

SSC Yachting

Classic Blue Cruise Menu

Traditional Turkish & International Favourites

This sample menu represents a typical dining experience on a Blue Cruise in Turkey. Menus may vary depending on the yacht, chef, season and availability of fresh local ingredients.

Classic Blue Cruise menus combine traditional Turkish cuisine with international favourites, offering fresh seasonal ingredients, Mediterranean flavours and relaxed onboard dining throughout your charter.

Menus may vary depending on the yacht, chef, season and availability of fresh local ingredients. Special dietary requirements, allergies and personal preferences can be arranged with advance notice.

Day 1

Welcome Cocktail

Dinner

Fresh salads, three varieties of mezes, rice, chicken with curry sauce and seasonal fresh fruit.

Day 2

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea, biscuits, cakes and traditional Turkish pastries.

Lunch

Cold yoghurt soup with cucumber and garlic, macaroni with tomato sauce, zucchini fritters (Mücver), vegetables cooked in olive oil and seasonal fresh fruit.

Dinner

Green salad, two varieties of mezes, French fries, grilled sea bream and seasonal fresh fruit.

Day 3

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea, biscuits, cakes and traditional Turkish pastries.

Lunch

Mixed salads, potato salad, lamb casserole with vegetables, bulgur pilaf and seasonal fresh fruit.

Dinner

Barbecue selection, fresh salads, four varieties of mezes, mushrooms stuffed with cheese and seasonal fresh fruit.

Day 4

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea, biscuits, cakes and traditional Turkish pastries.

Lunch

Fresh salads, İzmir-style meatballs in tomato sauce, rice and seasonal fresh fruit.

Dinner

Green salad, three varieties of mezes, French fries, grilled meatballs, grilled chicken, rice and seasonal fresh fruit.

Day 5

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea, biscuits, cakes and traditional Turkish pastries.

Lunch

Cold yoghurt soup with cucumber and garlic, moussaka, oven-baked macaroni and seasonal fresh fruit.

Dinner

Fresh salads, grilled or fried calamari, grilled sea bass, French fries and seasonal fresh fruit.

Day 6

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea, biscuits, cakes and traditional Turkish pastries.

Lunch

Fresh salads, roasted chicken with potatoes, spaghetti with basil sauce and seasonal fresh fruit.

Dinner

Barbecue with shish kebab and grilled vegetables, mashed potatoes and seasonal fresh fruit.

Day 7

Breakfast

Traditional Turkish Breakfast

Tea Time

Coffee, tea, biscuits, cakes and traditional Turkish pastries.

Lunch

Green salad, mixed fried vegetables with yoghurt sauce, aubergine stuffed with minced meat, bulgur pilaf and seasonal fresh fruit.

Dinner

Chef's Surprise

Day 8

Breakfast

Traditional Turkish Breakfast

Check-out
