

PRIVÉ LUXURY YACHTS

DINING AT SEA · THE COLLECTION

The Privé *Table*

Soups to live counters. Everything our kitchen can bring aboard, to build the spread for your evening.



HOW IT WORKS

Your menu, *your way*

Every menu aboard is built for the evening it serves. Choose from the collection that follows, swap any dish you like, or simply tell us what your guests love and our chefs will build around it.

i

Choose starters, mains, rice, breads and desserts from each page.

ii

Mark any vegetarian, Jain or allergy needs. They are always accommodated.

iii

Add a live counter to turn dinner into a moment.

VEGETARIAN NON-VEGETARIAN

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01 · TO OPEN THE EVENING

Soups

Light broths and velvet creams, ladled warm as guests come aboard.

VEGETARIAN

INDIAN

Tomato Sev Soup

Rasam

Palak Cheese ka Shorba

Beetroot Rasam

Palak Soup

Thukpa

Tamatar Dhaniya Shorba

GOAN PORTUGUESE

Caldo Verde

Bean & Macaroni

CONTINENTAL

Cheesy Chowder

Corn Cilantro

Minestrone

Mulligatawny

Spinach

Clear Soup

Cream of Celery

Cream of Mushroom

Cream of Tomato

Cream of Spinach

Tomato Cilantro

PAN ASIAN

Lemon Coriander

Manchow

Sweet Corn

Hot & Sour

Dragon

Tom Yum Phak

Talumein

Wonton

NON-VEGETARIAN

INDIAN

Chicken Thukpa

Mutton Dhaniya Shorba

Mutton Paya

GOAN PORTUGUESE

Chicken Sausage

Canja de Galinha

Spinach Chicken

CONTINENTAL

Cream of Chicken
chicken, mutton or prawn clear soup also

PAN ASIAN

Manchow
chicken

Sweet Corn
chicken

Hot & Sour
chicken

Dragon
chicken

Talumein
chicken, prawn, mixed

Wonton
chicken, seafood

Tom Yum Gai
chicken

Tom Yum Kung
prawn

Crab Meat Soup

02 · COOL, CRISP, BRIGHT

Salads

From Goan-market kachumber to a five-dressing lettuce bar.

VEGETARIAN

INDIAN

- Green Salad
- Kachumber
- Tomato Onion
- Fresh Sprouts
- Sliced Garden Greens
- Spiced Ananas
- Tadka
  beetroot, carrot, cucumber
- Dahi Koshambir
- Corn Tomato Chaat
- Potato Chaat

CONTINENTAL

- Mexican
- Fresh Greek
- Garden Greens with Citrus Segments
- Fruity Pasta
- Waldorf
- Melon Rocca
- Carrot & Raisin
  with orange dressing
- Coleslaw
- Tossed
- Fattoush
- Hummus with Pita
- Baba Ganoush
- Moutabal
- Lettuce Bar
  five dressings
- Hawaiian
- Mexican Pasta & Pepper
- Caesar

PAN ASIAN

- Asian Coleslaw
- Som Tam
  raw papaya, or cucumber
- Bean Sprout & Capsicum
- Kimchi
- Fried Noodle

NON-VEGETARIAN

INDIAN

- Tandoori Chicken

PAN ASIAN

- Fried Noodle
  chicken, seafood
- Labki
  chicken
- Yatakhir
  prawn

CONTINENTAL

- Chicken Hawaiian
- Mexican Chicken Pasta & Pepper
- Chicken Caesar
- Tuna
  with or without mayo
- Fish Mayo

03 · PASSED AROUND THE DECK

Starters *Vegetarian*

Tandoor, wok and Goan rawa fry, plated small and served hot.

