Arabesque

John Fisher & Katherine Mullins

John Fisher and Katherine Mullins, your crew aboard Arabesque, focus on the highest standards of service and hospitality for your charter vacation. Whatever your dream - to cruise idyllic islands, snorkel among beautiful reefs, dive historic shipwrecks, or simply relax with your favorite cocktail on a secluded beach away from the crowds - they are at hand to make this a vacation of a lifetime. A British couple; John and Kath have spent the last eight years working as a team, managing, operating, and delivering luxury crewed yachts in the Mediterranean, Greece, the Caribbean, South East Asia, the United States and South Africa. Their enthusiasm, love and extensive experience of the islands make for an exceptional vacation aboard Arabesque.

John, an RYA/MCA commercially endorsed Ocean Yachtmaster, has sailed since his youth, crossing oceans and exploring and working in many of the world's most exotic locations. With a friendly, out going and fun-loving outlook on life, John has over eight years experience in the Caribbean. As a professional Dive Instructor, ex-dive shop and water sports manager he is the ideal guide to underwater, kayak and snorkeling adventures through the more popular and lesser-known areas. So if you are looking to get wet for the first time or take your experience to the next level John has the enthusiasm and experience to share with you.

Kath while also an experienced sailor and RYA/MCA endorsed skipper and professional Dive Instructor is known as a passionate chef and hostess. Originally trained in the UK she has since specialized as a charter Chef offering gourmet menus personally tailored to all tastes, dietary and health requirements. Her expertise in Asian, Mediterranean and Caribbean cuisine reflects the training and experience she has acquired in these areas and has adapted to a culinary fusion that never disappoints. Together with an unprecedented attention to presentation and customer service she takes pride in catering to your every need. John & Kath stand by to make this the sailing vacation of a lifetime and very much look forward to sailing with you soon.

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Sample Menu

Hors D'Ouvre

Served with your choice of cocktail just before sunset.

Thai chicken satay served with a peanut dipping sauce

Homemade hummus and pita bites with marinated olives & feta

Spinage, blue cheese and redcurrant hot filo parcels

Baked Brie with walnut and wild mushroom served with crostini

Assorted cheese platter served with grapes
& a selection of savory chutneys

Escargot in hot garlic & parsley butter

Proscuitio ham & warm goats cheese bruschetta

Breakfast

All served with fresh juices, coffee, tea, a choice of cereals, yoghurt and a fruit platter.

Croissants served with scrambled eggs & smoked salmon

Cream cheese with crushed pineapple on a freshly toasted bagel

Eggs of your choice served with Crispy Bacon,
grilled tomatoes & sautéed mushrooms

Island style Rum soaked French toast served with Sausages

Eggs Benedict with homemade hollandaise sauce

Breakfast Burritos stuffed with scrambled eggs,
black beans, melted cheese & salsa

Pancakes with fresh fruit & maple syrup

Lunch

All served with a choice of freshly baked bread.

Grilled chicken skewers served over a roast vegetable
salad with home made hummus & pita bread.

Hot garlic shrimp on a bed of Caesar salad with fresh
croutons, grated parmesan & home made garlic bread.

Home made cheese burgers in paradise.

Tuna nicoise salad with fresh tuna, green beans and baby
red potatoes served with home made dressing.

Chicken fajitas with homemade guacamole & refried
beans served with sour cream and tortilla wraps.

Island style curried chicken salad served
with whole meal pita bread.

Proscuitio ham, roasted red pepper and mozzarella
toasted cibabatta served with a crisp garden salad.

Entrees

Served with one of our great choice of table wines.

Beef tenderloin with a three peppercorn sauce, served with
herb encrusted potato wedges and asparagus spears

Thai red coconut curry with shrimp served over Thai steamed rice

Jamaican jerked pork tenderloin medallions grilled on the barbeque
& served with creamy penne & grilled marinated vegetables

Blackened tuna steak served over Cuban rice
with zucchini & carrot julienne

Rosemary & garlic roasted rack of lamb, minted mash
served with Mediterranean roasted vegetables and jus.

Proscuitio wrapped salmon fillet served over
roasted baby new potatoes in a parsley & Mint
pesto with roasted garlic baby tomatoes

Freshly caught sword fish steak served over spicy
Thai noodle salad with stir fried vegetable.

Deserts

Served with coffee and your choice of liquor.

Chocolate crepes with plums & port

Barbequed pineapple served with hot rum
sauce & cinnamon ice cream

Homemade iced raspberry fool

Crème Brulee

Poached pears served in chocolate fudge Blankets

A slice of chocolate heaven served with cream & fruit cullis

Chocolate Fudge sundaes