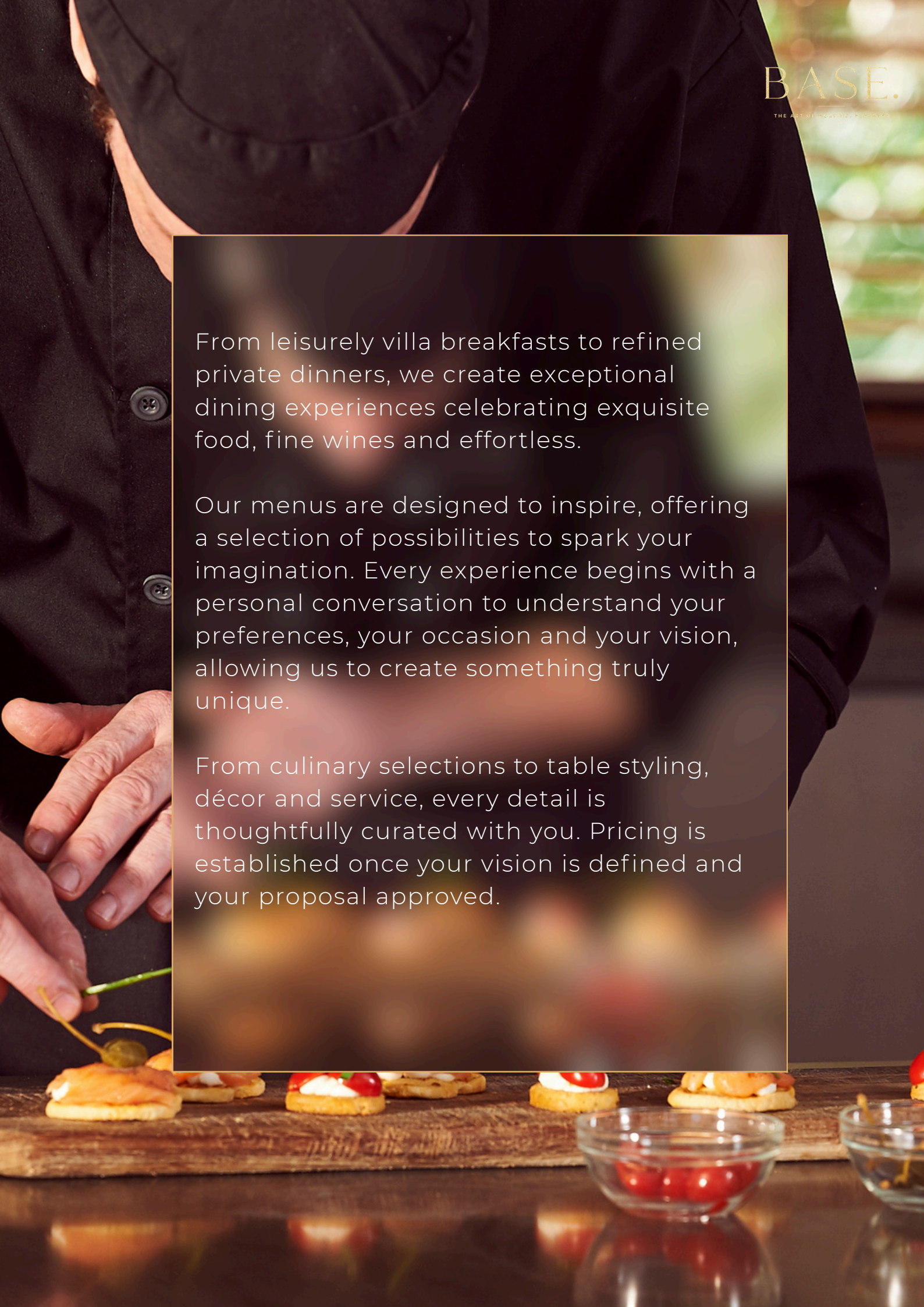
THE ART OF HOSTING, ELEVATED.

MENUS

Signature Hospitality Experiences
For Villas · Yachts · Private Residences
Exceptional Moments



SAINT MARTIN · ANGUILLA · SAINT-BARTH



From leisurely villa breakfasts to refined private dinners, we create exceptional dining experiences celebrating exquisite food, fine wines and effortless.

Our menus are designed to inspire, offering a selection of possibilities to spark your imagination. Every experience begins with a personal conversation to understand your preferences, your occasion and your vision, allowing us to create something truly unique.

From culinary selections to table styling, décor and service, every detail is thoughtfully curated with you. Pricing is established once your vision is defined and your proposal approved.

