

BAGHEERA

CHEF PROFILES AND MENUS



ANNER SLUIJTER — CHARTER CHEF



Born Netherlands 1989

Languages Dutch, English and German

Anner was born and raised in Gouda, in The Netherlands, and started his cooking career at a small restaurant in this hometown.

His love for food started at a very young age and led him to work in numerous Michelin starred restaurants where he developed his skills in all areas of cooking. After having worked in some very prestigious restaurants in The Netherlands, Anner decided to take

the next step and to set up his own culinary company.

The essentials of Anner's cuisine are natural flavors, craftsmanship and professionalism. He loves to work with produce grown in his own garden. Not only does Anner work as a chef, he also provides consultancy and private dining. Anner has been working onboard several of our yachts for a couple of years now.

In his spare time, Anner loves to go scuba diving and travels the globe to do so. When onboard, Anner is always completely focused on creating amazing dishes; whether it's a family style lunch consisting of multiple dishes, the breakfast needed to start the day the way you want, or a luxury gourmet dinner completed with well-paired wines... Anner simply lives for creating the ultimate culinary experience!



BREAKFAST

Let your culinary instincts be awakened as early as the day starts...served as a buffet, our chef presents a fabulous breakfast for each of our guests.

The continental breakfast will be with a chef's special every day, made with local products. Besides the buffet we also offer an à la carte menu for breakfast with various dishes like poached eggs, eggs benedict, egg white omelette, croque monsieur, hash browns of any kind of oatmeal or porridge you may like.

Breakfast is presented everyday with a large variety of dairy produce, fruits, smoothies (also green smoothies) and fresh juices.

- Variety of bread (homemade and local)
- Bagels
- Sweet bread
- Croissants
- Brioche
- Bruschetta
- Scones
- Fruit pancakes
- Waffles
- Cakes
- Pies
- Muffins
- Granola
- Cereals
- Omelettes
- Smoked fish
- Goose liver terrine
- Variety of world cheeses
- Variety of cold cuts



LUNCH

Marocarib Salad

A salad with tabuleh and roasted chicken, inspired by the Moroccan and Caribbean cuisine

Sea Dream

Grilled local mahi-mahi with lemon thyme, langouste, smoked eel from Holland with brandade and topped with a soft langoustine sauce

Champagne

Parfait of champagne and lime with marinated strawberries and a cream of mascarpone with elderberry

Vegetarian menu options

Salad with truffle cheese

Gratin of mushroom with crème of potato and vegetables



FAMILY STYLE LUNCH - BELLA ITALIA

- Salad Caprese
- Carpaccio with pesto, rocket salad and parmiggiano Vitello Tonato
- Bruschetta
- Homemade ravioli with artichoke and basil
- Grilled dorado with rosemary and garlic
- Lamb shanks with ratatouille
- Bistecca Fiorentina
- Tiramisu



FAMILY STYLE LUNCH - VIVO MEXICO

- Corn soup with subtle spicy chicken
- Wrap with beef, beans, veggies and cheese Jalapeno burgers with grilled eggplant
- BBQ grilled Tex-mex wraps
- Fajita bowl with shrimps and tortillas
- A variety of nacho dishes
- Tostadas with corn/bean salad
- Taco cones with black-bean chili, cheddar and guacamole Mexican sweets

Family style lunches can also be served salad style, seafood style, Asian style, Spanish style, Mediterranean style, barbecue... you name it, we serve it!



DINNER

Plated dinners

- 3 preparations of tuna with wakame and wasabi/soya
- Prime rib, hard roasted with Hollandaise, wild spinach and soft crème of potato
- Homemade ice-cream with caramelized apples and nuts
- Summersalad with grilled chicken breast, mango and sesame vinaigrette
- Fried cod with stonecrab and spring-onions, brandade and glazed carrots
- Oreo cookies chef's style

Festive dinners

- Stone crab salad with potato and poached hen-egg
- Bisque of stone crab with ravioli of coquilles St Jacques
- Grilled mahi-mahi with zucchini, roasted garlic and a sauce of curry and coco
- Duck thighs with baby oranges and quinoa
- Champagne-spoon with wild lime
- Cajun style oven-roasted ribeye with garnish
- Flamed omelette Siberienne, Caribbean style

These menus are all exemplary, guests' preferences will be made into delicious menus. BBQ dinner onboard is also possible of course, with great tastes in meat, fish and vegetables.



