

ONBOARD DINING & PROVISIONING



To ensure guests get exactly what they want at the best possible price, we skip the "fixed menu" approach. Instead, we offer a personalized provisioning service that reduces waste and saves money. Due to high inflation and fluctuating exchange rates in Turkey, we have not set fixed menu prices since 2022.

How It Works

- **Custom Menus:** We work closely with guests to design a menu based on their tastes and dietary needs.
- **The Shopping List:** Once the menu is set, our chef creates a specific shopping list.
- **Free Delivery:** We organize all the shopping orders and deliveries to your yacht. This service is completely free, no commission!

Quality Sourcing

We source ingredients from Turkey's top retailers and local specialists.

- **Supermarkets:** [Migros](#) (Turkey's largest supermarket chain) and [Macro Center](#) (Migros' premium brand)
- **Local Suppliers:** We hand-pick seafood and some perishables where freshness is guaranteed.

Simple Transparent Pricing

Guests simply pay the market bill for what they consume.

- **Direct Payment:** Guests pay the suppliers directly via credit card or cash.
- **Estimated Cost:** On average, the estimated cost is €400 - €500 per person per week. (alcohol excluded.)
- **The value:** This approach is significantly more affordable than the standard yacht charter "full-board" rates which typically range from €600 - €800 per person per week.

The Service



Every yacht in our portfolio includes a skilled chef as part of the crew, ensuring all your meals are expertly prepared and served. On a typical yacht charter, you'll enjoy a delicious daily menu featuring breakfast, lunch, afternoon tea, and dinner.

A typical menu includes fresh vegetables, chicken, fish, and meat, with appetizers often adorned in Mediterranean style using olive oil and yogurt. We are dedicated to customizing your meals to suit your personal tastes and dietary preferences. Each yacht is equipped with enough storage and refrigeration to keep your provisions fresh throughout your journey.

Breakfast

Start your day with a delightful breakfast on board, surrounded by stunning views and the gentle sea breeze.



A traditional Turkish breakfast, or "kahvaltı," is a delightful and abundant spread that offers a variety of flavors and textures. It typically includes an assortment of cheeses such as feta and kashar, olives, tomatoes, cucumbers, jams and a selection of cured meats like sucuk (spicy sausage), pastirma (cured beef) and salami.



Eggs are often served, either boiled or as a delicious menemen, which is a scramble with tomatoes, peppers, and herbs. Accompanying these are savory pastries such as börek, along with sweet options like honey and preserves. The meal is perfectly complemented by rich Turkish tea, coffee and freshly squeezed juice making for a truly satisfying and leisurely start to the day.



Menemen



Sigara Börek



Pastirma

Lunch

A typical lunch on board is typically a lighter yet flavorful affair, emphasizing fresh and healthy ingredients. The meal often starts with a Mediterranean salad featuring tomatoes, cucumbers, and onions dressed with olive oil and lemon juice,

Main dishes might include chicken meals or vegetable-based dishes like imam bayildi (stuffed eggplant). Rice pilaf, bulgur or pasta often accompanies these dishes.

To complete the meal, fresh fruit or a light dessert is served, along with a refreshing glass of ayran, a traditional yogurt drink, or Turkish tea.

Five O'Clock



At 5 o'clock on a yacht, indulge in a delightful afternoon tea service that offers a perfect blend of elegance and relaxation. Enjoy an assortment of scones, delicate finger sandwiches, pastries or cakes, all beautifully presented. Freshly brewed tea, both traditional and herbal, is served alongside, providing a soothing complement to the delectable treats. For those who prefer, freshly squeezed juices and coffee are also available. This charming afternoon ritual allows you to unwind and savor the serene views as the day gently transitions into evening.

Dinner

Experience the magic of a Turkish dinner service on a yacht, where culinary tradition meets the tranquil beauty of the sea. Begin your evening with an assortment of mezes, including hummus, savory baba ghanoush, and stuffed grape leaves, served with warm, freshly baked flatbreads. The main course offers a feast of flavors with dishes such as succulent lamb kebabs, grilled fish, and rich stews like karniyarik (stuffed eggplant) or etli nohut (chickpea and meat stew). Complementing these dishes are fragrant rice pilaf, bulgur, and fresh salads dressed with olive oil and lemon juice. To finish, indulge in classic Turkish desserts like baklava, katmer or fresh seasonal fruits, accompanied by strong Turkish coffee.



Menu Template

We kindly ask our guests to edit the menu according to their personal tastes and dietary preferences.

	Breakfast	Lunch	Dinner
Day 1 Saturday	---	--- Check-in 15:00	Seasonal fish Calamari Shrimps Octopus salad Mediterranean salad Alaçatı (Turkish appetizer with cheese & basil) Köpoğlu (Turkish appetizer with eggplant & yogurt) Sea beans Irmik (Semolina dessert) Fruits
Day 2 Sunday	Menemen/Omelette, Variety of cheese and olive Salami, sausage, sucuk Tomato, cucumber & pepper Savory pastry Variety of jam & Nutella Butter & honey Tea, coffee, fresh juice	Chicken Rice w/ vermicelli Broccoli salad Pursley w/ yogurt Turkish pastry Grilled red peppers Ice cream	Turkish kebab variety Mashed potatoes Green salad Acılı ezme Crete plate Roasted eggplant Strained yogurt Katmer
Day 3 Monday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Karnıyarık (eggplant filled w/ tomato, minced meat & garlic) Rice w/ carrots Tzatziki Celery salad Boiled vegetables Fruits	Çoban kavurma (traditional Turkish lamb) Rice Beetroot w/ yogurt Fasulye Pilaki (Turkish beans) Salad Fruits
Day 4 Tuesday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Kadınbudu (Turkish meatball) Pasta Tomato salad Carrot salad Muhallebi (Turkish pudding)	Etli Nohut (chickenpea & meat stew) Green salad Lettuce zucchini w/ olive oil Baklava
Day 5 Wednesday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Cheeseburger French fries Onion rings Salad Cake	Seasonal fish Calamari Shrimps Octopus salad Parboiled potatoes Green salad Eggplant salad w/ yogurt Green beans in olive oil Helva
Day 6 Thursday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Chicken Salad Pasta Fruits	Steak w/ mushroom sauce Rice w/ carrots Salad Şakşuka (Turkish eggplant dish) Haydari (Turkish appetizer)

