

ALESSANDRO I

The image shows the interior of a yacht named Alessandro I at night. The space is elegantly furnished with a curved sofa in light green and brown tones, a round wooden dining table set with white linens and glassware, and several yellow chairs. A television is mounted on the wall, and the ceiling features a decorative star-shaped light fixture. The yacht is docked at a pier, with the dark water and distant lights visible through the open sides of the cabin. The deck is made of teak wood, and a stainless steel railing is visible on the left. The overall atmosphere is sophisticated and luxurious.

Menu Sample



Day 1

Breakfast – Buffet breakfast

Pancakes, croissants, sandwiches, eggs, various spreads and cereals, dairy products, tea, coffee, smoothie, fresh juices.

Lunch

Traditional minestrone with glazed vegetable and Parmesan Croutons
Beef Carpaccio with Rucola and Champagne & Basil foam
Beef Tournedau wrapped with Zucchini in a Champagne sauce with Istrian style dumplings
Chocolate Mousse

Dinner

Gazpacho Mediterranean style with Soy sauce reduction
Salmon Skewers in Ginger and Served with Saffron Rice
Local cheesecake with wild berry puree and Fresh mint

Day 2

Breakfast

Pancakes, croissants, sandwiches, eggs, various spreads and cereals, dairy products, tea, coffee, smoothie, fresh juices.

Lunch

Prawn Bisque with Croutons
Caper salad with Onion, Tomato, Scampi, And Julienne Wakame
Marinated local Lobster with a Traditional marinade served with Fettuccini and Local Cheese
Panna Cota infused with Gin and Ginger

Dinner

Pasta Italian (Bolognese with Walnut and Olives)
Smoked Duck Breast Risotto in hard Cheese Nest
Spicy Fruit Salad with a Hint of Local Truffle



Day 4

Breakfast

Pancakes, croissants, sandwiches, eggs, various spreads and cereals, dairy products, tea, coffee, fresh juices.

Lunch

Traditional home made Veal Broth with Wheat Grit Dumplings
Spaghetti with prime Veal Cut, Nutmeg, Hard Cheese and Butter Sauce
Grilled Beef Fillet with Red and Green Pepper Coulis served with Wok Stir Fry Vegetables
Strawberry Gateux with a Chocolate Ganache

Dinner

Salt Cured Fresh Salmon with Lemon, Orange and Course salt
Served with Chardonnay Flambe and Suted
Baked Sea Bass Fillet wrapped with Prosciutto and Fennel and served with Spinach and Parsley Foam
Vanilla Ice Cream and Pumpkin Oil Foam

Day 3

Breakfast

Pancakes, croissants, sandwiches, eggs, various spreads and cereals, dairy products, tea, coffee, smoothie, fresh juices.

Lunch

Cream od Broccoli Soup with Mediterranean Herbs and served with Cream and Chilli Foam
Octopus Salad served with a Citrus & Herb dressing
Steamed Fillets of Sea Bass with Roasted Orange, Basil and Feta Cheese with Blanched Vegetables
Flabe Crepes Filled with fresh Fruit and served with fresh Cherry Puree

Dinner

Chef's Salad with Chicken, Quail Eggs with Chefs Dressing
Marinated Beef Fillet With Frozen Mustard and a Mascarpone and Black Pepper Foam
Prosecco with ammareto Biscotti, Cinnamon and Figs



Day 5

Breakfast

Pancakes, croissants, sandwiches, eggs, various spreads and cereals, dairy products, tea, coffee, fresh juices.

Lunch

Traditioanal Fish Soup with Toasted Croutons
Fillet of John Dorry and Farfalle pasta served with Pancetta and rolled in Toasted Sessame Seeds and Served with Nachovy & Caper Foam and Green Pas Puree
Coconut Bubes Coated with Mascarpone & Vanilla Creme

Dinner

Asparagus and Lentil Soup with Croutons and Crema Fraiche
Traditional Lasagne layered with Prosciutto, Spek, Kulen And Chesse
Carrot Cake served with a Rich Cream Sauce

Day 6

Breakfast

Pancakes, croissants, sandwiches, eggs, various spreads and cereals, dairy products, tea, coffee, fresh juices.

Lunch

Mexican Tortillas with Red Kidney Beans, Peppers, Sweet corn and Chickenserved with a Mexican Style Sauce and a Spicy Emulsion of Cheese and Cream
Mixes Seasonal Vegetable Salad with Chicken Skewers Crumbed in Sunflower seeds
Julenne of Caramelized Vgetables with Beef Tonedau Wrapped in Eggplants
Marinated in Soy Sauce and Cayenne Pepper
Fruit Tiramisu with Sage and Mint

Dinner

Sauteed Prawns wrapped in pepper, Zucchini, Leek and Carrot with Spicy Sauce
Chefs special Fish and Seafood "Epiphany"
(With Mussels, Prawns, Tuna, Monk Fish & Cod Fish)
Grilled Fresh Salmon Fillets Serwed with Sweet Corn and a Lemon , Lime / Olive Oil Foam
Fruit Fool With Ice Cream



Day 7

Breakfast

Pancakes, croissants, sandwiches, eggs, various spreads and cereals, dairy products, tea, coffee, fresh juices.

Lunch

Veal Ragyu Soup with Brunoise of Vegetables and Home made dumplings
Vitello Tonnato (Served Tuna Sauce and Sweet Parika and Oregano)
Pasta with Prime Beef, Roesmary, sauteed Cherry Tomato & Truffle and
Lime sauce
Rafaello Cubes with Chilled Cream

Dinner

Meddalions od Sea Bream with an Orange and Basil Sauce and Lanilin
Seeds with Saffron Rice
Carpaccio Fantasy
Crepe Torte with Nutella Sauce and Wild Berry Coulis