SABBIA

SAMPLE MENU



NELLY SUGEILY LAKE | DOMINICAN, ITALIAN

CHEF

Nelly Sugeily Lake is an experienced Chef with a solid background in both private and charter yachting, as well as prior experience with Costa Cruise. Over the years, she has covered key onboard roles ranging from cook to chief stewardess, and more recently as chef on a variety of motor yachts and sailing yachts.

Known for her reliability, adaptability and strong communication skills, Nelly thrives in multicultural environments and performs effectively under pressure, maintaining a calm, service-oriented mindset at all times. She is fluent in Spanish (mother tongue), Italian, English and Portuguese. With a passion for Italian and international cuisine and a professional, team-player attitude, she is committed to delivering consistently high standards of hospitality and guest satisfaction on board.

Languages: English, Italian, Spanish, Portuguese



STARTERS

CATALAN-STYLE LOBSTER 2.0

MARINATED SCAMPI WITH WATERMELON AND SOUR GREEN SAUCE

CALAMARI, PEA CREAM, MINT AND PECORINO CHEESE

BEEF TARTARE WITH CLAMS EMULSION AND SEA FENNEL

PRAWNS CURRY PASSION FRUIT EMULSION AND AUBERGINE CAVIAR

CHEESE AND EGG BALLS TERMOLESE STYLE 2.0

TUNA TARTARE, LIME, COCONUT AND MOZZARELLA CREAM









PASTAS & RICE

SPAGHETTI WITH SEA URCHINS AND YELLOW CHERRY TOMATOES CREAM

RISOTTO ALLA NERANO AND MARINATED SCAMPI

LINGUINE WITH ASPARAGUS, SPRING ONION AND PARMESAN CREAM

PACCHERI WITH GROUPER AND ROASTED CHERRY TOMATOES

SAFFRON RISOTTO, RED WINE REDUCTION, CALAMARI AND PINK PEPPER

TONNARELLI CACIO E PEPE, MINT, LIME AND TUNA TARTARE









MAIN COURSES

GRILLED OCTOPUS, CREAM OF POTATOES, BEETROOT STRACCIATELLA AND ANCHOVY BREADCRUMBS

MARINATED SALMON WITH YUZU, ALMOND AND SALICORNIA GEL

MACKEREL, VANILLA GREEN PEPPER CREAM, FRIED HAZELNUTS AND MATCHA TEA FOAM

TENDERLOIN, CREAM OF CELERIAC WITH COFFEE AND PORCINI MUSHROOMS

COD WITH ROASTED PEPPER CREAM, PIL PIL SAUCE AND MARJORAM SALTY BISCUIT

BAKED FISH MEDITERRANEAN STYLE WITH BAKED POTATOES









DESSERTS

PASSION FRUIT SEMIFREDDO AND ROSEMARY GEL

WHITE CHOCOLATE NAMELAKA AND MATCHA TEA SPONGE

CATALAN CREAM

PANNA COTTA WITH RED FRUITS

TIRAMISÙ

CHOCOLATE CREMOSO WITH COCONUT BISCUIT CRUMBLE

MILLEFEUILLE WITH CREAM AND STRAWBERRIES






Bon appétit!