



SV Feng

CATERING MENU

DINING OPTION A

- 2 courses = \$150 per pax
- 3 courses = \$180 per pax
- 4 courses = \$220 per pax
- 5 courses = \$250 per pax

DINING OPTION B

- Canapé Menu
- BBQ Menu
- Boxed Menu
- Seafood Menu
- Buffet Menu

Dining Option A:

Available for booking of high end onboard catering.

All services must includes the chef(s) cost on board. Prices are per hour.

Weekdays - \$70 per hour

Weekends - \$85 per hour

Dining Option B:

All food prepared and delivered to the vessel ahead of charters, final preparations & serving will occur onboard.

OVERNIGHT CHARTERS

All overnight packages will include meals prepared by the onboard chef but drinks will be an additional charge. Generally meals will be based on a per person price(starting from \$100/pax decided by the charter guest and menu will written for the guest based on their preference sheet.





DINING OPTION A



ENTREE



Prawns cocktail with ruby grapefruit, avocado, buckwheat and coriander salsa

Kingfish ceviche with oyster cream, vegetal condiment and sea plant

Japanese scallop in carpaccio with chilli mango and peas condiment

King crab on BBQ with charred radicchio, roasted tomato and Sherry gel

Duck breast with wild mushrooms and Sichuan pepper

Fresh fig salad with Serrano ham, toasted buckwheat and smoked labneh



MAIN



Wagyu beef sirloin with wild mushrooms, seaweed condiment, bone marrow jus

Lamb roasted with rosemary, courgette "a la Française" and coconut crisp

Roasted coquelet with raisin couscous, cauliflower salad and lemon jus

Lobster lightly poached with rock melon, pickled daikon and sake sauce [+\$25/pax]

Murray Cod with globe artichoke, leeks and chives, spiced verjus butter sauce

"La Raviole" smoked fresh cheese, spring vegetables and paprika butter sauce



DESSERT



"Le Soufflé" – Orange and Cointreau

"Ile Flottante" with amaretto cream and caramelised almond

"French Pavlova" – Meringue with strawberry, basil and white chocolate cream

Mexican dark chocolate mousse with caramelised sunflower condiment

Poached figs with buckwheat praline, vanilla condiment and spiced purée

Lychee sorbet with coconut crumble, passion vinaigrette and kiwi tarragon gel



DINING OPTION A

CANAPÉS

*The canapés are served as finger food. Two pieces per item for each guest.
The price is item per guest. Chef on site is an extra cost.
All prices are Inc-GST.*

*10 items - \$140 per person
8 items - \$ 110 per person
5 items - \$85 per person
Extra item - \$15 per person*

COLD

*King fish miso tartar, with sesame in a crisp shell
Cured salmon, black tahini hummus and dill on lavosh
Spanner crab with chili and preserved lemon on pasta crisp
Pickled beetroot pyramid with sour cream and trout roe
Pissaladière – caramelised onion tart with capers and parsley
Black pepper and parmesan grissini with speck*

WARM

*Pan fried scallops with truffled celeriac puree
Duck breast with coffee cream and pickled carrot on baguette
Lamb loin with black olive tapenade, capers on a toast
Charred king prawns on skewer, chipotle sauce
Beef sausage roll with smoked paprika sauce
Crab cake with chili parmesan ricotta & pickled chili*

VEGETARIAN

*Leek and parmesan tart
Cucumber and zucchini compressed with seaweed, ricotta thyme
Capsicum tortilla with smoked paprika condiment and black olive*

SWEET

*Charred pineapple with coconut condiments
Lemon zest meringue with finger lime
Crème Brulés with pink grapefruit
Dark chocolate cream tartelette and salt crisp
Walnut cake, white chocolate and coconut
Watermelon compress, passion fruit & coconut*





DINING OPTION A

GRAZING STATIONS

SPECIALS

Caviar with capers and sour cream condiment, French toast [\$40 per pax]

Truffle with smoked celeriac on lavosh [\$30 per pax]

Duck foie gras on toast with preserved lemon and sesame [\$10 per pax]

PLATTERS

Cheese & salumi platter - Cracker, nuts, pickles, lavosh & grissini [\$20 per pax]

Seafood platter with Sydney rock oysters, prawns & condiment [\$25 per pax]

INCLUDED:

Vegetables crudité with 2 dips

Focaccia with garlic and thyme

Onion and chives frittata

SUBSTENTIALS

Beef fillet served with olive potato puree, cabbage and jus [\$18 per pax]

Snacked snapper, crisp potatoes and French tartar sauce [\$18 per pax]

Chicken ballotine, carrot variation, thyme jus [\$16 per pax]

Couscous salad, almond, capsicum [\$10 per pax]

Pasta, zucchini squash, mozzarella [\$12 per pax]





DINING OPTION B

CANAPÉ MENU

(Minimum 12 Pax)



CANAPÉ PACKAGE 1



\$59 Per Pax

Mushroom arancini w arrabbiata sauce (V)

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (V) (GF)

Wagyu Beef potato rosti & Beetroot Garnished with Herbs.