INDIAN

Jamindhari Achari Aloo

Idli Fry
chilli, schezwan, manchurian, oyster

Tikki
aloo, beetroot, chowki, cheese, corn, kali mirch, aloo kismis, pyaaz

Potli
paneer, subzi, mutter

Tandoori
baby corn, gobi, mushroom, paneer, vegetable

Paneer Kebab
achari, ajwaini, banjara, chakori, hariyali, malai, pahadi, seekh, shahi, shami, sholay

Gobi Koliwada

Amritsari Pakoda
gobi, corn, paneer, potato, onion, vegetable

GOAN PORTUGUESE

Cafreal Potato Wedges

Mushroom Rawa Fry

Cauliflower Dangar

Stuffed Papad

PAN ASIAN

In a Sauce of Your Choice
chilli, hot garlic, hot black bean, hunan, manchurian, oyster, schezwan, sweet & sour, XO, black bean — gobi, mushroom, paneer, potato or vegetable

Spring Roll

Dragon Roll

Pepper Fry
baby corn, mushroom, paneer

Three Pepper
baby corn, mushroom, paneer

Pad Gaeng Prik
vegetable

Popeiythaud
spring roll

Popeiysod
rice roll

Momos
steamed or fried

Thai Basil
vegetable, baby corn, paneer

CONTINENTAL

Herbed Eggplant Bake

Onion Rings

Fries
smileys, french, wedges

Cheese Balls
plain, onion

Vegetable Croquette

Canapés

Paneer Shashlik

Cheese Chilli Toast

Nuggets
cheese, chilli, peanut, peas, potato

Vegetable Tempura

Bruschetta
vegetable, cheese, tomato

04 · FROM THE GRILL AND THE COAST

Starters *Non-vegetarian*

Kebabs off the tandoor, Goan recheado, and the catch of the day.



INDIAN

Kebab
achari, ajwaini, banjara, chakori, hariyali, malai, pahadi, seekh, shahi, shami, sholay, jafari boti, mastana — chicken, mutton or fish

Tandoori
chicken, fish

Chicken Potli

Pakoda
chicken, mutton

Sukha
chicken, mutton

Kanjoonor
chicken, mutton

Prawn in Banana Leaf

Amritsari
prawn, fish

Koliwada
prawn, fish

GOAN PORTUGUESE

Cafreal
chicken, prawn

Rawa Fry
chicken, prawn, fish

Recheado
prawn, fish

Green Masala
chicken, mutton, prawn, fish

Dry Fry
chicken, mutton

Stuffed Papad
chicken, prawn

Cutlet
chicken, mutton, prawn, fish

Rissóis
chicken, prawn

Goan Chilli Chicken

Goan Soya Chilli Chicken

Fish on Toast

Dangar
prawn, tisryo, bangdo

PAN ASIAN

In a Sauce of Your Choice
chilli, hot garlic, hot black bean, hunan, manchurian, oyster, schezwan, sweet & sour, XO, black bean — chicken, mutton or fish

Spring Roll
chicken, seafood

Dragon Roll
chicken

Pepper Fry
chicken, mutton, prawn

Three Pepper
chicken, mutton, prawn

Phad Prik Gaeng Phed
chicken, prawn, fish

Popeiythaud
spring roll · chicken, prawn, fish

Popeiysod
rice roll · chicken, prawn, fish

Thadman
fritters · chicken, prawn, fish

Momos
steamed or fried · chicken, prawn

Thai Basil
chicken, prawn, fish

Thai Coriander
chicken, prawn, fish

Golden Fry
prawn, fish

Oriental Pot Roast
chicken, mutton

CONTINENTAL

Chicken Wings
barbecue, buffalo, spiced

Spiced Chicken Sausages

Chicken Roast

Croquette
chicken, fish

Canapés
chicken, prawn, fish

Shashlik
chicken, prawn, fish

Chicken Toast

Chicken Nuggets

Tempura
chicken, prawn

Batter Fried
chicken, prawn, fish, squid

Butter Garlic
prawn, fish, squid

Bruschetta
chicken, mutton, seafood

Fish Fingers

05 · THE HEART OF THE SPREAD

Mains *Vegetarian*

Slow-cooked handis, Goan bhajis and a dal for every mood.

SIGNATURES

Sabzi Panchmel
Aloo Bhindi Hara Pyaaz
Mutter aur Dhingri ka Saag
Dum Aloo Punjabi
Khumb Hara Moti
Corn & Capsicum Masala
Bhindi Masaledar
Aloo Mutter
Aloo Gobi Udaipuri
Aloo Gobi Masala
Dahi Pakoda
Butta Palak Methi
Pindi Chole
Desi Ratan Sabzi Handi
Sabzi Shabnami Korma
Hare Moti Makhana Saag
Padangan Palak Paneer
Nilgiri Korma
Lahori Subzi
Potato Stew

