

‘ENJOY
TROPICAL SUN,
SAILING AND
LUXURY’

We have a maximum of 28 guests on board, attended by a crew of 30. This makes the interaction with our guests very special. We really get to know each other, because we do a lot together. For many of our guests, the Clipper is unforgettable. And we in turn never forget our guests.’

‘We visit a different island every day. And it never becomes routine. One minute the guests are starting their day with a dive in the azure sea, and the next minute we’re on a deserted beach having a barbecue. The British Virgin Islands, for example, are really the ideal image of a tropical island. Then there’s St. Barths, which is a cosmopolitan island with an assortment of nice shops and beautiful marinas. Each island has its own charm.’

QL Hotels & Restaurants are about great accommodation accompanied by excellent food. The cuisine on the Clipper brings local flavours to the table in a unique way. ‘We always have at least two chefs on board who use local ingredients as much as possible. For example, we sometimes go to Anegada, one of the British Virgin Islands, where the fresh lobster is really sublime, so of course we’re only too pleased to serve it. We might also pass a fishing boat >



CAPTAIN’S
DINNER IN THE
CARIBBEAN

CLIPPER STAD AMSTERDAM
AMSTERDAM

The Clipper Stad Amsterdam is extraordinary in its own way, like every QL Hotel. In the case of the Clipper, it’s the only floating hotel in the QL family. At least, if you can call it a hotel – it’s actually a sailing experience.

In summer, the Clipper sails in Europe, and in December it sets off from Las Palmas for balmy



climes on the other side of the Atlantic. When it’s winter in Europe, you can join one of the luxury sailing cruises and explore the waters and island paradises of the Caribbean.

‘Every day is different and surprising,’ says Ingrid van de Loo, hospitality manager on the Clipper Stad Amsterdam. She’s about to set off for the Caribbean to join a total of 4 cruises. ‘It’s all about delicious food, sailing and personal service.



Between the beginning of December 2018 and February 2019, there are seven luxury sailing cruises to choose from, calling at some of the most beautiful places in the Caribbean. For more information or to book a cruise, see stadamsterdam.com. Depending on availability, you're welcome to book up to the last minute before the start of the cruise.

which has just brought in a catch. Then of course our chef can't resist taking his pick of the finest and freshest fish. The menu is actually flexible depending on the circumstances, and the quality is always extremely high.'

The Captain's Dinner is traditionally the evening when you're the captain's guest, and the crew and guests celebrate the voyage together. The captain makes a speech and looks back over the trip. The term 'Captain's Dinner' originates from the days that meals on board were made using ingredients that were easy to preserve. The crew had to make do with ship's biscuits and pulses, while the captain was served sum-

ptuous fare such as bacon, mustard and pickles. 'On the Clipper Stad Amsterdam, the Captain's Dinner is about enjoying all about having a fun night,' says Ingrid van de Loo. 'It's really a time for the guests and crew to be together. You're not likely to find the traditional peas and bacon on the table.'

We asked QL recipe maker and Michelin-starred chef Jonathan Zandbergen of QL Hotel Merlet in Schoorl, the Netherlands, to share his variation on the Captain's Dinner with us. □

stadamsterdam.com



CAPTAIN'S DINNER WITH MARROW FAT PEAS

BY CHEF JONATHAN ZANDBERGEN
HOTEL MERLET, SCHOORL, THE NETHERLANDS



Wash the potatoes, cut them into 2cm pieces and place them in an oven dish. Toss them with the olive oil, thyme and garlic, and season with salt and pepper. Cover the dish with aluminium foil and roast for 30 minutes at 200°C. Remove the foil and roast for another 15 minutes.

Fry the bacon cubes, fry the sausages, slice the onions into rings and fry them in 30g butter on a low heat until golden.

Pod the mixed peas and marrow fat peas and boil them for two minutes in salted water. Then put them in a pan with the summer savory and warm them through with a knob of butter.

Boil the fresh peas and beans in salted water.

Place all the separate accompaniments in bowls. You can keep all the rest of the food in the oven on a low heat before serving. When you're ready to serve, let your guests help themselves. Bon appétit!

SERVES 4

- 500g Roseval potatoes
- 50ml olive oil
- 1 clove of garlic, 1 sprig of thyme
- salt, pepper
- 3 large onions
- 125g bacon, cubed
- 400g merguez or other sausages
- 1kg broad beans in the pod (or 400g frozen)
- 500g marrow fat peas in the pod (or 150g shelled)
- 20g fresh summer savory, chopped
- 2 tbsp butter
- 500g mixed peas and beans, such as French beans, garden peas, chopped flat beans

ACCOMPANIMENTS:

- 3 tbsp mixed pickles
- 3 tbsp olives
- 2 tbsp mustard
- 2 tbsp whatever else you fancy