Mini sausage rolls



CANAPÉ PACKAGE 2



\$86 Per Pax

Pork & fennel sausage rolls

Beef satay sticks w dipping sauce

Mushroom arancini w arrabbiata sauce

Blinis x smoked Salmon & Dill Crème fraiche

Spiced chicken paper rolls & dipping sauce (GF)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Grilled lemon grass chicken skewers & nuoc cham (V) (GF)

Vanilla Panna Cotta

Antipasto





CANAPÉ MENU

(Minimum 12 Pax)



CANAPÉ PACKAGE 3



\$108 Per Pax

Sydney rock oysters (GF) (DF)

Peeled prawns & dipping sauce.

Peking duck pancakes w Hoisin sauce

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (v) (gf)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Wagyu beef potato rosti & beetroot garnished with herbs thyme

Tiramisu

Antipasto



CANAPÉ PACKAGE 4



\$149 Per Pax

Dukkah & Rosemary lamb cutlets

Kingfish ceviche, coconut & cucumber

Pork & beef San Chow Bow served in lettuce cups

Sydney rock oysters (GF) (DF)

Peeled prawns & dipping sauce.

Peking duck pancakes w Hoisin sauce

Zucchini blinis w sour crème & fresh thyme

Blinis x smoked salmon & dill crème fraiche

Grilled lemon grass chicken skewers & nuoc cham (V) (GF)

Vietnamese Vegetarian paper rolls & Thai mango dip (V)

Wagyu beef potato rosti & beetroot garnished with herbs thyme

Vanilla Panna Cotta

Antipasto

Antipasto typically consisting of selected cheeses, cured meats, olives & dips surrounded by fresh & dried fruit, antipasto items, nuts & crackers.





BBQ MENU

The following dishes are a sample of the cuisine to be experienced on board the yacht. Pre-cooked every time, unless the Charter guest requests for them to be raw and for them to BBQ themselves. The client will advise of preference.

(Minimum 12 Pax)



BBQ PACKAGE 1



\$72 Per Pax

Antipasto

Butterfly king prawns w garlic butter & aioli

Oven Roasted chicken thighs, Thyme, Lemon, parsley & Garlic (GF, DF)

Quinoa pearls slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.

Heirloom Tomato w Dill & Basil Chili Persian Feta Salad.

Breads (V)



BBQ PACKAGE 2



\$104 Per Pax

Antipasto

Gourmet Pork and Fennel sausages

Butterfly king prawns w garlic butter & aioli BBQ Lamb

Cutlets w spicy Australian dukka marinade.

Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V)

Salad Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V)

Breads (V)



BBQ PACKAGE 3



\$137 Per Pax

Antipasto

BBQ Lamb Cutlets w spicy Australian dukka marinade

Moreton Bay Bugs, tomatoes, lime salsa

Butterfly king prawns w garlic butter

Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V) Salad

Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V)

Quinoa pearls slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.

Breads (V)

Chocolate Brownies & Raspberry Friands.





BOXED MENU

The following dishes are a sample of the cuisine to be experienced on board the yacht.

(\$300 Minimum Order)



COLD CANAPÉ



Small (30pcs) - \$87 | Medium (70pcs) - \$148 | Large (100pcs) - \$217

Zucchini Blinis w Sour crème & herbs

Blinis x smoked Salmon & Dill Crème fraiche

Wagyu Beef potato rosti & Beetroot Garnished with Herbs



ASIAN CANAPÉ



Small (8-10pax) - \$170 | Medium (10-20pax) - \$275

Large (20-30pax) - \$395

Spiced chicken paper rolls & dipping sauce (GF)

Beef rice paper wraps

Duck Vietnamese rice paper wraps

Rainbow Vietnamese tofu rice paper wraps & Thai mango dip. (GF, DF, V)



SUBSTANTIAL CANAPÉ



Small (8-10pax) - \$170 | Medium (10-20pax) - \$230

Large (20-30pax) - \$295

Gourmet Sausage rolls

Mushroom Arancini with Arrabbiata sauce (v)

Portuguese salt cod fritters with Dipping sauce

Grilled chicken or Beef skewers with lemon grass and Nuoc Cham



PRAWNS & OYSTERS



Small (8-10pax) - \$199 | Medium (10-20pax) - \$340

Large (20-30pax) - \$455

This platter features a beautiful selection of freshly caught seafood, including tiger prawns & Sydney rock oysters, garnished with fresh lemons and a delicious seafood sauce. This platter is certain to impress. Includes Cocktail and Tartare Sauce.

