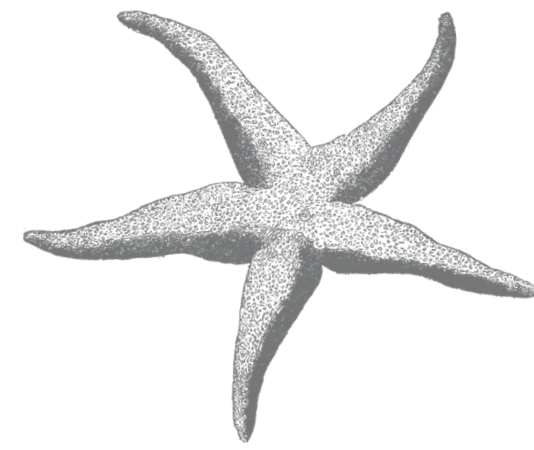
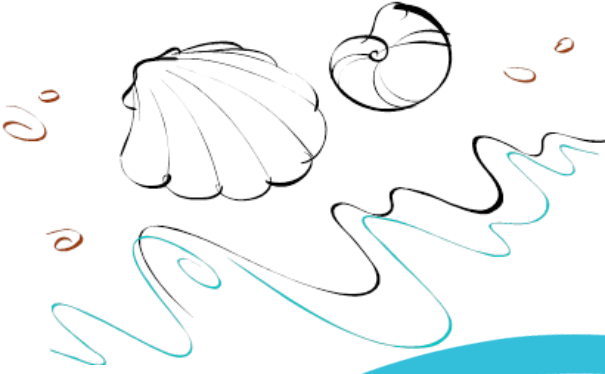


BENITA BLUE

Sample Menu





Chef – Julia Rauter

South African

Previous Yachts

- » S/Y TWIZZLE (60m)
- » M/Y LADY GEORGINA (50m)
- » M/Y NATORI (45m)
- » S/Y NEPHELE (35m)

Interests/Languages

- » Hiking, dog walking, running, tennis, travelling, reading, sewing, cooking and fine wines
- » English, Afrikaans, basic Spanish



Julia is originally from Durban, South Africa but now resides in Palma de Mallorca, Spain. Julia developed her love of food and cooking from a young age having grown up in a home where both her parents were amazing cooks and who grew most of their own vegetables and fruits. After graduating from high school Julia went onto study “food service management” for 4 years, developing her skills in cooking and hotel management. After 4 years of working in many catering companies she left for the UK to pursue her love of travelling and discovered the joys of cooking on yachts. Julia is a very experienced and passionate chef who can whip up any dish that takes your fancy.



Menu 1

Pa Amb Boli

(Typical Mallorcan Toasted Bread with Iberico Jamon and Macheago Cheese)

Chilled Tomato and Basil Gazpacho

Grilled Seabass Fillets, Smoked Paprika and Garlic Tiger Prawns served with a Fennel, Citrus and Toasted Pinenut Salad

Fresh Pineapple Flambéed in a Rum Caramel Sauce served with Coconut Sorbet



BENITA BLUE





Menu 2



Mini Thai Fishcakes with a Lemongrass, Ginger and Chili Dipping Sauce

Grilled Fresh Bay Scallops with Coconut Cream and Butternut Purée

Teriyaki roasted Cod with roasted Garlics and stir fried Baby Asian Greens

Fresh Mango with five-spiced scented Sticky Rice Pudding





Menu 3

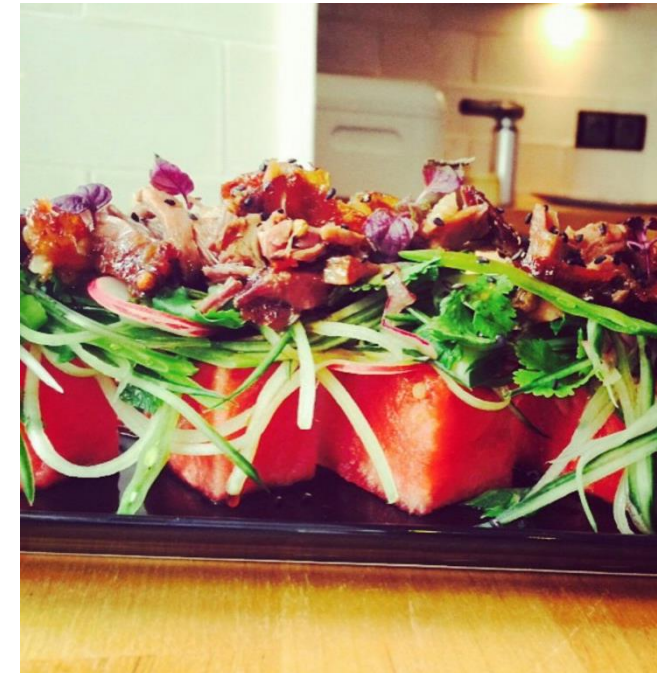
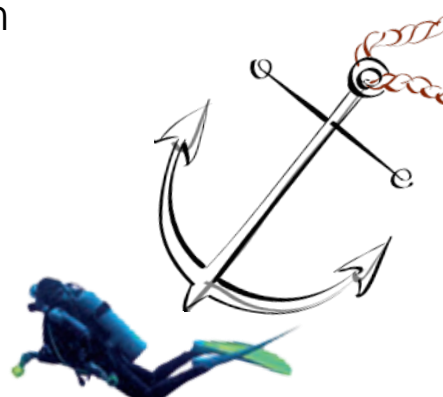


Snapper Ceviche with Coconut, Lime, Mango and Pomegranate

Trio Melon, Feta and Crispy Jamon Salad With A Mint Vinaigrette

Grilled Dorade, Green Lentil and Herb Salad served with Tomato, Red Onion and Coriander Salsa

Chocolate Cherry Torte with Double Chocolate Ice Cream





BENITA BLUE

