



PANAKEIA

CHEF ANDREW FLEMING'S MENU

ANDREW FLEMING — CHEF

BRITISH

Andrew is a highly experienced chef who accumulated a wealth of knowledge working in prestigious hotels and restaurants in Scotland, before taking his talents aboard a small luxury cruise ship that toured the beautiful west coast of Scotland and another that sailed from St Petersburg in Russia all the way to Mumbai in India. During this time, Andrew significantly enhanced the vessels' reputations as venues for top class cuisine.

Andrew has now been on superyachts for over 20 years, working aboard yachts with busy charter programmes and completing seasons in the Mediterranean, Caribbean, and Indian Ocean.

Andrew sources the best local market ingredients and brings a healthy, fresh flavour to his dishes. He strives to prepare meals that play on guests' favourites, and his culinary array offers a wide range of cuisines and cooking styles.

If you've any queries or would like to ask Andrew for a few cooking tips, he invites you to visit the galley.



SET DINNER 1

Terrine of citrus fruits, sweet melon & fresh fruit sorbet

—

Tournedos of prime beef fillet, shallot & garlic confit, sautéed wild mushrooms, foie gras & truffle scented jus

—

Soft chocolate cake, pistachio ice cream & dark chocolate sauce

—

Coffee, herbal teas & petit fours

SET DINNER 2

Poached local lobster salad, pink grapefruit & asparagus dressing

—

Roasted cannon of lamb, parsley crust, redcurrant & rosemary jus, celeriac mash

—

Raspberry crème brulee, almond biscuits

—

Coffee, herbal teas & petit fours



SET DINNER 3

Grilled asparagus, poached egg & hollandaise sauce, parmesan crisp & air dried tomatoes

Tenderloin of pork, chicken & prune mousse, parma ham, sage jus

Vanilla shortcake, strawberry pesto & honey, mascarpone

Coffee, herbal teas & petit fours

SET DINNER 4

Salad of Avocado & smoked chicken Puy lentil, celeriac & sherry vinegar dressing

Roasted fillet of sea bass, sautéed fennel, artichokes & vanilla beurre blanc

Tiramisu, coffee ice cream & espresso anglaise

Coffee, herbal teas & petit fours



SET DINNER 5

Steamed fillet of turbot mouginoise,
chervil fish fumet

—

Pan-fried breast of guinea fowl
potato & carrot rosti, grain
mustard sauce

—

Sticky toffee pudding, caramel ice
cream & sauce

—

Coffee, herbal teas & petit fours

SET DINNER 6

Confit, smoked & cured french duck,
summer leaf & orange salad

—

Cappuccino of langoustines

—

Medallions of roasted veal fillet
tomato fondue, morel essence

—

Trio of desserts

—

Coffee, herbal teas & petit fours





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45.5m (149' 3") | ASTONDA | 2008