

Pheny

3 H R S E T I

A P P E T I Z E R S

Garlic fish ceviche

Seafood tostada

With avocado & shrimp

Fig bites

With cottage & prosciutto

Petite hamburgers

With bacon & cabbage

Mini buffalo mozzarella wraps

Stuffed blonde pepper

With panela cheese & chorizo



Henry

3 H R S U S H I B A R

Prepared on board w/ fresh products

A P P E T I Z E R S

Spicy tuna maki

Spring onion, cucumber, sesame seed spicy oil & serrano pepper

Vegetarian maki

Cream cheese, cucumber, avocado, spring onion & celery

Salmon maki

Fresh salmon, cucumber, avocado, spring onion, tofu & eel sauce

Ozaki maki

Surimi, avocado, cucumber, spring onion & carrot

Hand-made sashimi

Catch of the day

Assorted nigiri

Fresh tuna, salmon & shrimp

D E S S E R T

Assorted fruit nigiris

With chocolate sauce



Henry

4 H R S E T 1

A P P E T I Z E R S

Garlic shrimp ceviche

*Blonde pepper stuffed
Stuffed with smoked tuna*

Organic lettuce mix with vegetables

E N T R E E

Catch of the day, breaded & fried with garlic

*Served with cabbage salad and corn & flour
tortillas*

*Accompanied by three sauces: mango-habanero,
cilantro and red hot sauce*

D E S S E R T

Mango & lemon mousse



Henry

4 H R S E T 2

A P P E T I Z E R S

*Roasted baby potatoes
With sour cream & bacon*

*Stuffed figs
Filled with goat cheese & prosciutto*

E N T R E E

*Seafood paella
Shrimp, octopus and mussels in spiced rice*

*Meat paella
Spanish chorizo, chicken, pork ribs in spiced rice*

Each served with organic vegetables

D E S S E R T

*Plantains
With orange liqueur*



Henry

6 H R S E T 1

A P P E T I Z E R S

Home-made corn quesadillas

*Grilled with manchego cheese, mushrooms,
spinach or chorizo & served with salsa verde*

Fried taquitos

*Shredded beef taquitos served with mole sauce &
ranchero cheese*

E N T R E E

Stuffed chicken breast

Filled with spinach & Monterrey Jack cheese

*Served with steamed rice & traditional vegetable
tamal*

D E S S E R T

Coffee flan



Pheny

6 H R S E T 2

A P P E T I Z E R S

Mini quiche

With cabbage & bacon in puff pastry

Dates with cottage cheese & peach cream

Buffalo mozzarella cheese salad

E N T R E E

Beef lasagna

*Served with organic vegetables & home-made
focaccia bread*

Vegetarian lasagna

*Served with organic vegetables & home-made
focaccia bread*

D E S S E R T

Chocolate mousse

Served with strawberries



Pheny

8 H R M O R N I N G

B R E A K F A S T

*Assorted seasonal fruit
With granola & natural yoghurt on the side*

*Omelette with breakfast sausage
Made with your choice of tomato, onion, bacon, chorizo,
ham, jalapeño, bell peppers & spinach*

Hot cakes or french toast

All served with coffee

E N T R E E

Baguette sandwich of your choice:

*Chicken breast
Grilled with cheddar cheese lettuce, tomatoe, avocado &
bacon*

*Roasted pork loin
With jalapeño Monterrey Jack cheese & sour cabbage*

Each served with a quinoa salad bowl

D E S S E R T

*Assorted fruit sorbets
Mango, berry & lemon*



Pheny

8 H R E V E N I N G

A P P E T I Z E R S

Raw vegetables cones

Served with with blue cheese & honey

Cucumber Rolls

Filled with shrimp & cream cheese

L U N C H

Beef burger

Served in a ciabatta bun with apple & fig salad

Portobello mushroom burger

Served in a ciabatta bun with fresh mozzarella & avocado

D I N N E R

Smoked salmon & citrus salad

With jicama, lettuce, cherry tomato & guajillo pepper dressing

Roasted beef medallions

Served with mashed sweet potato, asparagus & curry Golden sauce

D E S S E R T

Peach tartlet

Served with mint & strawberry sauce



Henry

P R E M I U M (+ \$ 1 5 p p)

A P P E T I Z E R S

Petite local fish burger
Catch of the day with bacon & sauerkraut

Scallop shots
With mint & damiana liquer

Organic mixed-leaf salad
With citrus fruit, feta cheese & orange
vinaigrette

L U N C H

Lobster tail
Alamar style with orange blossom sauce

Jumbo shrimp
Wrapped in bacon with mango honey mint sauce
Each served with parmesan mashed potatoes &
seasonal vegetables

D E S S E R T

White chocolate mousse
Served with dragon fruit & cinnamon cracker