BASE.

THE ART OF HOSTING, ELEVATED

THE TABLE, A CARIBBEAN TALE

An elevated expression of Caribbean flavours, where vibrant local ingredients meet refined culinary craftsmanship.

Starters — Your Choice

Mahi-Mahi Ceviche

Delicately cured mahi-mahi in coconut milk and passion fruit, finished with fresh coriander.

Caribbean Avocado & Shrimp Salad

Silky Caribbean avocado with sautéed shrimp, garden herbs and a bright lime dressing.

Sesame-Crusted Tuna Tataki

Rare sesame-seared tuna with green papaya, avocado, fresh herbs and passion fruit vinaigrette.

Main Courses — Your Choice

Grilled Spiny Lobster

Flame-grilled spiny lobster with mango and lime sauce vierge, served with seasonal vegetables.

Caribbean Herb-Marinated Chicken

Tender chicken supreme marinated in Caribbean herbs and spices, with roasted sweet potato and seasonal greens.

Red Snapper

Roasted red snapper with coconut milk and Arborio risotto, garden peas and asparagus.

Desserts — Your Choice

Vanilla-Roasted Pineapple

Vanilla-roasted pineapple with coconut sorbet and golden crumble.

Caribbean Coconut Cheesecake

Coconut cheesecake with a crisp biscuit base, silky coconut cream and passion fruit coulis.

Tropical Mango & Passion Fruit

Mango mousse with fresh mango, passion fruit sorbet and toasted chia seeds.

BASE.

THE ART OF HOSTING, ELEVATED

THE TABLE, A MEDITERRANEAN ESCAPE

Sun-drenched ingredients, vibrant flavours and the effortless elegance of Mediterranean cuisine.

Starters — Your Choice

Heirloom Tomato & Greek Feta Tartare

Heirloom tomatoes, creamy Greek feta, fresh basil, Kalamata olives and olive oil.

Grilled Sardines, Provençal Style

Grilled sardines with a vibrant tomato and caper dressing, confit lemon, fresh basil and crispy garlic breadcrumbs..

Mediterranean Beef Carpaccio

Finely sliced beef tenderloin, fresh rocket, shaved Parmesan, capers and lemon-infused olive oil.

Main Courses — Your Choice

Mediterranean Sea Bass

Oven-roasted sea bass, Provençal vegetables, lemon and fresh herb dressing.

Herb-Crusted Rack of Lamb

Roasted rack of lamb, rosemary jus, silky celeriac purée and seasonal vegetables.

Roasted Aubergine & Mediterranean Vegetables

Slow-roasted aubergine, courgettes, peppers, tomato confit, fresh basil and creamy whipped feta.

Desserts — Your Choice

Traditional Tiramisu

Layers of delicate ladyfingers soaked in espresso, silky mascarpone cream and a dusting of fine cocoa powder.

Lemon & Olive Oil Cake

Moist Mediterranean lemon cake, fragrant olive oil and a light citrus cream.

Honey-Poached Pear

Pear gently poached with honey and warming spices, served with mascarpone cream and toasted almonds.

THE TABLE, A FRENCH ART DE VIVRE

A celebration of French gastronomy, timeless culinary traditions and the art of savouring every moment.

Starters — Your Choice

Pan-Seared Foie Gras

Golden-seared foie gras, gently spiced mango chutney and toasted brioche.

Seared Scallops

Golden seared scallops, silky cauliflower purée, hazelnut butter and fresh herbs.

The Perfect Egg

Slow-cooked egg, wild mushroom cream, toasted hazelnuts and Parmesan shavings.

Main Courses — Your Choice

Beef Tenderloin Rossini

Beef tenderloin topped with pan-seared foie gras, port wine jus, fondant potatoes and seasonal vegetables.

Roasted Turbot

Delicately roasted turbot, Champagne beurre blanc, crushed buttered potatoes and green asparagus.

Wild Mushroom Vol-au-Vent

Flaky puff pastry filled with creamy wild mushrooms, seasonal vegetables and a delicate Parmesan cream.

Desserts — Your Choice

Crêpes Suzette

Delicately caramelised crêpes flambéed with Grand Marnier.

Dark Chocolate & Praline Délice

Silky dark chocolate mousse, crunchy hazelnut praline and a delicate chocolate glaze.

Bourbon Vanilla Crème Brûlée

Silky vanilla custard beneath a crisp, caramelised sugar crust.

BASE.

