



CHEF MARIO BARNARD

YACHT SKYE CHEF'S

SAMPLE MENU

Mario's tantalizing menu boasts a delightful array of coastal inspired, all natural dishes and appetizers. From breakfast to lunch, appetizers to dinner, and dessert, his cuisine is a culinary feat that will leave your taste buds yearning for more. Complemented by a selection of refreshing juices, rich coffee, soothing tea, crisp water, fizzy soda, locally brewed beers and handcrafted cocktails. His menu promises an irresistible culinary journey.



Day 1: Mediterranean Elegance

Breakfast:	Mediterranean-style avocado toast with poached eggs and truffle oil.
Lunch:	Lobster bisque with a lobster tail salad and saffron aioli.
Dinner:	Pan seared sea bass with lemon beurre blanc, served with a Mediterranean couscous & grilled asparagus.

Day 2: Asian Fusion Excellence

Breakfast:	Sushi-grade sashimi with pickled ginger and wasabi.
Lunch:	Thai coconut and lemon grass soup with a shrimp and mango salad.
Dinner:	Miso-glazed black cod with bok choy, shiitake mushrooms and sesame soba noodles.

Day 3: Italian Culinary Journey

Breakfast:	Eggs Florentine with truffle-infused hollandaise sauce.
Lunch:	Burrata and heirloom tomato salad with basil pesto.
Dinner:	Handmade pappardelle pasta with truffle cream sauce, topped with shaved black truffles.

Day 4: Tex-Mex Gourmet

Breakfast:	Huevos Rancheros with roasted salsa and avocado.
Lunch:	Lobster and avocado tacos with chipotle lime crema.
Dinner:	Wagyu beef short ribs slow cooked in a smokey sause, served with elote and black bean puree.

Day 5: Middle Eastern Delicacies

Breakfast:	Labneh with za'atar, olive oil and warm pita bread.
Lunch:	Persian lamb kebabs with saffron rice and grilled vegetables.
Dinner:	Moroccan lamb tagine with apricots, almonds and couscous.

Day 6: French Gastronomy

Breakfast:	Croissant aux amandes (almond) and café au lait.
Lunch:	French onion soup with gruyère croutons and frisée salad.
Dinner:	Beef Wellington with truffle mashed potatoes, haricots verts, and a red wine reduction.

Day 7: Caribbean Gourmet

Breakfast:	Passion fruit and pineapple smoothie bowls with tropical fruit compote.
Lunch:	Caribbean-style lobster bisque with a grilled jerk chicken salad.
Dinner:	Pan-seared snapper with coconut ginger rice, mango chutney and plantain crisps.

