

LUKE SUMMERGILL SMITH

EXECUTIVE YACHT CHEF

SAMPLE 7 DAY CHARTER MENU

Modern yacht dining - Mediterranean - Asian - Italian - Beach Club

Menus tailored to guest preference sheets, dietary requirements and seasonal provisioning.

DAILY BREAKFAST OFFERING

Available alongside the daily breakfast special

- Freshly squeezed juices and infused waters
- Seasonal fruit platter
- Freshly baked pastries and breads
- Greek yoghurt, berries and house granola
- Cereals, poached fruits and preserves
- Eggs cooked to order
- Avocado toast, smoked salmon and sourdough
- Tea, coffee and fresh smoothies

The following sample week is designed to show range. Menus are adapted to location, provisioning and guest preferences.

DAY 1

Arrival - Modern Coastal

BREAKFAST

- Freshly pressed pineapple, mango and lime
- Seasonal fruits, cereals and freshly baked pastries
- Sourdough, avocado, tomato concasse and poached eggs
- Daily special: cured salmon, black pepper hollandaise, soft herbs

LUNCH

- Yellowfin tuna crudo, avocado, cucumber, sesame and soy
- Tempura soft shell crab, coconut pickled cucumber, tamarind noodle salad
- Grilled Gulf prawns, charred corn, jalapeno and lime butter
- Coconut parfait, passionfruit, mango and toasted coconut

EVENING MEAL

TO START

- King crab, compressed watermelon, avocado, cucumber and basil oil

MAIN

- Roasted halibut, brown shrimp croquette, braised baby gem, Jersey Royals and sauce vierge

TO FINISH

- Valrhona chocolate cremeux, salted caramel, hazelnut praline and milk ice cream

DAY 2

Italian - Riviera Style

BREAKFAST

- Freshly pressed apple, beetroot and ginger
- Seasonal fruits, cereals and freshly baked pastries
- Greek yoghurt, berries and house granola
- Daily special: lemon ricotta pancakes, blueberries, mascarpone and maple bacon

LUNCH

- Burrata, heritage tomatoes, grilled peach, basil and aged balsamic
- Prosciutto di Parma, melon, rocket and olive oil
- Rigatoni alla vodka, parmesan and basil
- Lemon sorbet, raspberries and olive oil biscuit

EVENING MEAL

TO START

- Yellowfin tuna carpaccio, capers, rocket, preserved lemon and extra virgin olive oil

MAIN

- Veal Milanese, tomato salad, parmesan, caramelised lemon and garlic parsley linguine

TO FINISH

- Pistachio semifreddo, Amarena cherries and crisp cannoli crumb

DAY 3

Asian - Clean, Sharp, Luxury

BREAKFAST

- Freshly pressed orange and passionfruit
- Seasonal fruits, cereals and freshly baked pastries
- Selection of prepared fruits and acai bowl
- Daily special: Japanese omelette, miso mushrooms, steamed rice and spring onion

LUNCH

- Mahi sashimi, green mango, pink grapefruit, Thai basil and green nam jim
- Duck bao buns, pickled cucumber, chilli and hoisin
- Coconut black jasmine rice salad, herbs, raw apple and sweet tamarind dressing
- Lychee cheesecake, kaffir lime and cardamom

EVENING MEAL

TO START

- Scallop carpaccio, ponzu, daikon, sesame and crispy shallot

MAIN

- Miso glazed black cod, pak choi, shiitake, jasmine rice and ginger dressing

TO FINISH

- Black sesame ice cream, yuzu curd, sesame tuile and white chocolate

DAY 4

Mediterranean - Bright, Seasonal, Seafood Led

BREAKFAST

- Freshly pressed orange, apple and grape
- Seasonal fruits, cereals and freshly baked pastries
- Avocado toast, poached eggs and chilli oil
- Daily special: French toast, maple bacon and seasonal berries

LUNCH

- Grilled octopus, white beans, roasted peppers, salsa verde and lemon
- King crab toast, avocado, pickled cucumber and brown crab ketchup
- Charred courgettes, whipped feta, pine nuts and mint
- Lemon tart, raspberry and creme fraiche

EVENING MEAL

TO START

- Asparagus royale, slow cooked egg, parmesan and herb oil

MAIN

- Roasted monkfish, baby artichokes, crushed new potatoes and sauce barigoule

TO FINISH

- Strawberries and cream, soft meringue, strawberry gel and basil sorbet

DAY 5

Modern European - Refined Yacht Dining

BREAKFAST

- Freshly pressed apple, pear and celery
- Seasonal fruits, cereals and freshly baked pastries
- Bircher muesli, poached fruits and toasted seeds
- Daily special: eggs Benedict, Pata Negra and hollandaise

LUNCH

- Ham hock fritters, pickled apple, charred endive and wholegrain mustard
- Tempura vegetables, kombu dashi, soba noodles, coriander and spring onion
- Seared tuna, asparagus, white bean salad and lemon dressing
- Roasted hazelnut panna cotta, honeycomb and citrus

EVENING MEAL

TO START

- Cured halibut, crab, sea vegetables, cucumber and sea buckthorn

MAIN

- Roast quail on the crown, confit leg, sweetcorn puree, charred greens and blackberry jus

TO FINISH

- Dark chocolate cremeux, cherry sorbet, macerated cherries and pistachio sponge

DAY 6

Beach Club - Relaxed Luxury

BREAKFAST

- Freshly pressed mango and pineapple
- Seasonal fruits, cereals and freshly baked pastries
- Eggs any style, avocado, smoked salmon and sourdough
- Daily special: full cooked breakfast, sausages, bacon, tomatoes, mushrooms and hash browns

LUNCH

- Beach barbecue: whole lobster, prime steaks and local catch
- Greek salad, watermelon and feta, potato salad and seasonal leaves
- Freshly baked breads, compound butters and house sauces
- Fresh fruit pavlova, passionfruit and vanilla cream

EVENING MEAL

TO START

- Burrata, grilled peaches, basil, rocket and aged balsamic

MAIN

- Charcoal grilled turbot, summer vegetables, crushed potatoes and sauce vierge

TO FINISH

- Selection of local cheeses, quince, celery, grapes and crackers

DAY 7

Celebration Dinner

BREAKFAST

- Freshly pressed orange and ginger
- Seasonal fruits, cereals and freshly baked pastries
- Fresh berries, yoghurt and granola
- Daily special: homemade crumpets, smoked salmon, poached eggs and lemon

LUNCH

- Wood-fired style pizzas with buffalo mozzarella, Parma ham, artichokes and rocket
- Heirloom tomato salad, basil, olive oil and aged balsamic
- Caesar salad, parmesan, anchovy dressing and crisp pancetta
- Affogato, vanilla ice cream and espresso

EVENING MEAL

TO START

- Traditional caviar service, grated egg, pickled shallot, creme fraiche and crisp breads

MAIN

- Beef fillet Rossini, pomme Anna, Madeira jus, black truffle and glazed vegetables

TO FINISH

- Glazed apricot, white chocolate mousse, raspberry, yoghurt sorbet and almond crumb

NOTES

- These menus are examples only and are not fixed charter menus.
- Each menu is built around the guest preference sheet, dietary requirements, itinerary, climate and provisioning opportunities.
- The style is ingredient-led, with Michelin-trained technique applied in a practical yacht environment.
- Menus can be adjusted for family-style dining, fine dining, beach barbecues, wellness-focused days, children, allergies and religious dietary requirements.

Luke Summersgill Smith

Executive Yacht Chef