THE ART OF HOSTING, ELEVATED

THE TABLE, AN ASIAN ODYSSEY

A journey through vibrant Asian flavours, delicate craftsmanship and the art of sharing.

The Sushi Selection

An assortment of sushi, including traditional nigiri, signature maki rolls and creation California rolls, served with soy sauce, pickled ginger and wasabi.

Starters — Your Choice

Crispy Prawn Tempura

Lightly battered prawns, served with a delicate ponzu dipping sauce and fresh lime.

Salmon Tataki

Lightly seared salmon, Asian slaw, fresh coriander and a ginger-soy dressing.

Steamed Vegetable Gyoza

Pan-seared vegetable dumplings, served with sesame, spring onions and a tangy soy dipping sauce.

Main Courses — Your Choice

Miso-Glazed Black Cod

Delicately roasted black cod with a sweet miso glaze, jasmine rice and sesame pak choi.

Teriyaki Duck Breast

Pan-seared duck breast glazed with teriyaki sauce, served with wok-fried vegetables and sesame soba noodles.

Crispy Tofu Bowl

Crispy tofu, seasonal Asian vegetables, sesame seeds and a ginger-soy dressing.

Desserts — Your Choice

Japanese-Style Matcha Cheesecake

Creamy matcha and white chocolate cheesecake with a delicate biscuit base.

Mango Sticky Rice

Sweet coconut sticky rice, fresh mango and a silky coconut cream drizzle.

Dark Chocolate & Black Sesame Délice

Silky dark chocolate crémeux, black sesame praline and a delicate sesame tuile.

BASE.

THE ART OF HOSTING, ELEVATED

THE TABLE, THE ART OF THE GRILL

A relaxed yet elevated barbecue experience, designed for long lunches, sunset gatherings and convivial evenings.

To Share

Designed for the table to enjoy together.

Brasero Camembert with Honey & Thyme

Whole Camembert warmed over the brasero, filled with honey and fresh thyme, served with toasted country bread.

The Garden Salad

A fresh, vibrant salad with seasonal greens, cherry tomatoes, cucumber and a house-made dressing.

Grilled Corn on the Cob

Chargrilled sweet corn brushed with herb butter and a touch of smoked paprika.

Starters — Your Choice

Garlic Butter Grilled Prawns

Juicy prawns grilled over the flame with garlic butter, fresh parsley and a squeeze of lime.

Lemon & Apricot Chicken Skewers

Tender chicken skewers marinated with fresh lemon, aromatic herbs and apricots.

Grilled Seasonal Vegetables

Chargilled deasonal vegetables, finished with aromatic herbs and extra virgin olive oil.

Main Courses — Your Choice

Exceptional produce, expertly grilled over an open flame and served with roasted vegetables and potatoes.

Tomahawk Steak, Bone-In Ribeye, Beef Tenderloin, Duck Breast, Mussels, Whole Grilled Fish, Halloumi

Desserts — Your Choice

Grilled Pineapple & Coconut Sorbet

Caramelised pineapple with vanilla, fresh lime and refreshing coconut sorbet.

Grilled Peaches & Mascarpone Cream

Flame-grilled peaches with vanilla mascarpone cream, honey and toasted almonds.

BASE.

THE ART OF HOSTING, ELEVATED

THE AFTERGLOW

An indulgent brunch experience where timeless favourites and fresh seasonal ingredients meet elevated touches, thoughtfully curated to celebrate exceptional flavours, relaxed moments and the pleasure of sharing.

Welcome & Refreshments

A glass of Brut or Rosé Champagne
Classic Mimosa
Chilled lime and fresh mint-infused water
Freshly pressed juices: orange, pineapple, ginger and lime, or watermelon and hibiscus
Tropical smoothie with mango, passion fruit and coconut milk
Freshly brewed coffee and a selection of teas
Traditional French hot chocolate

Bakery & Fresh Fruits

Assorted French pastries, artisan breads
Homemade jams and honey
Golden toasted brioche served with butter
A selection of fresh tropical and seasonal fruits

Eggs, Your Way

Organic eggs prepared to order, just as you like them: soft-boiled with toasted soldiers, creamy scrambled, poached, sunny-side up or folded into an omelette, accompanied by your choice of toppings.

