



GALILEO

Sample Menu

Provided by Chef Jason Popplewell · 182'9" (55.7m) · Perini Navi · 2011 (2023 refit)

Chef Jason Popplewell



Jason grew up on the beaches of Australia's Central Coast, just north of Sydney. As a kid, his absolute favourite thing was eating ice cream, and his dream was to one day own his own Mr Whippy ice cream van. After being convinced that an ice cream van might not be the best long-term career choice, he turned his passion toward cooking instead.

After completing his chef apprenticeship in Australia, Jason set off to explore the world through food, travel and culture. Since then, he has travelled through more than 55 countries, working in many top restaurants along the way before joining the yachting industry in 2007.

With experience on both private and charter yachts, Jason loves creating fresh, flavourful dishes inspired by his travels, particularly Asian fusion cuisine alongside French, Italian and Greek influences.

When he's not in the galley, Jason still enjoys travelling, discovering new cultures and cuisines, and maintaining a healthy lifestyle through yoga, fitness training and surfing.

Day 1



— BREAKFAST —

The Dragon Bowl: dragon fruit, banana, goji berries, topped with mango, banana, coconut and granola

— LUNCH —

Rosemary cranberry bread
Quinoa, spinach, broccoli, avocado & almond
Mixed tomato salad, red onion, basil, tangy lemon
Seared red snapper fillet, parsley caper dressing
Roasted herb garlic potatoes
Frozen mango parfait, toasted coconut

— DINNER —

Beef tartare, umami yolk, beetroot salad with sage tempura and wasabi crème
Pan-fried blue grouper, lemongrass, coconut ginger broth, steamed clams, baby carrot, Thai basil and chilli oil
Crème caramel, chocolate truffle, caramel fudge and pecan

Day 2



— BREAKFAST —

Eggs Benny: poached eggs over sourdough, thick-sliced bacon, hollandaise, basil oil and fresh snow pea sprouts

— LUNCH —

Roasted tomato bruschetta
Pumpkin, arugula, pine nut, feta, olive salad
Green garden salad, cucumber, avocado, baby cos
Seared beef tenderloin, salsa verde
Spaghetti al pomodoro
Tiramisu

— DINNER —

Hamachi crudo (amberjack sashimi), toasted almond, red grape, lemon vinaigrette
Orange soy-glazed 6-hour braised beef rib with Indonesian mango chilli salad, sautéed baby bok choy and toasted peanut
Coconut sago, passion fruit trio: jelly, coulis, sorbet

Day 3



— BREAKFAST —

Broccoli Breaky: charred broccoli, kale, dukkah pumpkin, coconut flakes, feta cheese, avocado and fried eggs

— LUNCH —

Shallot and sesame roll
Japanese salad with carrot ginger dressing
Spicy edamame
Cold sesame soba noodle salad
Tuna tataki / salmon nigiri
Matcha ice cream

— DINNER —

Pork and garlic chive fried dumplings with grated ginger, chilli soy dipping sauce
Grilled lobster tail with a citrus beurre blanc sauce, confit potato, green beans, tobiko, chive and julienned kaffir lime leaf
Dark chocolate mud cake, mocha frosting, milk chocolate

Day 4



— BREAKFAST —

Da Big Breakfast: two eggs any way, bacon, hash brown, roast tomato, baked garlic mushroom, avocado with sourdough

— LUNCH —

Herb bread

Chilled gazpacho

Salad Pirrama

Gambas al ajillo (garlic prawns)

Patatas bravas

Baked cheesecake and raspberry

— DINNER —

Snapper sashimi, citrus ponzu with yuzu mayonnaise, jalapeño, sesame and fried garlic

Ayam geprek: Indonesian fried chicken, steamed rice, cabbage, chilli sambal and kering tempeh kacang

Mango panna cotta, mango coulis and toffee praline

Day 5



— BREAKFAST —

Oats So Good: overnight soaked oats, Medjool dates, almond flakes, coconut, chia seeds, flaxseed, banana, coconut yogurt and berries

— LUNCH —

Thai roti
Cabbage slaw with fresh herbs
Green papaya and mango salad
Thai red curry braised chicken legs
Steamed rice
Mango coconut panna cotta

— DINNER —

Aromatic soy-braised pork belly with sambal matah bao bun and pickled ginger
Seared bluefin tuna in a sesame crust, edamame, chilled soba noodle salad with shallot, red pepper, coriander and citrus ponzu
Vanilla baked cheesecake with blueberry and frozen raspberry

Day 6



— BREAKFAST —

Shakshuka baked eggs: baked eggs in Middle Eastern spices, confit garlic tomato sauce, feta, cucumber mint yogurt and sourdough

— LUNCH —

Olive bread
Greek salad
Baked feta in pastry
Eggplant salad
Beef stifado
Fruit platter

— DINNER —

Sautéed clam vongole in a ginger, garlic and shallot coconut cream sauce
Grilled pork chop marinated in Indonesian spices, pumpkin purée, snake bean and chilli coconut salad with pickled ginger
Frozen passion fruit parfait with mango sauce

Day 7



— BREAKFAST —

Chef Popp's Special Breakfast Sandwich: fried egg, bacon, lettuce, cheddar, red onion, tomato, avocado, garlic aioli

— LUNCH —

Beer damper

Arugula, pear and Parmesan salad

Salted fresh tiger prawns, lemon aioli

Grilled rosemary lamb rack, red wine jus

Thyme-infused potato bake

Pavlova with strawberry and passion fruit cream

— DINNER —

Wagyu ribeye with sesame miso paste, fresh Thai basil, soy, chilli mayonnaise

Garlic tiger prawns with chilli and kaffir lime leaf, sautéed water spinach and bean sprouts in a coconut cream sauce

Chocolate mousse, salted caramel, coffee biscuit crunch