Small - 10 Cooked King Prawns & 12 Sydney Rock Oysters

Medium - 20 Cooked King Prawns & 24 Sydney Rock Oysters

Large - 40 Cooked King Prawns & 36 Sydney Rock Oysters





BOXED MENU

The following dishes are a sample of the cuisine to be experienced on board the yacht.

(\$300 Minimum Order)



SUSHI & SASHIMI



Medium (8-10 pax), 32 pieces - \$320

Selection of salmon Nigiri, grilled prawn nigiri, crumbed prawn Nigiri, avocado & salmon roll, Tuna & avocado roll, chicken Katsu & avocado & seaweed salad & edamame.



SUSHI & SASHIMI



Large (15-20 pax), 74 pieces - \$450

Selection of salmon, tuna sashimi, salmon Nigiri, veggie tempura Nigiri, salmon & avocado roll, California roll, grilled prawn, grilled scallop, grilled eel, cooked Tuna & avocado roll, chicken & avocado Roll, grilled salmon roll, baby avocado & salmon, seaweed salad & edamame.



SLIDERS



Medium (22 pcs) - \$230 | Large (38 pcs) - \$245

Chicken schnitzel & Coleslaw

Wagyu beef & cheese burger w pickled mustard.



GOURMET PIES & SAUSAGE ROLLS



Medium (22 pcs) - \$199 | Large (38 pcs) - \$250

Pork & fennel sausage rolls

Meat Pies w seriously good ketchup.



CHARCUTERIE



Small (4-8pax) - \$130 | Medium (10-15pax) - \$235

Large (10-20pax) - \$335

A beautiful mix of Spanish- style Australian cold meats, Australian cheeses, Sicilian olives & semi sun dried tomatoes.

Accompanied by fresh baked organic sourdough.





BOXED MENU

The following dishes are a sample of the cuisine to be experienced on board the yacht.

(\$300 Minimum Order)



ANTIPASTO



Small (4-8pax) - \$130 | Medium (10-15pax) - \$235 | Large (15-20pax) - \$335

A real crowd-pleaser, suitable for any occasion!

Includes selected cheeses, cured meats & dips surrounded by fresh and dried fruit, antipasto items nuts, sweets, and crackers.



MEDITERRANEAN CRUDITIES



Small (4-8pax) - \$130 | Medium (10-15pax) - \$235

Large (15-20pax) - \$325

This spread comes with sun-dried tomato, olives & other marinated vegetables. hummus, mint & cucumber dip, raw vegetables & pita bread.

Cheese? Totally optional Marinated feta & Mozzarella



SUBSTANTIAL CANAPÉ



Small (8-10pax) - \$170 | Medium (10-20pax) - \$230

Large (20-30pax) - \$295

Gourmet Sausage rolls

Mushroom Arancini with Arrabbiata sauce (v)

Portuguese salt cod fritters with Dipping sauce

Grilled chicken or Beef skewers with lemon grass and Nuoc Cham



DESSERTS



Medium (10-15pax) - \$160 | Large (18-25pax) - \$235

Panna Cotta Cups

Tiramisu Cups

Lush Pineapple Cups



DESSERTS



Small (6-8pax) - \$160 | Medium (10-15pax) - \$199

Large (18-25pax) - \$245

Raspberry and White Chocolate Friands

Chocolate Brownies

Dessert Box (Perfect for Adults & Children)



AUSTRALIAN SEAFOOD LUXURY SELECTION

(\$250 Minimum Order)



PRAWNS AND OYSTERS



Small (2-3pax) - \$199 | Medium (6-8pax) - \$330 | Large (10-12pax) - \$445

This platter features a beautiful selection of freshly caught seafood, including tiger prawns & Sydney rock oysters, garnished w fresh lemons and a delicious seafood sauce. This platter is certain to impress.



LUXURY SELECTION



Small (2-4 pax) - \$445 | Regular (6-8 pax) - \$505

A beautiful selection of Cooked Bay Bugs, South Australian Blue Swimmer Crabs, freshly caught and peeled Tiger Prawns, Freshly Shucked Oysters & Smoked Ocean Trout. Accompanied by fresh lemons, & seafood sauce.