The Brunch Favourites

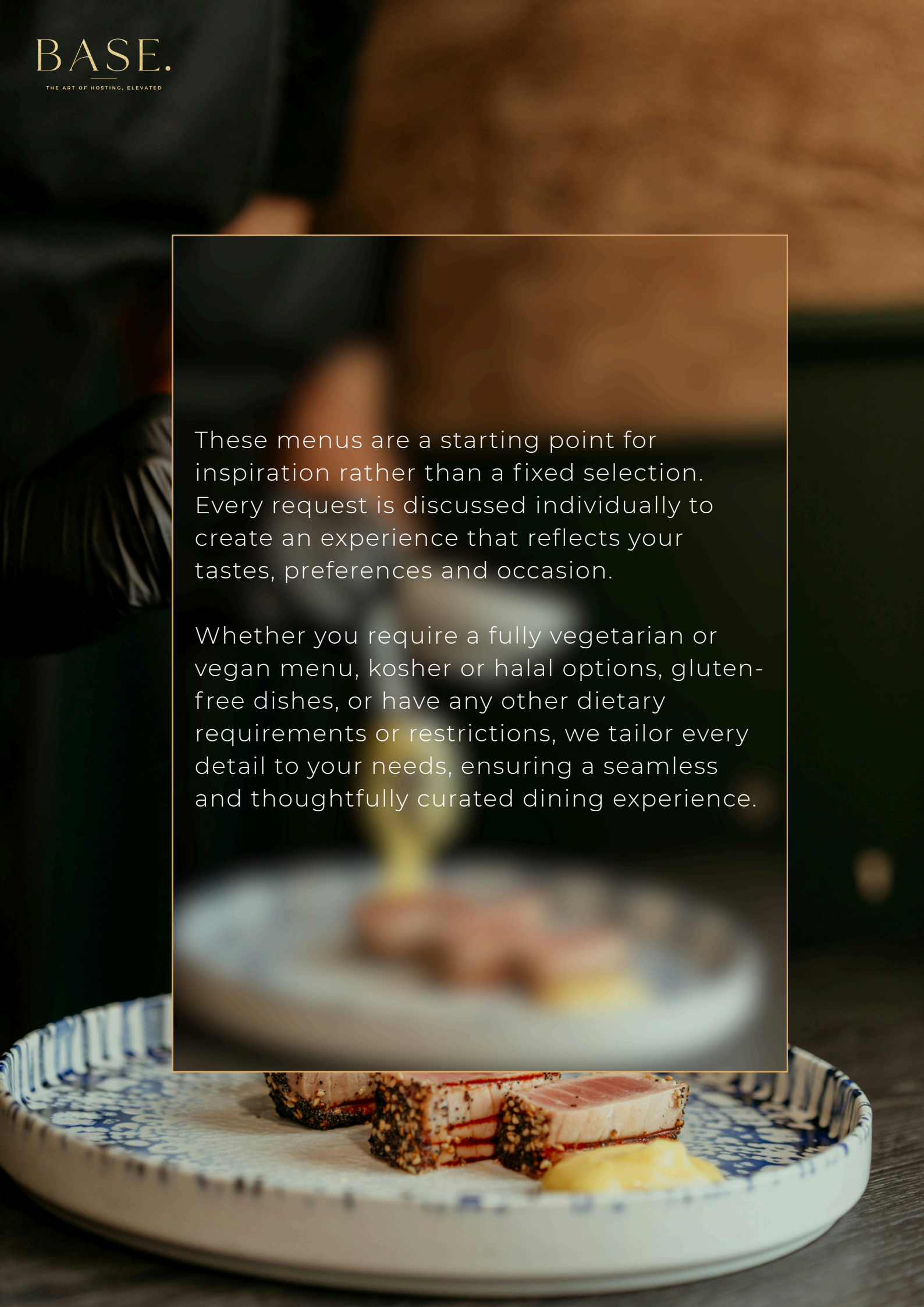
Avocado crispy bacon toast on artisan wholegrain bread
Smoked salmon with cream cheese
Fluffy pancakes with banana and caramel
French toast with vanilla and seasonal toppings
Crispy fried chicken with a golden Belgian waffle
Homemade granola with creamy yoghurt and fresh fruit

The Signature Indulgence

Creamy scrambled eggs with black truffle, toasted brioche and Parmesan shavings
Freshly shucked oysters, served chilled with lemon and mignonette
Caviar, available as an optional addition

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These menus are a starting point for inspiration rather than a fixed selection. Every request is discussed individually to create an experience that reflects your tastes, preferences and occasion.

Whether you require a fully vegetarian or vegan menu, kosher or halal options, gluten-free dishes, or have any other dietary requirements or restrictions, we tailor every detail to your needs, ensuring a seamless and thoughtfully curated dining experience.



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READY TO ELEVATE YOUR EXPERIENCE?

LET'S CREATE SOMETHING UNFORGETTABLE.

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