

odyssey

READY-TO-SERVE MENU

BREAKFAST

Seasonal Fruit

Showcasing a delightful assortment of fresh, ripe fruits accompanied by a pear compote. Paired with organic natural yogurt and granola.

Cheeses & Farmhouse Ham

Served with a freshly baked croissant, accompanied by raspberry jam, salted butter, and a savory fig chutney.

Wellness Juice Selection

Start your day with a refreshing cold-pressed green detox juice, followed by an energizing red berry smoothie and an invigorating tropical fruit smoothie. For an added boost, indulge in our ginger and turmeric shots - (Enough for 2pax).

The Brunch

An assortment of ripe fruits accompanied by a freshly baked croissant, raspberry jam, salted butter, and a selection of sandwiches.

Freshly Baked Artisan Pastries

Served with salted butter, Florida orange marmalade, and luscious raspberry jam.

Oak Smoked Salmon

Served with a freshly baked New York-style bagel. Accompanied by taramasalata dip, whipped chive cream cheese and our own pickles. Add Caviar

Health-Kick

Overnight Chia Seed Bowl with almond milk, seasonal fruit compote, a medley of fresh berries, dried fruit, and toasted nuts. Decadent 75% dark chocolate shavings, and honey, accompanied by cashew, date and coconut protein balls and a refreshing coldpressed green detox juice.

LUNCH & DINNER

Luxurious Canapés

Elegant and delicious canapés

Seasonal Crudités

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

Artisan Charcuterie

With a selection of handmade crackers, our own pickles, mixed Italian olives, and semi sun-dried tomatoes

Prosciutto piccante / Sopressato salami / Coppa Americano / Meat stick.

The Artisan Cheese Board

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

Vermont Creamery Bijou / Bayley Hazen Blue / Marie French Triple Cream Brie / Cabot Clothbound

Assortment of Seasonal Sandwiches

With hand-cooked chips

Artisan Charcuterie & Cheeses

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

Spanish Tortilla

Filled with roasted peppers, potato and onion, accompanied by a salad of freshly picked leaves, with a tomato salsa and lemon aioli.

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.

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

odyssey

Wild Rocket & Almond Pesto Pasta Salad

With confit baby tomatoes, stracciatella, toasted pine nuts, and pea tendrils, served with fresh olive focaccia.

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, fresh lime and a packet of organic lime plantain chips.

Individual Mezze

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

Sushi Box*

An array of freshly prepared sushi delights including the delicate flavors of sashimi, nigiri, and uramaki rolls. Accompanied by pickled ginger, wasabi and soy sauce side.

SALADS

All salads are served with freshly baked focaccia and extra dressing

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

Crispy baby gem lettuce, baked Parma ham, 24-month Parmesan shavings, soft-boiled quails egg, and crunchy croutons, with classic Caesar dressing.

Bayley Hazen Blue Cheese Waldorf Salad

A modern twist on a classic favourite. A bed of crisp baby gem lettuce topped with crunchy celery, refreshing green apple, and juicy red grapes, tossed in a creamy Greek yogurt dressing, finished with caramelized walnuts.

Traditional Greek Salad

Served on a bed of spinach, with feta cheese, cucumber, thinly sliced red onion, pitted Greek olives, and sweet cherry tomatoes, with a oregano infused olive oil.

Burrata & Heirloom Tomato Salad

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

Superfood Salad

Packed with nutritious ingredients, enjoy this medley of roasted sweet potato, protein-rich quinoa, nutrient-dense green kale, crunchy toasted nuts and seeds, sprouting broccoli, edamame beans, feta cheese, fresh sprouts, and cress, finished with a zesty dressing of pomegranate and yuzu ponzu.

DESSERT & SNACKS

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).

Garcia Nevett Artisan Chocolates

Susana and Isabel Garcia Nevett have spent more than a decade perfecting their Chocolatier skills. Applying artisanal and European techniques blended with premium Venezuelan cacao and chocolate, they now produce the most award-winning chocolates in Miami.

Seasonal Dessert by Bachour

Renowned for his hyper-creative desserts, winner of the Best Pastry Chef in the World, Antonio Bachour has been featured in every important international pastry publication. Making his mark with curating the dessert programs for Chef Jean Georges', of 3* Michelin fame.

odyssey

SET MENU

Breakfast #1

An assortment of fresh, ripe fruits accompanied with organic natural yogurt, roasted almond and honey granola, croissant selection, salted butter, and raspberry jam.

Breakfast #2

French cheeses and farmhouse ham, served with a freshly baked croissant, accompanied by raspberry jam, salted butter, and a savory fig chutney.

Lunch/Dinner #1

Traditional Greek salad served on a bed of spinach, with feta cheese, cucumber, thinly sliced red onion, pitted Greek olives, and sweet cherry tomatoes, with a oregano infused olive oil, freshly baked focaccia, sliced fruits, canapés and petit fours.

Lunch/Dinner #2

Seasonal sandwich selection, with sliced fruits, canapés and petit fours.

Lunch/Dinner #3

Chicken caesar salad, crispy baby gem lettuce, baked parma ham, 24-month Parmesan shavings, soft-boiled quails egg, and crunchy croutons, with classic Caesar dressing, freshly baked focaccia, sliced fruits, canapés and petit fours.

CHILDREN'S SET-MENU

All Children meals served with seasonal fruit and a freshly pressed juice

Our Own Cereal Blend

With organic milk, natural yogurt and berry compote, and a blueberry muffin.

Ham Sandwich

With hand-cooked chips, fingers of cheddar cheese and freshly cut vegetables, hummus, and a chocolate cookie.

Pesto Pasta Salad

With Parmesan shavings, herb focaccia, and a chocolate brownie.