



GALILEO

Sample Menu

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

Chef Morne Posthumus



In the small town of East London, South Africa, Morne was born into a family with a deep appreciation of food and its cultural significance. From a young age, he was exposed to the aromas, flavours and rituals of the kitchen. It was here that his culinary journey began, as he developed an insatiable curiosity and an unwavering passion for the art of cooking. Driven by his fervour for the culinary world, Morne pursued formal training at culinary school. Under the guidance of renowned mentors, he honed his skills, delving into the nuances of various cuisines, mastering fundamental techniques and expanding his culinary knowledge.

After completing his studies, Morne travelled abroad to work on ultra-luxury private islands in the Seychelles. Each experience presented an opportunity for growth and refinement; he absorbed diverse culinary traditions and pushed the boundaries of his creativity. Through years of experimentation, Morne discovered his unique culinary voice.

Renowned for his fusion of traditional flavours with innovative techniques, he crafted a distinctive style that captivated the palates of guests. Morne decided to take on the yachting industry next, bringing over a decade of land-based experience. He has worked on luxury yachts ranging from 30 to 50m in the Mediterranean Sea, and continues to grow his repertoire, experience and global network.

Day 1



— BREAKFAST —

Freshly baked croissants and pastries

Seasonal fruit platter

Scrambled eggs with smoked salmon

— LUNCH · FAMILY STYLE —

Grilled lemon herb chicken

Roasted Mediterranean vegetables with za'atar

Quinoa and chickpea salad with feta

Mixed greens salad with lemon-tahini dressing

— DINNER —

Thai-inspired shrimp and mango salad with chilli-lime dressing

Grilled mahi-mahi with coconut-cilantro sauce, served with
turmeric-infused basmati rice

Fresh berry parfait with Greek yogurt and mint

Day 2



— BREAKFAST —

Fresh fruit smoothie bowls with granola, mixed berries and coconut flakes

Freshly baked muffins

Avocado toast with poached egg and chilli butter

— LUNCH · FAMILY STYLE —

Moroccan-spiced lamb kebabs

Couscous with roasted vegetables and apricots

Pomegranate and walnut salad

Cucumber mint yogurt sauce

— DINNER —

Caprese salad with heirloom tomatoes and burrata

Herb-crusted chicken breast with lemon-dill beurre blanc, served with asparagus and truffle mashed potatoes

Poached pear in red wine with mascarpone cream

Day 3



— BREAKFAST —

Belgian waffles with maple syrup and fresh berries

Omelettes made to order with various fillings

— LUNCH · FAMILY STYLE —

Grilled Argentinean-style steak

Chimichurri sauce

Roasted sweet potato wedges

Arugula and tomato salad with balsamic glaze

— DINNER —

Japanese-style tuna tataki with ponzu sauce

Miso-glazed salmon with sesame broccoli and jasmine rice

Dessert: matcha green tea panna cotta with mango coulis

Day 4



— BREAKFAST —

Assorted freshly baked bread and pastries with jams and spreads

Freshly cut fruit platter

Eggs Benedict with smoked salmon or ham

— LUNCH · FAMILY STYLE —

Lemon garlic roasted chicken thighs

Orzo salad with roasted vegetables

Greek salad with feta and Kalamata olives

Tzatziki sauce

— DINNER —

Italian caponata with crostini

Pasta aglio e olio with grilled shrimp

Tiramisu with espresso-soaked ladyfingers

Day 5



— BREAKFAST —

Assorted breakfast burritos with eggs, cheese and a choice of
bacon or sausage

Freshly squeezed juices

Seasonal fruit skewers

— LUNCH · FAMILY STYLE —

Teriyaki-glazed grilled chicken skewers

Vegetable fried rice

Asian slaw with sesame ginger dressing

Mango salsa

— DINNER —

French onion soup with Gruyère croutons

Coq au vin with garlic mashed potatoes

Raspberry clafoutis

Day 6



— BREAKFAST —

Pancakes with a selection of toppings (maple syrup, berries, chocolate chips, etc.)

Frittata with feta, chickpeas and tomato

— LUNCH · FAMILY STYLE —

Shrimp and vegetable stir-fry

Quinoa pilaf

Thai cucumber salad

Peanut sauce

— DINNER —

Spanish gazpacho with garlic croutons

Paella with saffron-infused rice, chicken and seafood

Churros with chocolate dipping sauce

Day 7



— BREAKFAST —

Smoked salmon and cream cheese bagels

Freshly baked pastries

Assorted fresh fruit platter

— LUNCH · FAMILY STYLE —

BBQ pulled pork sliders

Baked macaroni and cheese

Coleslaw with apple cider vinaigrette

Cornbread muffins

— DINNER —

Greek spanakopita with tzatziki

Grilled swordfish with lemon-herb butter, served with quinoa
salad

Lemon ricotta cheesecake with berry compote