



# Chef Oscar de los Santos

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## Nationality

Spanish

## Interests

- » Sports in general
- » Painting
- » Travelling and eating out

Oscar has an easy going personality, friendly and has the willingness to learn. Active and qualified Chef, excited about food, serious hard worker, versatile and flexible individual. In love with wealthy food, he understands the importance of Nutrition His speciality is Fish and Sea food and the taste of Mediterranean style. As well specialized in slow cooking, Sous Vide and others new technologies.

Also interested about Ayurveda Medicine and Dissociate Diet.

He likes to create the Menus mixing new flavors and techniques with traditional recipes and innovative food design. As well, specific dietary requirements including gluten-free, dairy-free, halal, vegan and vegetarian.

Oscar will ensure his galley has streamline operations and thrives on improving services whilst preserving the highest levels of quality.

He is an expert multitasker with immense food and nutrition knowledge combined with a unique creative flair that is apparent in meal planning and presentation.



# Day 1 – Menu Suggestions

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## **Lunch**

*Lobster salad and veggie coulis*

*Sesame seared chicken breast*

*Sautee apple and teriyaki*

*Yogurt cream, pistachio pure and red fruits*

## **Dinner**

*Strawberry gazpacho and goat cheese ice cream*

*Red Snapper black olives and capers*

*White chocolate cheese cake*

## Day 2 – Menu Suggestions

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### Lunch

*Sealed tuna tartare in vegetables nest*

*Baked turbot with potatoes and fennel*

*Limoncello and basil sorbet*

### Dinner

*Watermelon Capresse*

*Sirloin steak Tagliatta*

*Crema catalane with berries*

## Day 3 - Menu Suggestions

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### **Lunch**

*Quinoa and ceviche*

*Sea bass, mussels and prawns cartoccio*

*Macedonia with mango ice-cream*

### **Dinner**

*Octopus Carpaccio*

*Cod Pil/Pil style with salty apple strudel*

*Grilled pineapple, coconut parfait and English custard*

# SAMPLE DISHES



Enjoy a true fine dining experience aboard AZIZA!

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