

# odyssey

## BREAKFAST

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### CONTINENTAL

#### **Sliced Fruit**

Freshly sliced seasonal and exotic fruit with mixed berries.

#### **Artisan Cheese**

A selection of exceptional mild cheeses with white truffle honey and seedless grapes.

#### **Cured Meats & Cooked Ham**

A selection of cured artisan meats and glazed ham.

#### **Oak Smoked Salmon**

Served on a toasted bagel, with capers, lemon, chive cream cheese, and dill.

#### **Viennoiserie**

Ask for our full range

#### **Freshly Baked Breads**

A selection of day-baked breads, enough to fill a basket or offered single.

#### **Organic Cereals**

A choice of either muesli, almond and honey granola, or maple glazed cornflakes.

#### **Yogurts**

Organic Natural yogurt, either on its own or with cherry compote.

#### **Yogurt Parfait**

Organic natural yogurt, with seasonal compote, almond and honey granola, and fresh fruit.

### EGGS

*Organic free-range eggs cooked to your liking*

#### **Fried or Poached**

(1 egg per portion)

#### **Scrambled, Traditional Omelette or Soufflé-Style Omelette**

(3 eggs per portion)

#### **Fillings**

Ask for the full list of ingredients.

#### **Périgord Truffle**

Served with a 3-egg omelette or scrambled eggs.

#### **Shakshuka**

Cooked spicy tomato, with fresh coriander and feta cheese, served with grilled toast.

### BREAKFAST SIDES

#### **Odyssey Breakfast**

Pork sausage, smoked streaky bacon, grilled field mushroom, vine cherry tomatoes, potato rosti, and a choice of toast, served with strawberry jam, and salted butter.

#### **Smoked Streaky Bacon**

Streaky thick-cut bacon.

#### **Farm-House Sausage**

Herbed and seasoned with black pepper or spicy pork sausage.

#### **Grilled Field Mushroom**

With confit garlic and herb butter.

#### **Toast**

A choice of brioche, sourdough, seeded multi-grain, Cuban toast, and bagel.

#### **Cuban Breakfast**

Spicy pork sausage and black beans, crispy pork belly, slow-roasted tomatoes, sweet plantain, and Cuban toast.

#### **Vine Cherry Tomatoes**

Toasted with olive oil and balsamic vinegar.

#### **Potato Rosti**

Fried potato cake.

#### **Smoked Salmon**

Slices of oak smoked salmon.

#### **Conserves & Butter**

A choice of raspberry jam, Florida orange marmalade, and salted butter.

## CHEF'S RECOMMENDATIONS

### **Buttermilk Pancakes**

With mixed berries, wildflower honey and Chantilly cream.

### **Creamy South Carolina Grits Bowl**

Stone-ground grits topped with savory sausage, slow-roasted tomatoes, poached egg, and fresh herbs.

### **French Toast**

Served with streaky bacon and maple syrup.

### **Eggs Benedict**

With sliced marmalade roasted ham, English muffin, poached egg, and hollandaise sauce..

### **Lemon Ricotta Waffle**

Topped with fresh raspberry, lemon curd, and mint.

### **Eggs Royale**

Oak smoked salmon, English muffin, poached egg, and hollandaise sauce.

### **Crushed Avocado Toast**

With peanut, sesame, and chili rayu, with feta and micro coriander.

### **Chia Seed pudding**

With almond milk, cherry compote, mixed berries, honey roasted granola, and dark chocolate shavings.

## CAVIAR

*\*A choice of Caviar (50g) served with buttermilk waffles, cream fraîche, boiled and chopped egg white and yolk, shallot, cappers and fresh chives*

### **Oscietra**

Prized for its glossy dark brown to golden grains with a rich nutty an buttery profile

### **Beluga Siberian**

Recognized For its large silky pearls & rich creamy flavor, this caviar is the finest, rarest & the most authentic Royal Beluga Hybrid the World.

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## DINING MENU

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### CANAPÉS

**Teriyaki Marinated Tuna\***

Preserved lemon emulsion and puffed black rice cracker.

**Foie Gras Mousse**

Medjool date, candied walnut and candied kumquat.

**Smoked Salmon**

Chive cream cheese, blini and dill pickle jelly.

**Triple Cream Cheese tart**

Balsamic pearls and lemon thyme.

### STARTERS

**Roscoff Onion Soup**

Served with grilled comté sourdough.

**King Salmon Ceviche\***

Paired with sweet potato cooked in orange, charred avocado, red onion and chili, finished with leche de tigre, served with a side of long plantain chips and aji.

**Hand-Dived Scallop Tartar\***

Dressed in a yuzu ponzu, served with fingerling lime, red chili, persevered lemon emulsion, and fried nori.

**Our Handmade Beef Empanada**

With a chimichurri dipping sauce.

