

High Luxury Menu: Private Gulet Charter

Cruising the Mediterranean in style and taking in the sea, sights, and sun is everyone's idea of heaven but here at we also know the importance of great food. Our High-Luxury Menu offers quality and taste to make your time here in Turkey truly memorable. Our menus are subject to change with ever-changing seasons, ports, amenities, and a large range of kitchen amenities.

Our skilled chefs will want to show you their specialty dishes so please do not hesitate to let us know of any dietary / health requirements, religious preferences, or special requirements.

Pricing Details

- **Per Person Daily:** € 110.00.
 - **Per Person Weekly:** € 770.00.
 - **Beverages:** All soft drinks are included in the menu.
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Daily Staples (Throughout the week excluding Day 1)

- **Breakfast:** White Cheese, Cheddar Cheese, Ezine, String Cheese, Old Cheddar, 3 Types of Imported Cheese, Crepe or spicy Turkish Omelette, Egg or Omelette, Tomato, Cucumber, Pepper, Greens, Peanut & Hazelnut Paste, Black & Green Olive Paste, Acuka (kind of breakfast sauce), Black, Green Olive, Butter, Milk, Apricot, Blackberry, Strawberry, Cherry Jam, Honey & Honeycomb Honey, Turkish Crema, Nutella, Molasses with tahini, Dried Apricot, Walnut, Corn Flakes, Fruit Yoghurt, Fruit, Sausage or Salami or Sausage or Ham (one type per day) Tea, Coffee, Filter Coffee, Espresso, Nespresso, Cappuccino, Freshly Squeezed Orange Juice.
 - **Tea-Time:** Tea, Coffee, Filter Coffee, Espresso, Nespresso, Freshly squeezed juices. Day's snacks will be served. Some choices would be; Home-made Cakes, Pastry Varieties, Cookie Varieties, Cezerye Varieties (a kind of Turkish desert), Bruschetta Varieties, Tiramisu, Cheesecake, Profiterole Mulberry Dry, Raisins, Date, Almonds, Pistachios, Hazelnuts, Cashew, Peanuts, Chocolate Varieties, Corn and Potato Chips.
 - **Every Evening After Dinner:** Day's dessert and mixed fruit plates will be served. Some choices would be; semolina halva with ice cream, oven-baked pumpkin in syrup, baked halva with a lemon, profiterole, Kadayif (Traditional Turkish Dessert), sweet semolina pastry (Traditional Turkish Dessert), gummy pudding (Traditional Turkish Dessert), and fruits. Chef's special desserts can also be added to the options.
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Weekly Menu

Day 1

- **Dinner:** Sea Bass, lobster, shrimp casserole, calamari, octopus salad, sushi, 5 types of Appetiser, salad, fruit, dessert.

Day 2

- **Lunch:** Creamy Seabass (Seabass in a Creamy Sauce), green beans with soy sauce, sea beans (Samphire salad), octopus salad, green salad.
- **Dinner:** Leg of lamb tandoori (Leg of Lamb cooked in a kind of oven), seasoned rice (rice with onions, nuts, diced liver, and currants), Baked vegetables (Baked Vegetable Garnish), Greek Salad, Haydari appetizer (Thick Yogurt with Garlic and Dill or Mint), Aubergine with tahini appetizer (Mashed Aubergine with Tahini).

Day 3

- **Lunch:** Grida fish poached (White Grouper steamed with Vegetables), Ring Calamari (Fried Calamari), Jumbo Shrimps with the white vine (shrimps in a White Wine Sauce), Stuffed Aubergine (Stuffed with Cheese), Asparagus Green Salad.
- **Dinner:** Lamb Chops, Turkish Spoon Salad (a finely chopped mixed salad with walnuts), Reddish Shell Bean (Borlotti Beans in Olive Oil), Beluga Lentil Salad (Black Lentil Salad), Creamy Beetroot (Beetroots in a Creamy Sauce), Mashed Potatoes.

Day 4

- **Lunch:** Oven Baked Sea Bream, Baba Ganoush appetizer (Mashed Eggplant Mixed with Tahini), Roquefort Salad (Seasonal Salad with Blue Cheese), Mantar Pilaki (Stewed Mushroom with Vegetables), sea beans (Samphire Salad).
- **Dinner:** Meatballs with Pitta Bread, finely chopped Tomato Salad with Walnuts, Uzbek rice (Rice with Lamb and Vegetables), Lentil Soup, and Mixed grilled vegetables.

Day 5

- **Lunch:** Salmon with Almond and Honey, Octopus Stew, Spaghetti Pesto (Spaghetti in a Pesto Sauce), Baba Ghanoush appetizer (a Traditional Turkish Eggplant appetizer mixed with Tahini), White Cabbage Salad.
- **Dinner:** Oven-roasted chicken, steamed fresh mixed vegetables, Rice with Yoghurt, Salad, and Pastry (Traditional Turkish Pastry with Cheese and Parsley).

Day 6

- **Lunch:** Fresh Fried Mussels, Cuttlefish Stew, Sardines wrapped in Vine Leaves, Hibes (Spread of Tahini, Cumin, Red Pepper Flakes, Lemon Juice, and Garlic), Celery salad with apple.

- **Dinner:** Beef Stroganoff, Stuffed Artichoke (Artichoke stuffed with Rice and Minced Meat), Courgette Gratin (Courgette Au Gratin), Lentil Balls (not include meat), Salad, Risotto.

Day 7

- **Lunch:** Izmir Meatball (Baked meatballs with vegetables), Barbunya Pilaki (Roman Bean Casserole), tavern rice (Rice with Vegetables), Yoghurt with Red Cabbage served with Sheppard Salad.
- **Dinner:** Salted Fish (Fish Baked in a Salt Crust), shrimp with hot garlic pot, Stuffed Squid with wheat (Stuffed Squid with Bulgur Wheat), Stewed Green Tomatoes with Olive Oil, Courgette with Orange, Rocket Salad with Parmesan Cheese (grana cheese).