



Andrew McCartney

Five-Day International Menu

This is just an example of the food I like to cook when given free reign in the kitchen. Needless to say I speak in depth with all my clients beforehand to set up an accurate picture of their likes and dislikes, I then design my menus and cooking methods accordingly. Working on superyachts allows a one to one contact with your guests that is unmatched anywhere, and allows a chef to really tailor their food to request, making use of all their inspiration, experience, and talent.

Breakfast

A typical breakfast might include:

- > Blueberry and Banana Smoothie, no added sugar
- > Juice Shots of Kale, Sesame and Green Tea

> Pineapple and Basil Salad with Pomegranate

> Egg White Omelette; Avocado and Flaxseed Oil

> Poached Egg on Homemade Rye Bread with Smoked Salmon and Chive Hollandaise

> Ginger and Mint Palette Cleanser

Lunch

Caviar and Sea Urchin Vermicelli with Provençal Olive Oil

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Roast Pork Belly, Apple Tarte Fine, Asparagus, Shallot Jus

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Apple Cake with Pinenut Streusel, Roasted Peach, and Honeyed Yoghurt

Tom Yum Soup with Prawn and Tangerine Dumpling

Hot Marinated Beef Salad with Peanut and Coriander

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Tempura Boneless Quail with Chilli-Tamarind Dip and Beansprout Salad

Stir-Fried Thai Spinach with Ginger and Chilli Jam

Tea-Smoked Crispy Pork with Sesame Papaya Coleslaw, and Orange Reduction

Sticky Rice Perfumed with Kaffir Lime

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Banana Fritter with Coconut Ice Cream and Lime Syrup

Carpaccio of Seared Wagyu Beef, Shaved Parmesan, and Rocket, with Anchovy Dressing

Salmon Steak in Lime and Coriander Marinade

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Caesar Salad with Sourdough Ciabatta Croutons

Grilled Courgettes with Mint and Lemon

Cous Cous Salad with Pomegranate and Sesame

Green Salad with Fennel and Grapefruit

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Homemade Watermelon and Ginger Sorbet with Green Tea Syrup

Confit Cherry Tomato, Peach, and Broad Bean Salad on Mesclun

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Aubergine Caviar and Roasted Beetroot with Chickpea Crisp; Celery, Walnut, and Basil Pesto

Spelt Pappardelle with Roasted Peppers, Field Mushrooms, Capers, and Porcini Dust

Carrot and Ginger Juice with Yuzu

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Pear Poached in Camomile Infusion with Grated Dark Chocolate

Omelette Rolls with Watercress, Fennel, and Salmon Caviar

Bresaola with Rocket and Lemon Pesto

Grilled Lobster on the Half-Shell with Lemon Butter

Roasted Baby Potatoes with Shallot and Thyme Vinaigrette

Grilled Asparagus with Black Olive Dressing

Fine Herb Salad

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Tarte Tatin with Lavender Creme Fraiche

Dinner

Seared Chicken Skewer in Lemon Yoghurt Marinade, Spring Onion Bhaji, Aubergine and Mint Salad

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Sri Lankan Oven-Baked Curry Prawn, Coconut Rice, Chilli-Mango Dressing

Goan Fish Curry in Banana Leaf with Tamarind Jam, and Coriander and Lime Paratha Bread

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Palm Sugar Ice Cream with Spiced Cashew Nut Brittle and Cardamom Syrup

Crudités and Homemade Sesame Flatbread with Hummus, Taramasalata, and Tzatziki

Fatoush Salad with Grilled Vegetables and Herbed Labneh

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Rare-Griddled Lamb Shoulder Steak (sliced thin) with Dukkah and Sumac

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Crispy Baklava with Caramelised Apple and Vanilla Ice Cream

Sweetcorn and Lobster Consommé with Spiced Wonton and Yuzu Oil

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Stir-Fried Chilli Crab with Buckwheat Noodles, Shitake Mushroom, and Pickled Spicy Papaya

Lamb Leg, Hoi Sin-Marinated, and Slow-Roasted for 12 Hours, Shredded onto Steamed Coriander Pancakes with Mango Chutney and Cooking Juices

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Steamed Palm Sugar Dumplings with Lychee and Mint

Salad of Pea Shoots, Buffalo Mozzarella, Anchovy, Tempura Sage, and Pear and Horseradish Dressing

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Parmesan Risotto with 64-degree Duck Egg Yolk and Freshly Shaved White Truffle

Tagliata of Veal Rib; Truffled Jus and Honey-Roasted Parsnips

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Homemade Mascarpone Ice Cream with Cocoa Cantucci Crumbs, White Chocolate Shavings, and Coffee Syrup

Tempura Soft-Shell Crab with Ponzu Dressing and Sweet Cucumber Pickle

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Soy-Braised Mackerel with Avocado, Mango, and Sesame Nori Roll

Flash-Seared Apple and Sake-Marinated Entrecote Steak, with Pumpkin Poached in Mirin and Katsuobushi

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Mango Carpaccio with Coconut Granita

Chocolate and Green Tea Truffles with Chilli-Basil Sugar and Crystallised Rose Petals