**12-Month Aged Comté Cheese Tart**

Baked to order on-board and served warm and gooey, accompanied by a caramelized onion relish, lemon thyme, and young leaf salad.

**Dry-Aged Beef Carpaccio\***

Rolled in burnt onion ash, served with wild rocket, horseradish cream, crispy capers, shaved Parmesan, and charred pickled onion petals.

### SANDWICHES

**Free-Range Chicken Breast**

Grilled chicken breast, with slices of aged red Leicester, smoked onion mayonnaise, and semi-dried tomato relish and baby gem lettuce to finish.

**Roasted Vegetable**

Dressed in wild rocket and almond pesto with feta cheese, fresh spinach, and finished with a red pepper and slow-cooked tomato spread.

**Farmhouse Ham & Mature Cheddar Cheese**

Whole grain mustard, pickled cucumber, crisp lettuce, and kewpie mayonnaise.

**Oak-Smoked Salmon**

With cream cheese and chive sweet cucumber chutney, and crisp baby gem lettuce.

**Maine Lobster Roll**

Succulent lobster meat mixed with mayonnaise and celery, complemented by crisp baby gem lettuce, pickled cucumber, smoked paprika, and fresh spring onions served in a toasted brioche bun, with a side of Tabasco, and fresh lime.

**Cuban Sandwich**

Roasted pork loin, sliced ham, emmental cheese, whole grain mustard, and pickles, served in Cuban bread.

## SALADS

### Odyssey Poke Bowl

Made with black rice, edamame beans, pickled red cabbage, diced mango and red chilli, shaved carrot, and fresh cucumber slices, served with a ponzu dressing, sesame seeds, and grilled lime.

Add a protein: Salmon, Tuna\* or Tofu.

### Grilled Chicken Caesar Salad

Baby gem lettuce, baked parma ham, 24-month Parmesan, soft-boiled quails egg, herbed croutons, roasted chicken skin, and the classic Caesar dressing.

### Greek Salad

Feta cheese, cucumber, thinly sliced red onion, Greek olives, cherry tomatoes, and baby spinach, with an oregano infused olive oil dressing.

### Tuna Niçoise

Seared fresh tuna, with green beans, Italian olives, confit tomatoes, and new potatoes, and soft-boiled egg, dressed in a mustard vinaigrette.

### Key West Pink Shrimp Cocktail

Peeled and gently cooked shrimps, accompanied by a Marie Rose and cocktail sauce, charred lemon wrapped in muslin, baby gem lettuce, fresh tomato salsa, mini Tabasco, and flatbread.

### Bayley Hazen Waldorf Salad

Baby gem lettuce topped with crunchy celery, green apple, and red grapes, tossed in a creamy Greek yogurt dressing, finished with caramelized walnuts and Blue cheese.

### Burrata & Heirloom Tomato Salad

With grilled peaches, almond and rocket pesto, micro basil, and a 5-year-old barrel aged raspberry balsamic vinegar.

### Superfood Salad

With green kale, crunchy toasted nuts and seeds, sprouting broccoli, edamame beans, feta cheese, and fresh sprouts, finished with a pomegranate and ponzu dressing.

## PLATTERS

### Seasonal Fruit

Showcasing a delightful assortment of fresh, ripe fruits and berries.

### Seasonal Crudités

With fresh bread, hummus, whipped chive cream cheese, cilantro and lime ranch, and a selection of mixed Italian olives.

### The All-American Charcuterie Selection

With a selection of handmade crackers, our own pickles, mixed Italian olives, semi sundried tomatoes, and spicy peppers stuffed with cream cheese.

### A Selection of Artisan Cheese

A curated selection of exceptional cheeses paired with handmade crackers, fig chutney, guava jelly, honey infused with Italian white truffle, caramelized walnuts and sweet seedless grapes.

### A Selection of Artisan American Charcuterie & Cheeses

Paired with a selection of handmade crackers, fig chutney, our own pickles and mixed Italian olives

### Seasonal Dessert Selection by Bachour

An assortment of handmade desserts from the winner of the Best Pastry Chef in the World, Antonio Bachour, served with fresh fruits and berries

### Sandwich Platter

A selection of seasonal sandwiches.

### Mezze

A selection of small dishes including vine leaves filled with rice tomato and parsley, traditional breads, kabees, olives, tabbouleh, spinach fatayer, creamy hoummos, and smoky baba ghanouj.

### Sushi Selection\*

Freshly prepared sushi delights including the delicate flavors of sashimi, nigiri, and uramaki rolls. Accompanied by pickled ginger, wasabi and soy sauce for dipping.

### Maine Lobster Roll

Succulent lobster meat mixed with creamy mayo and celery, complemented by crisp baby gem lettuce, pickled cucumber, smoked paprika, and fresh spring onions served in a toasted brioche bun, with a side of Tabasco and fresh lime for an extra burst of flavor.

