatoes, cucumber, red onion, and feta cheese with Kalamata olives, oregano, and Greek olive oil.

Grilled Chicken Souvlaki, Marinated chicken skewers served with warm pita bread and lemon roasted potatoes.

Greek Yoghurt with Thyme Honey & Walnuts, Creamy Greek yoghurt topped with fragrant thyme honey and toasted walnuts.

### Dinner

Sea Bass Crudo, Thin slices of Mediterranean sea bass with lemon zest, extra virgin olive oil, capers, cucumber brunoised, and micro dill.

Seared Scallops, Caramelized scallops, silky cauliflower purée, brown butter, toasted hazelnuts, and chive oil.

Crispy Mediterranean Grouper, Pan-seared grouper, Santorini-style yellow split pea fava, sautéed seasonal wild greens, and ladolemono emulsion.

Lemon Verbena Panna Cotta, Citrus gel, almond crumble, and fresh berries.





## **Day 2**

### **Lunch**

Melitzanosalata, Smoky roasted eggplant dip blended with garlic, lemon juice, and extra virgin olive oil.

Arugula Salad, Fresh arugula with cherry tomatoes and shaved Parmesan, dressed with lemon and olive oil.

Whole Grilled Fish, Whole fresh catch of the day, simply grilled and served with seasonal vegetables and traditional ladolemono (lemon–olive oil sauce).

### **Dinner**

Beef Carpaccio, thinly sliced beef tenderloin with marinated mushrooms, mushroom duxelles, shaved Parmesan, rocket leaves, and truffle oil.

Wild Mushroom Risotto, Creamy Arborio risotto with sautéed wild mushrooms, Parmesan, and fresh thyme.

Herb-Crusted Lamb Rack, Roasted lamb rack with rosemary and garlic, served with crispy baby potatoes, glazed baby carrots, and red wine jus.

Dark Chocolate Fondant, Warm chocolate fondant with vanilla bean ice cream and fresh berries.



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### **Day 3**

#### **Lunch**

Whipped Ricotta with Olive Oil & Herbs, Light and airy whipped ricotta finished with extra virgin olive oil, fresh Mediterranean herbs, and warm toasted bread.  
Caprese Salad, Buffalo mozzarella with ripe tomatoes and fresh basil, dressed with olive oil and sea salt.  
Tagliata of Grilled Beef, Sliced grilled beef served with shaved fennel, cherry tomatoes, and aged balsamic.  
Strawberries with Mascarpone Cream, Fresh seasonal strawberries served with lightly sweetened mascarpone cream.

#### **Dinner**

Tuna Tartare, Fresh tuna tartare with avocado, sesame, lime, and a light soy dressing.  
Grilled Squid, Chargrilled squid served with silky chickpea purée and a spicy lemon dressing.  
Seafood Orzo with Saffron, Orzo pasta cooked with shrimp, mussels, and calamari in a light saffron seafood broth, finished with fresh herbs and lemon.  
Pistachio Semifreddo, Frozen pistachio parfait with dark chocolate crumble, and orange zest.

## Day 5

### Lunch

Avocado & Lime Cream, Silky avocado cream with fresh lime, extra virgin olive oil, and a touch of sea salt, served with crisp crostini.

Prosciutto & Melon, Sweet seasonal melon wrapped in thinly sliced prosciutto, finished with cracked pepper and a drizzle of olive oil.

Spinach & Strawberry Salad, Baby spinach with fresh strawberries, goat cheese, and toasted almonds, dressed with a light citrus vinaigrette.

Grilled Chicken Leg Fillet, juicy grilled chicken leg fillet served with herb quinoa and lemon-herb olive oil.

### Dinner

Lobster Bisque Cappuccino, Velvety lobster bisque, chive oil, and brioche croutons.

King Prawns, Seared king prawns with sweetcorn purée, chili-lime butter, and crispy pancetta crumble.

Seared Halibut, Celeriac Purée, asparagus, lemon-champagne beurre blanc.

Coconut Panna Cotta, Coconut panna cotta with mango, passionfruit, and toasted coconut flakes.





## **Day 6**

### **Lunch**

“Tyrokafteri”, Spicy whipped feta dip with roasted peppers, extra virgin olive oil, and a hint of chili, served with warm bread.

Cretan Dakos, Crisp barley rusk topped with grated tomato, feta cheese, and olive oil, finished with oregano and olives.

Traditional Homemade Moussaka, Layers of eggplant and potato with aromatic minced meat, béchamel topping, and a rich tomato-infused sauce.

Greek Yoghurt with Sour Cherry Spoon Sweet, Creamy Greek yoghurt served with traditional sour cherry spoon sweet.

### **Dinner**

Langoustine Salad, Chilled langoustine with a bright kalamansi dressing, mango and papaya, finished with fresh herbs and extra virgin olive oil.

Grilled Cauliflower, Spice-roasted grilled cauliflower served over a silky tahini–lemon sauce, finished with a light lemon dressing and crispy pancetta.

Dover Sole, Pan-seared Dover sole with sautéed spinach, brown butter lemon sauce, fried capers, and fresh parsley.

Almond & Citrus Olive Oil Cake, Moist almond cake with orange zest, served with fresh berries and light citrus syrup.

## Day 7

### Lunch

Taramosalata, Creamy whipped fish roe dip with lemon juice and extra virgin olive oil, served with toasted bread.

Tomato Bruschetta, Crisp toasted bread topped with ripe tomatoes, fresh basil, and olive oil.

Quinoa Salad, Quinoa with cucumber, fresh herbs, and a bright lemon vinaigrette.

Pan-Seared Red Mullet Fillets, Pan-seared red mullet fillets served with a fennel–orange salad, toasted almonds, and a lemon–olive oil finish.

Peach Carpaccio, thinly sliced fresh peach with fresh mint and a light citrus finish.

### Dinner

Caviar & Blinis, Mini blinis with crème fraîche, chives, lemon zest, and a generous spoon of caviar.

Asparagus Velouté, Silky asparagus soup with shaved white asparagus, crispy shallots, and a touch of lemon.

Striploin, Truffled polenta, roasted baby carrots & asparagus, and a red wine–shallot jus.

Baklava Mille-Feuille, Crisp filo layers with pistachio, orange blossom honey, vanilla ice cream, and a light citrus syrup.