GRAVIES

Each made with mixed vegetables or paneer

Handi
Kadai
Kasuri Butter
Chingari
Saagwala
Methi Masala
Rogan Josh
Waradi
Kolhapuri
Masala
Mughlai
Achari
Mumtaz
Palak
Adraki
Lababdar
Karachi Handi
Hyderabadi
Korma
Hara Masala
Handi Punjabi
Makhni
paneer
Mutter Masala
paneer
Tikka Masala
paneer
Lahori
paneer
Stew
vegetable

DAL

Methi
Makhani
Bhopara
Panchmel
Kolhapuri
Masoor Tadka
Kapila
Palak Tadkewali
Aloo Tadkewali
Lasooni
Double Tadka
Palak Tadka
Kadhi
gujarati, punjabi

GOAN PORTUGUESE

Green Peas Kaju Bhaji
French Beans Foogath
Khatkhate
Potato Bhaji
Moong Gathi
Papdache Tivol
Vadyanche Aam
Kadi
green chilli, futi, coconut, dry red chilli, garlic, ova, kokum
Raita
karela, cashew, capsicum
Fodi
potato, onion, lady finger, neer fanas, raw banana

CONTINENTAL

Pasta
penne, fusilli, farfalle, macaroni — creamy white, cheese, arrabbiata, basil pesto, tomato pesto
Au Gratin
vegetable, corn & spinach, florentine
Stew
Lasagne
Herbed
vegetable, mushroom
Stroganoff
Grilled
mushroom pepper, barbecue, creamy cheese, red wine

PAN ASIAN

Thai Curry
yellow, green, red
Stir Fry
in a sauce of your choice — vegetable, gobi, mushroom, paneer, potato

06 · COASTAL, MUGHLAI, CONTINENTAL

Mains *Non-vegetarian*

Xacuti and cafreal from the Goan kitchen, alongside the classics of the north.

INDIAN GRAVIES

Each made with chicken or mutton

- Tikka Masala
- Kasuri
- Lahori
- Handi
- Kadai
- Nilgiri Korma
- Chingari
- Methi Masala
- Saagwala
- Rogan Josh
- Waradi
- Kolhapuri
- Masala
- Mughlai
- Achari
- Mumtaz
- Palak
- Adraki
- Lababdar
- Curry
- Karachi Handi
- Hyderabadi
- Korma
- Hara Masala
- Handi Punjabi
- Stew

COASTAL CURRIES

Curry
kerala, mangalorean, indian, malvani — fish, prawn

GOAN PORTUGUESE

Xacuti
chicken, mutton, prawn, fish

Vindaloo
chicken, mutton, prawn

Cafreal
chicken, mutton

Sukha
chicken, mutton

Balchão
prawn, fish

Ambot Tik
prawn, fish

Caldin
prawn, fish

Sukhe
prawn, crab, fish

Uddamethi
prawn, mackerel

Tonak
prawn, tisryo, crab, kalva

Squid Xec-Xec

Goan Curry
tirphal, onion, drumstick, raw mango, bimbli, muli, bhindi — fish, prawn, tisryo, bangdo, velli

Kismoor
prawn, bangde, bombil, vodiyo

PAN ASIAN

Thai Curry
yellow, green, red — chicken, prawn, fish

Stir Fry
in a sauce of your choice — chicken, mutton, fish

CONTINENTAL

Pasta
creamy white, cheese, arrabbiata, basil pesto, tomato pesto — chicken, seafood

Grilled
mushroom pepper, barbecue, creamy cheese, red wine — chicken, prawn, squid

Stew
chicken, mutton

Lasagne
chicken, seafood

Stroganoff
chicken, mutton

Crumb Fried
chicken, prawn, squid, fish

Shepherd's Pie
chicken, mutton

In Herbs
chicken, mutton, fish

Fish Florentine

Fish & Chips

Rice & Noodles

Every Pan Asian dish can be made vegetarian, or with egg, chicken, prawn or seafood.