### Snack Selection

Snack Selection, a delightful assortment of treats to satisfy your cravings. Enjoy spicy plantain chips, a selection of hand-cooked crisps, roasted and salted almonds, organic peanut butter cups, and double salted caramel popcorn (Enough for 4pax).

## PASTA

### **Beef Ragú**

With a 12-hour braised beef shin ragu, 24-month aged Parmesan shavings, and chopped flat leaf parsley.

### **Maine Lobster Ravioli**

Served with a preserved lemon and dill cream.

### **Ricotta and Spinach Ravioli**

With a tomato sauce, toasted pine nuts, 24-month aged parmesan shavings and fresh micro basil.

## MAINS

### **Buttermilk Chicken Schnitzel**

With a caper, parsley and lemon beurre noisette, sautéed ratte potato's, and seasonal greens.

### **Free-Range Chicken Breast**

With a celeriac fondant, king oyster mushroom, grilled cabbage, and a chicken thyme jus.

### **Pan-Seared Red Snapper**

With a parsnip puree, golden raisons, and a spring onion and verjus beurre blanc.

### **6oz Dry-Aged Fillet Steak**

Wilted spinach, boulangere potato, onion cream, seasonal greens, and watercress, served with au poivre sauce.

### **12oz New York Strip Frites**

Smoked bone marrow butter, rosemary seasoned fries, chimichurri sauce, and a watercress cress salad.

### **Wagyu Beef Burger**

With aged cheddar cheese, burger sauce, sliced tomato, butterhead lettuce, dill pickles, and onion rings, served in a toasted brioche bun, with skin-on fries.

### **Triple-cream Brie, Confit Potato & Black Truffle Wellington**

Served with grilled and crispy leek, and a cream of celeriac.

### **Seafood Platter\***

Maine Lobster tail and claws, Cape Cod clams, Californian oyster\*\*, Key West shrimps, Stone Crab claws, clarifies lobster butter, lemon aioli and cocktail sauce.

## SIDES

### **Seasoned Fries**

With truffle aioli.

### **Truffle Macaroni Cheese**

Aged cheddar cheese sauce with black truffle, and toasted panko crust.

### **Grilled Sweet Potato**

Dressed in a feta, parsley, soy, maple syrup, and lime juice.

### **Pomme Puree**

Mashed potato with salted butter and double cream.

### **House Salad**

Freshly picked leaves dressing in olive oil and raspberry balsamic vinaigrette, with cherry tomatoes, sliced cucumber and red onion.

### **Seasonal Greens**

Dressed in a lemon and parsley butter.

## DESSERT

### **Apple Rose Tarte Tatin**

Encased in puff pastry, with a salted caramel sauce, served with Madagascan vanilla ice cream.

### **Bailey's Tiramisu**

Layers of whipped mascarpone cream, espresso soaked sponge, Bailey's Irish cream, and dark chocolate shavings.

### **Bachour 'Tart of the Day'**

A seasonal changing tart, the winner of the Best Pastry Chef in the World, Antonio Bachour, served simply with Chantilly cream.

### **Filled Churro's**

Dusted with cinnamon sugar, filled with whipped passion fruit mousse, sour cherry compote, and roasted pistachios.

### **Sweet Potato Flan**

Infused with Vermont maple syrup, cinnamon, and nutmeg, served with golden berries and marigold petals.

### **Keylime Pie**

With sweetened whipped cream.

### **Warm Dark Chocolate Fondant**

Caramelized hazelnut crumb, seasonal fruit puree, and Madagascan vanilla ice cream.

### **Ice Cream Selection**

A choice of assorted flavors.

### **The Artisanal All-American Cheeseboard**

A curated selection of exceptional cheeses paired with handmade crackers, fig chutney, honey infused with Italian white truffle, caramelized walnuts and sweet seedless grapes.

### **Garcia Nevet Artisan Chocolates**

A handcrafted selection of luxury chocolates from Miami's own award-winning chocolatiers Susana and Isabel Garcia Nevet.

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## CHILDREN'S MENU

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### STARTERS

**Cream of Tomato Soup**

Served with a Parmesan cheese twist.

**Garlic Ciabatta**

With melted cheddar cheese.

**Seasonal Crudités**

With hummus dip.

**Crab Cake**

Served with tartar sauce and salad leaves.

### MAIN COURSE

**Chicken Goujons**

With sprouting broccoli and fries.

**Breaded Cod**

With fresh peas and fries.

**Hot Dog**

With house salad or fries.

**Macaroni Cheese**

Cheddar cheese sauce and panko crust.

### DESSERT

**Double Chocolate Brownie**

With raspberry sauce, fresh berries, and ice cream.

**Double Chocolate Chip Cookie**

With vanilla ice cream.

**Churro's**

With a warm chocolate sauce.

**Ice Cream**

A choice of assorted ice cream flavors.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. —Section 3-603.11, FDA Food Code

\*\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. Section 61C-4.010(8), Florida Administrative Code.