

CRUISE MENU



ABOARD THE SKYCRIBS SLAVE MERCHANT
SCS LAKE VIEW

1670 - 1708

ORDERS

SkyCribs Reception
(012) 683 8700

or

The Buccaneer
SkyCribs Coffee Bar & Lounge
(012) 683 8787

MESSAGE FROM THE CAPTAIN

Welcome aboard the schooner SCS Lake View!

Known on the seas as the “Red Devil”, on account of her red and menacing appearance, the SCS Lake View is a fine specimen of the tall ships of her era. Entering service in the 1670’s she was meant to go to battle as a hospital ship but tragedy struck when she ran aground on the shores of Lake Centurion on her maiden voyage. There she sat until 1708 when she was purchased by the SkyCribs Navy in a bid to conquer the world.

She was re-designed by Chief Naval Designer, Lieutenant Commander Caron-Leah Resnick and rebuilt into the gleaming 180 ft slave merchant that she now is. The fact that some people say she now closely resembles an office is of course utter nonsense!



Final touches are being applied at the moment to the hull and some on-board amenities, and we are taking on supplies, crew and slaves in preparation for our exiting voyage that lies ahead. When all is done we will set sail together for idyllic places to conquer with the first port of call the Paradise Islands of Efficiency Galore, Happiness Verdi, Cape Clientopia, Balancia Livin and the Gulf of Passionata Centuri.

May the gods of the seas help us weather the storms, bless us with bulging sails and rich treasure and save our souls from the reefs, pirates, scurvy, mutiny and of course the cook!

Bon voyage!!

John James Morgan

Captain Morgan

Commander & Chief: SkyCribs Navy

MESSAGE FROM THE COOK

Welcome aboard me dearies! John Brown, Ships Cook 3rd Class at your service!

By way of introduction please allow me to set your mind at ease by urging you to please not believe the stories about me that you might have heard! I am not the knife throwing bully that I am sometimes portrayed as ...and I have in fact taken a bath (once). Ok I do all the slaughtering on board, dish-out the corporal punishment and oversee the walking of the plank and know most port dungeons and prison cells better than most ... but does this make me a bad person? No methinks - understand that I have spend most of my life at sea and when we dock I do tend to go "over-board" a bit and hence the stories I suppose. I simply have to deal with a tough job with many hazards common to all seafarers e.g. falling overboard and drowning, slipping, tripping and falling on deck from gangways or ladders at sea or in port, constant lack of stable ground under feet, long separation from my family and friends, lower sides of port life, etc.



Mood swings? Maybe but you might also have the odd bad day if you had to work in a cramped Galley that is rolling and pitching with the ship. I suffer from burns and scalds, have my fingers and hands cut and stabbed and have even lost a limb or two by amputation from knives, other sharp tools, and galley machines. My left thumb landed in the seal stew just the other day and was never recovered Yes, my job is also physically difficult: it involves repetitive strenuous movements, standing for long periods of time, moving heavy loads - while trying to keep balance on a rolling and pitching Galley floor. All that may result in pains and other problems in my hands, arms, legs, lower back, and other body parts. I also deal with food and water that may get spoiled. This may endanger my health, working ability, and even my life, and even yours.

Enough of me for now though!

Please remember we have rations on board so make sure you do not eat more than your fair share. We always have a bit of a reserve because we will lose a couple of crew to scurvy and the plank but let us not count on that ...

We have the following provisions on board for each one of you which should be adequate for an adult for up to ten weeks:

(PTO)



- 70 pounds hard bread (or the equivalent in soft bread or flatbread)
- 8 pounds butter

- 24 pounds meat
- 10 pounds pork side
- 1 small keg of herring
- 8/3 Td. potatoes
- 20 pounds rye and barley flour
- 1/2 bushel dried peas
- 1/2 bushel pearl barley
- 3 pounds coffee
- 3 pounds sugar
- 2 1/2 pounds syrup
- Quantities of salt, pepper, vinegar and onions

Of course, each passenger may take along the type of provisions desired as long as they are adequate for 10 weeks. [Pound = 454 grams, Td. = tønne = keg]

Finally just a overview of my specialties - not that one wants to brag but I am quite well known for my sometimes improvised menu, especially during the doldrums or when we are thrown off course for a month or two by a storm or the buccaneers ...

Bon appetite!

COOK BROWN'S HIGH SEAS SPECIALS

For the hungry when provisions are particularly low

Rosemary Seagull Kebab - My signature dish of fresh sea-gull or buccaneer parrot with a rosemary coriander herb blend (whole or half). (SQ)

Decked-out Seal Crêpe Maison – Shaved pork or whale shark belly in brine sautéed with deck scrapings and roasted woodworms, tossed in a creamy yard-arm algae sauce and served with guano almondine. (SQ)

Ship's Hull Florentine – Roasted seal loin stuffed with a delicate seaweed stuffing, crusted with breadcrumbs, atop a hull scraping of sea pocks and barnacles cream sauce. Served with roasted guano con carne. (SQ)

Seaweed Romanoff - Steamed seaweed topped with sugar syrup and rum sauce.

