

Enhancement - Hanse 588

Nick and Veronique (Veer), are a very enthusiastic couple in love with the ocean and enjoying life. They decided that living on the main land and not being on the water was something that they wanted to change, they are following their dream and embarking Enhancement from launch in Slovenia and taking her to Lefkas where she will be available for charter through the Ionian Islands .



Nick was born in Holland but soon moved abroad with his family. He spent a number of years living all around the world including The UK, Massachusetts (Boston) and California before settling back in England for 12 years. While in England, I spent as much time as possible (when I wasn't at school) sailing and windsurfing on the Thames.

It was during this time that I was racing every weekend at our local Yacht Club as well as travelling around the UK for certain sailing events.

I did this for a number of years before moving to the French Alps, teaching skiing in the winter and spending summers on the Caribbean island, Bonaire.

To cut a long story short, being on the water is what makes him a happy! After all these years, he has finally found the perfect person for a marvellous adventure on the water, together, and without hesitation we both agreed to start work aboard Enhancement.



Veer grew up in Breukelen, a small village near Utrecht (NL) and moved to Amsterdam at the age of 18. She studied at the International Hotel School before going into the events and party planning industry. Veer has a large passion for hospitality and in particular, cooking. Throughout the years, she has gathered a large amount

of dishes from all sorts of different cultures around the globe.

Veer has always loved the adventure of visiting countries abroad but never imagined giving up the "Dutch" lifestyle. Nevertheless, when she met Nick, their crazy adventure soon started to take form and before I knew it, we had packed our bags and are ready to start our job on the beautiful 'Enhancement' yacht!

Sample Menu By Veer

Breakfast

Fresh bread and croissants. Teas, coffees and fresh juices. Cereals, yoghurt and fresh fruits.

- Scrambled eggs with smoked salmon and chives.
- Omelette with ham/bacon and cheese.
- Home made French toast with cinnamon and strawberries.
- Home made cake with whipped cream and blue berries.

Lunch

Fresh bread, fruit salad and salad of the day.

- Gazpacho with cucumber and spring onion.
- Zucchini/broccoli soup with Parma ham bruschetta.
- Fresh tuna salad with home made cheese sticks.
- Dutch style poffertjes (small pancakes) with smoked salmon, cream cheese and chives.
- Watermelon salad with feta, mint and black olives.
- Lime and coriander chicken served in a tortilla wrap.
- Quesadilla's with vegetables and a Mexican salsa.
- Quiche with cheeses, meat and vegetables.

Sundowner

Delicious cocktails enjoyed with:

- Sashimi of fresh salmon and tuna with wasabi mayo.
- Mozzarella with fresh pesto, tomato and basil.
- Platter of local cheeses, meat, bruschetta's and humus with vegetable sticks.

Dinner

Starter

- Fresh tuna tartare, avocado, chives and a poached egg.
- Beef sashimi with soy sauce and seaweed.
- Spicy California shrimp sushi with cucumber, avocado, spicy mayo and sticky rice.
- Amuse Bouche with langoustine and mango.

Main course

- Risotto with asparagus, mushrooms, parmesan and pancetta.
- BBQ Shrimps with a basil and garlic butter sauce, rosemary potatoes and grilled vegetables.
- Panfried salmon filet with sesame seed, soy sauce, noodles and stir fry vegetables.
- Linguine alla carbonara di salsiccia.
- Chicken breast stuffed with sage and ricotta wrapped in Parma ham with sweet potatoes.

Dessert

- Strawberry cheesecake with blueberries, raspberries and mint.
- Italian tiramisu with biscuits, strawberries.
- Chocolate mouse with salted caramel sauce.
- Coffee, teas and liquors.