Day 7 Friday	Kindly specify any additional preferences you may have, separate from those mentioned above.	Hasanpaşa (Turkish meatballs) Boiled vegetables Shepherd salad Eggplant w/ yogurt Fruits	Iskender Gavurdag Salad Mercimek Meatballs Paçanga Börek Kadayıf (Turkish dessert)
Day 8 Saturday	Kindly specify any additional preferences you may have, separate from those mentioned above.	--- Check-out 10:00	---

Mezes



Sarma



Pilaki



Ezme



Hummus

Main Courses



Iskender



Kebab Variety



Etli Nohut

Desserts



Irmik



Baklava



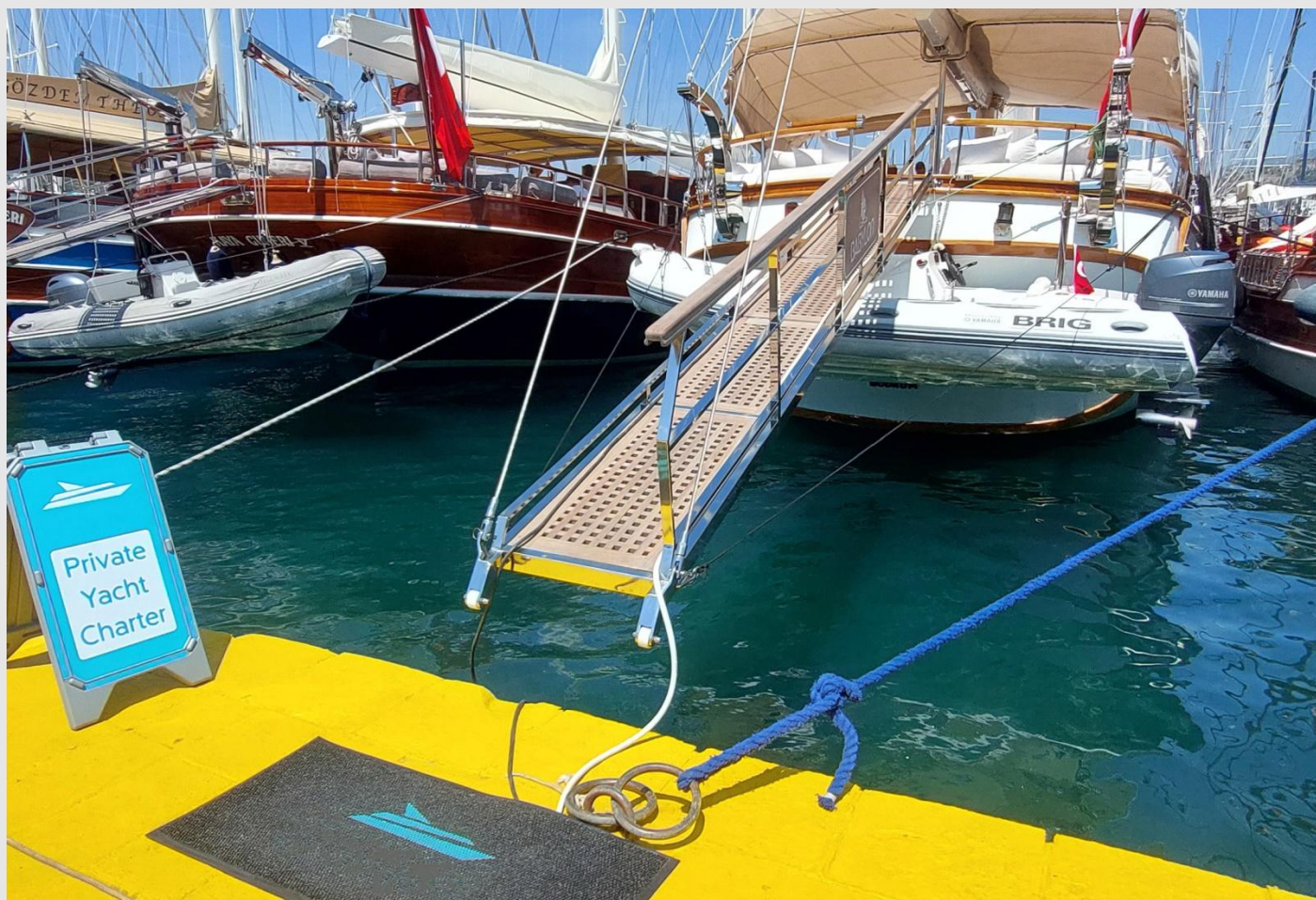
Katmer



Firinda Helva (Halvah)



Souffle



We look forward to welcoming you and creating a truly memorable dining experience on the water. See you on board soon!