SUMMER BLISS



The perfect summer platter for 2 to 3 pax - \$385

This platter includes Balmain Bay Bug (cut in half), Cooked Tiger Prawns, Sydney Rock Oyster, and smoked salmon.



INDULGE



Small (4-6 pax) - \$437.50 | Regular (8-10 pax) - \$575

This superb platter combines the best of Australian seafood in abundance and features our delicious seasonal selection, including succulent Australian lobster, freshly caught Cooked Tiger prawns, Cooked Bugs, South Australian Cooked Blue Swimmer Crabs and Freshly Shucked Oysters. Accompanied by fresh lemons, seafood sauce.



PEELED PRAWNS AND OYSTER PLATTER



Perfect for 6 to 8 pax - \$507

Freshly peeled and shucked, the best that the market has to offer on the day. 2.5 dozen Freshly Shucked Oysters and 1.8 Kg Cooked Tiger Prawns. Accompanied by fresh lemons, mignonette, seafood sauce.





AUSTRALIAN SEAFOOD LUXURY SELECTION

(\$250 Minimum Order)



COD FRITTERS (PASTÉIS DE BACALHAU)



Small (5-8 pax) - \$174.50 | Medium (10-15 pax) - \$232

Large (15-20 pax) - \$265

Cod Fritters, also known as Pastéis de Bacalhau, are very popular in Portugal and Brazil. It's excellent served hot or cold on any occasion.

Ingredients are Potatoes, Cod, Eggs, Salt, Parsley, Pepper & Onion.

Serve with one of the yacht caterer salads. Bon Appetit!!



SUSHI



Small (2-4 pax) - \$195 | Medium (6-8 pax) - \$320

Large (15-20 pax) - 445

Enjoy a mouth-watering assortment of our most popular Sashimi & Sushi.





BUFFET MENU

(Minimum 12 Pax)



BUFFET PACKAGE 1



\$73 Per Pax

Mushroom Arancini w Arrabbiata sauce.

Oven-roasted chicken, thyme, Lemon, parsley & Garlic (GF, DF)

Rosemary garlic, thyme roast potatoes, fresh mint (GF, DF, V)

Cauliflower Turmeric, Walnut & Pomegranate Salad (GF, V)

Summer green salad w Tangy lemon Dressing (GF, V, DF) Artisan

Bread (V)



BUFFET PACKAGE 2



\$95 Per Pax

Cheese & Antipasto Grazing.

Oven-roasted chicken, thyme, Lemon, parsley & Garlic (GF, DF)

Poached Salmon, Watercress, Lemon Herbs

Rosemary Garlic, Thyme Roast Potatoes, Fresh Mint (GF, DF, V)

Cauliflower Turmeric, Walnut & Pomegranate Salad (GF, V)

Salad Heirloom Tomato w Dill & Basil Chili Persian Feta.

Butterfly Pasta Salad w Mint, Basil, Mayo & Capsicum

Artisan Bread (V)





BUFFET MENU

(Minimum 12 Pax)



BUFFET PACKAGE 3



\$115 Per Pax

Cheese & Antipasto.

Selection of Meat Pies

Freshly caught seafood, Includes cooked tiger prawns, Sydney Rock Oysters.

Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)

Roast Potatoes, garlic, thyme & fresh mint (GF, DF, V)

Salad Heirloom Tomato dill, Basil & Persian Feta. (GF, V) Salad

Avocado, Snow Pea, Mint, Snap pea & Mozzarella (GF, V)

Quinoa, slow roasted pumpkin, Capsicums & Lemon Myrtle dressing.

Chocolate Brownies & Raspberry Friands.



BUFFET PACKAGE 4



\$187 Per Pax

Cheese & Antipasto.

Assortment of Sushi & Sashimi.

BBQ Lamb Cutlets w spicy Australian dukka marinade.

Freshly Caught Seafood, Includes Cooked Tiger Prawns, Sydney Rock Oysters.

Oven Roasted chicken, Thyme, Lemon, parsley & Garlic (GF, DF)

Roast Potatoes, Garlic, Thyme & Fresh Mint (GF, DF, V)

Salad Heirloom Tomato Dill, Basil & Persian Feta. (GF, V) Salad

Avocado, Snow Pea, Mint, Snap Pea & Mozzarella (GF, V)

*Quinoa, slow-roasted pumpkin, Capsicums
& Lemon Myrtle dressing.*

Cheesecake & Tiramisu