INDIAN

Biryani
dum, awadhi, hyderabadi — vegetable, egg, chicken, mutton, prawn

Sabzi Rangili Biryani

Pulao
corn, green peas, jeera, methi, vegetable, zaffrani

Ghee Rice

Jeera Rice

Bisi Bele Bhath

Coconut Rice

Curd Rice

Lemon Rice

Sambar Rice

Tamarind Rice

GOAN PORTUGUESE

Steamed Rice

Sakharbhat

Pulao
vegetable, chicken, mutton, prawn

PAN ASIAN

Fried Rice
plain, burnt garlic, burnt onion

Hakka Noodles

Schezwan
rice or noodles

Three Treasure Fried Rice

Thai
fried rice or noodles

Mei Fun
rice or noodles

Guay Teow
flat noodles

Pot Rice

Singapore
rice or noodles

Hong Kong
rice or noodles

Shanghai
rice or noodles

08 · TO MOP IT ALL UP

Breads & Accompaniments

Fresh off the tawa and the tandoor, with the poee and pav Goa is known for.

INDIAN BREADS

- Chapati
- Phulka
- Laccha Paratha
- Kerala Paratha
- Dhakai Paratha
- Naan
  butter, cheese, garlic, rogni, kashmiri
- Kulcha
  achari
- Poori
  methi, jeera, rogni
- Roti
  missi, roomali, hari mirch, haldi, pyaaz, gud wali
- Stuffed Paratha
  aloo, gobi, muli, achari

GOAN & BAKERY

- Poee
- Pav
- Undo
- Kakon
- Dinner Roll
- Sliced Bread
- Harlequin
- Multigrain
- Five-Spice Bread
- Wheat Bread

RAITA

- Boondi
- Mixed Vegetable
- Aloo
- Burani
- Tomato
- Cucumber
- Pineapple
- Mixed Fruit
- Carrot & Yoghurt
- Makhana
- Palak
- Anardana
  seasonal
- Plain Dahi

PAPAD & MORE

- Papad
  urad, masala, punjabi, kali mirch, dangar, plain, baby, methi urad
- Vadyo
- Sandige
- Pickles & Chutneys

09 · THE SWEET FINISH

Desserts

Bebinca and serradura from Goa, kulfi and jalebi from home, brûlée from Paris.



INDIAN

Falooda

Shahi Tukda

Shrikhand

Amrakhand

Rasmalai

Basundi

Rabdi

Jalebi

Kulfi

Jamun
gulab, kala, lancha

Halwa
beetroot, banana & akrod, cauliflower, gajar, moong dal, suji, akrod tawa

Phirni
banana, mango, rose, strawberry

Kheer
banana, sabudana, seviyan, sweet potato

GOAN PORTUGUESE

Bebinca

Serradura

Dodol

Mangane

Atwal

Dos

Ghos

PAN ASIAN

Wun
thai jelly

Corn Sago
sago and corn in sweet ginger coconut milk

Honey-Tossed Noodles with Ice Cream

Deep-Fried Ice Cream

CONTINENTAL

Crème Brûlée

Caramel Pudding

Mousse
banana, banana nougat, blueberry, chocolate, date & walnut, mango, pista, strawberry

Mahalabia
chocolate, mango, raspberry, strawberry

Om Ali

Crêpes
georgette, suzette

Pancakes
banana, chocolate, dates, nutella

Pudding
bread, tender coconut

Fruit Custard

Jelly
fruit, plain

Fresh Cut Fruit

Ice Cream
flavour of your choice

10 · COOKED IN FRONT OF YOUR GUESTS

Live Counters

A chef, a station and a queue that becomes the party.

SAVOURY

Dosa
plain, masala, cheese, paper, chicken kheema, mutton kheema

Chaats

Kutchi Dabeli

Kheema Pav

Kaati Tawa

Lahori Tawa Taka Tak
vegetarian, non-vegetarian

Kathi Kebab
chicken, mutton

Calcutta Roll
filling of your choice

Kebab Corner

Baida Roti

Indian Bread Station

Vada Pav & Kappa

Ras Omelette

Fish Fry
cajun, rawa, masala, recheado, butter garlic, cafreal, plain grilled

Chinese Stir Fry
make your own bowl

Thai Wok

Mongolian Buffet
make your own bowl

Italian Counter
make your own pasta

Mini Pizzeria
topping of your choice

Barbecue & Grills
meat of your choice

Shawarma

Royal Ouzi
lamb, chicken

Mexican Counter
burritos, enchiladas, quesadillas

Taco Cart

Fondue
cheese, chocolate, fruit, pav bhaji

Crêpes Station
sweet, savoury

SWEET

Chocolate Fountain
fruit skewers, marshmallows, waffles

Fresh Cut Fruit
exotic fruit with toppings and ice cream

Jalebi Rabdi

Roller Kulfi

Ice Gola

Candy Floss

Banarasi Paan Counter

Coffee Shop

The Goan Table *Vegetarian*

A Saraswat-style spread of bhajis, tonak and usal, finished with mangane.