IN THE FRIDGE



GUNS & AMMO



The SCS Lake View is not a battleship but she packs a powerful punch. On the Gun-Deck she sports a single demi-cannon which is mostly used for peaceful purposes such as for waking-up the crew, slaves and stowaways

when required ... The picture shows her gleaming small caliber weapon of mass distraction. It weighs in at 100 lb with multi-barrels that measure 1ft long each. It requires .25 oz (7g) of powder to fire a single shot at an effective range of 10ft. Some people say it looks a lot like an espresso machine ... but looks can of course be

deceiving ... and one look at the labels from her ammunition crates below will remove any doubt as to the damage this puppy can cause on the high seas ...



STAR SHOT (Cappuccino)

Short R8.50 / Tall R11.00 / Grandé R21.00

- *"Popular wake-up call"* - coats of espresso with steamed & frothed milk

CANNISTER SHOT (Café Mocha) **R13.00**

- *"Die happy"* - espresso with hot chocolate

ROUND SHOT (Espresso)

R7.00

- *"To wake you"* - a short coffee with a golden froth

CHAIN SHOT (Double espresso)

R10.00

- *"To wake the dead"* - a short coffee with a golden froth

CARTRIDGE SHOT (Macchiato)

Single R8.00 Double R12.00

- *"Iron fist in a velvet glove"* - a shot of espresso with a dash of froth

ANGEL SHOT (Café Latte)

Short R11.00 / Tall R12.00 / Grandé R21.00

- *"Wake gently"* - espresso with milk & a dash of foam

FAT ANGEL SHOT (Vanilla latte)

Short R16.00 / Tall R18.00 / Grandé R21.00

- *"Wake gently & go back to sleep"* - espresso with milk, vanilla flavored syrup & a dash of cream

PINEAPPLE SHOT (Long black)

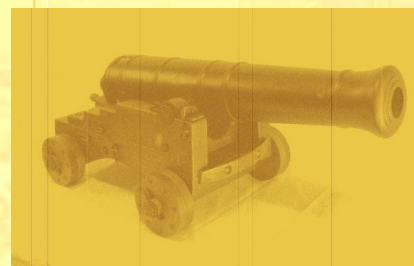
Short R8.00 / Tall R10.00 / Grandé R17.00

- *"A cheap shot ..."* - a shot of espresso topped with hot water / filter coffee

GRAPE SHOT (Cremoccino)

Short R11.00 / Tall R13.00 / Grandé R16.00

- *"Friendly fire"* - coffee topped with whipped cream





ANTI-SCURVY MENU

No menu for a long haul ship like the SCS Servamus would be complete without food to prevent scurvy - "the plague of the Sea, and the Spoyle of Mariners".

It is said that the sound of a gunshot will be enough to kill a sailor in the last stages of scurvy, while the smell of blossoms from the shore could cause you to cry out in agony. This susceptibility of the senses is accompanied by a disposition to cry at the slightest disappointment and to yearn hopelessly for home. Scurvy is a cocktail of vitamin deficiencies, mainly of C and B, sometimes compounded by an overdose of A from eating too much seals' livers.



So me dearies remember to have a salad from time to time!



SALADS

Chicken & Mayo Salad	R21.00
Chicken, Mayo & Bacon Salad	R23.00
BBQ Chicken Strip Salad	R22.00
Tuna Mayo Salad	R21.00
French Salad	R11.00
Greek salad	R19.00
Seals Liver Hollandaise Salad	SQ



BREAKFAST (ONLY UNTIL 11:00)

Assorted Muffins / Scones / Croissants
(Wednesdays and Fridays) **R11.00**

Breakfast 1:- *Egg, slice of toast, 2 rashers of bacon
and fried tomato* **R12.00**

Breakfast 2:- *2 Eggs, 2 slices of toast, 4 rashers of
Bacon and fried tomato* **R20,00**

Breakfast 3:- *2 Eggs, 2 slices of toast, 4 rashers of
bacon, fried tomato and boerewors* **R25.00**

JUICES / COFFEE WITH BREAKFAST R5.00

LUNCHES

Meal of the day **R25.00**

Dagwood **R21.00**

Plain Burger **R16.00**

Cheese Burger **R18.00**

Chicken Burger **R21.00**

Steak Roll **R21.00**

Chicken Prego Roll **R24.00**

Beef Prego Roll **R24.00**

Boerewors Roll **R16.00**

Small chips **R 7.00**

Large Chips **R10 .00**



SANDWICHES & ROLLS

TOASTED AND PLAIN / HEALTH ROLL

Cheese	R 8.00 / R11.00
Cheese & Tomato	R11.00 / R14.00
Ham & Cheese	R12.00 / R15.00
Ham, Cheese & Tomato	R14.00 / R17.00
Bacon & Cheese	R18.00 / R21.00
Bacon, Egg & Cheese	R20.00 / R23.00
Bacon & Egg	R18.00 / R21.00
Chicken Mayonnaise	R18.00 / R21.00
Tuna Mayonnaise	R18.00 / R21.00
Chip Sandwich	R 9.00

EXTRAS

(With order / without order)

Slice Toast	R 2.00 / R 3.00
Slice Cheese	R 4.00 / R 7.00
Slice Tomato	R 1.00 / R 2.00
Slice Ham	R 3.00 / R 5.00
Slice Bacon	R 4.00 / R 7.00
Egg	R 3.00 / R 6.00
Beef Patty	R 9.00 / R11.00
Portion Chicken Mayo	R 11.00
Portion Tuna Mayo	R 11.00
Steak (Sirloin 150g)	R 12.00