

Hakuna Matata

M E N U



DAY 1

BREAKFAST

Homemade honey granola and yoghurt,
fresh fruit platter, fluffy scrambled eggs
with freshly baked bread, jam, pastries,
coffee, tea, juice

LUNCH

FIRST COURSE

Pistachio crusted feta cheese with thyme honey

SALAD

Green salad with toasted pine nuts, grapefruit fillets
& grape reduction dressing

MAIN COURSE

Grilled calamari in ouzo sauce, fava bean purée,
squid ink & dill oil

DESSERT

Tiramisu

DINNER

FIRST COURSE

Mojito grilled prawns

SALAD

Burrata salad with strawberries & balsamic caviar

MAIN COURSE

Crispy skin red snapper, ratatouille & aromatic wild greens

DESSERT

Cold lemon pie soufflé with raspberry coulis

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DAY 2

BREAKFAST

Greek spanakopita, cheese and cold cuts platter,
eggs to order, fresh fruit, yoghurt, jam,
pastries, coffee, tea, juice

LUNCH

FIRST COURSE

Baked zucchini balls with goat cheese mousse

SALAD

Greek salad with Mykonian sour cheese & local herbs

MAIN COURSE

Melt in your mouth lamb shank
with quinoa tabbouleh & mint sauce

DESSERT

Warm peach tart with vanilla ice cream

DINNER

FIRST COURSE

Tuna tartare alla puttanesca

SALAD

Baby arugula with dry figs, parmesan flakes & carob vinegrette

MAIN COURSE

Lobster orzotto, with lobster bisque & watercress pesto

DESSERT

Champagne & pistachio entremet

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DAY 3

BREAKFAST

Eggs Benedict with smoked salmon,
detox fresh juice, fresh fruit platter, yoghurt,
jam, pastries, coffee, tea

LUNCH

FIRST COURSE

Steamed mussels in a wine and saffron flavoured broth

SALAD

Beluga lentil salad with baby spinach leaves & sea urchin

MAIN COURSE

Salt crusted fresh fish with wild rice & sautéed vegetables

DESSERT

Chocolate lava cake with crème anglaise

DINNER

FIRST COURSE

Raviolone with truffled mushroom duxelle & an egg yolk

SALAD

Root vegetable salad with yoghurt honey dressing

MAIN COURSE

Black Angus fillet mignon with parsnip purée,
baby carrots & demi-glace sauce

DESSERT

Crème brûlée

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