MAINS

Green Peas Kaju Bhaji

French Beans Foogath

Khatkhate

Potato Bhaji

Moong Gathi

Usal
alsande, chana, moong, peas

Shaak
seasonal — gosale, jackfruit, kelful, pumpkin, vaal, yam

Vainge Bharta

Mushroom Xacuti

Uddamethi, Amade or Amli
vegetable

Tonak
alsande, chana, cashew, mushroom, masoor, peas, potato, tomato

RICE

Steamed Rice

Sakharbhat

Pulao

DESSERTS

Mangane

Atwal

Fresh Cut Fruit

Fruit Custard

Jelly
fruit, plain

Ice Cream

Falooda

Shahi Tukda

Shrikhand

Amrakhand

Rasmalai

Basundi

Rabdi

Jalebi

Kulfi

Jamun
gulab, kala, lancha

Halwa
beetroot, banana & akrod, cauliflower, gajar, moong dal, suji

Phirni
banana, mango, rose, strawberry

Kheer
banana, sabudana, seviyan, sweet potato

The Maharashtrian Table

Vegetarian

Bhakri, thecha and varan-bhaat, the way it is made at home.

MAINS

Bhaji
batata, bhogichi mix, vangi

Bharleli
bhendi, vangi

Usal
matki, kala vatana, valachi

Akkha Masoor

Zunka

Methi Besan

Aloo Fatfate

Varan Vaang Dalimbya

FARSAN

Wadi
aloo, kothimbir, suralichi, thapi

Mini Batata Wada

Bhajia
kanda, palak

DAL

Aamti
shevga, katachi, masoor, warnyachi

Varan

Tomato Saar

BREADS

Chapati

Poori

Bhakri

Thalipeeth

Masala Poori

ACCOMPANIMENTS

Sweet Lemon Pickle

Mango Pickle

Garlic Pickle

Mainmula Pickle

Nachniche Papad

Handi Papad

Kurdaya

Thecha

Dangar

Chutney
dal kairi, peanut, korte, coconut, garlic

Koshimbir

Dahi Kanda

Green Salad

RICE

Bhaat
masale, brahmani, pandhara, phodnicha

Masala Khichdi

DESSERT

Sheera

Mattha Jalebi

Gulab Jamun

Basundi

Kheer
gahu, shevaya

Shrikhand

Aamrakhand

☆ 13 · A SPECIAL MENU FOR CHILDREN

Little Guests

Small plates, big grins. Starters come vegetable, cheese, corn or chicken.

STARTERS

French Fries

Potato Smileys & Wedges

Sandwiches

Popcorn

Popcorn Chicken

Crumb-Fried Chicken

Lollipops on Sticks

Nuggets

Croquettes

Finger Rolls

Mini Pizzas

Rolls

Sliders

Pies

Biscuit Canapés

Chicken Shawarma

MAINS

Butter Chicken

Mumtaz Chicken

Hakka Noodles
vegetable, egg, chicken

Fried Rice
vegetable, egg, chicken

Pasta
creamy, cheese, arrabbiata

Stroganoff
vegetable, chicken

Roast Chicken

TO DRINK

Soft Drinks

Shakes

Mocktails

DESSERTS

Cheesecake

Doughnuts

Cronuts

Fruit Fondue

Cookies

Marzipan Cookies

Kulfi

Chocolate Fountain

Waffles

Cheese, Cherry & Pineapple

Chocolate Mud Pie

Pastries

Cotton Candy

Banoffee Pie

Cupcakes
frosting of your choice

Éclairs
chocolate, fruit

Ice Cream
strawberry, mango, chocolate, salted caramel

Croissant
almond, chocolate, fruit

Brownie
chocolate, toffee-coffee sauce

BUILT AROUND YOU

Tell us what *you love*

Send us your picks, or a few favourites, and we'll shape the spread around your guest count, your timings and your yacht.

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