

MARAYA

Sample Charter Menu

Day 1

Breakfast

Selection of freshly baked pastries
Cheese platter, selection of cold cuts
Smoked salmon, lemon crème fraîche, chives
Variety of yoghurts, homemade granola
Fresh juices and smoothies available on request
Choice of cooked breakfast, eggs prepared to order
Homemade bread (sourdough / focaccia)
Banana loaf

Special: American-style pancakes, fresh berries, maple syrup

Lunch

BBQ

Beef rib, whisky maple glaze
Langoustine, garlic, lemon, parsley
Buffalo chicken wings, garlic and herb wings
Loaded sweet potato bites
Sweetcorn, saffron paprika butter
Grilled halloumi, vegetable skewers
Ranch dressing
Papaya, peppers, chilli, cabbage slaw
Superfood salad

BBQ rum bananas

Dinner

Caviar on blinis, crème fraîche, preserved lemon
Beef tartare on crostini

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Citrus-poached lobster, charred corn, corn purée, avocado mousse, lobster bisque, Gruyère,

sourdough

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Herb-crusted lamb rack, lamb shoulder pastilla, smoked pommes Anna, puffed rice, English asparagus, black garlic

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Green apple and mint foam

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Passion fruit crème brûlée, mango, coconut

Day 2

Breakfast

Selection of freshly baked pastries
Cheese platter, selection of cold cuts
Smoked salmon, lemon crème fraîche, chives
Variety of yoghurts, homemade granola
Fresh juices and smoothies available on request
Choice of cooked breakfast, eggs prepared to order
Homemade breads
Blueberry and goji energy bites

Special: Overnight oats, honey, chia, apricots

Lunch

Miso broth, tofu, lemongrass, coriander
Pork gyoza, vegetable gyoza
Crispy prawn rolls
Sweet chilli, tamarind dip, soy garlic dip

Black cod sashimi
King salmon
Seared marinated ribeye
Sticky coconut rice
Raw vegetables
Marinated eggs
Dried mango, peanuts, sesame, nori

Ponzu, poke sauce, Nam prik num (Thai chilli dip), Thai BBQ sauce

Dinner

Wagyu beef tataki skewers

Truffled arancini

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Carrot terrine, pickled carrot, tarragon emulsion, hazelnut, roast carrot purée, beurre noisette

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Dover sole (rolled), mussels, clams, charred leek, samphire, fish consommé, leek ash, crispy leek, Jersey potatoes

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Cucumber and lime granita, vodka

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Dark chocolate torte, white chocolate mousse, raspberry

Day 3

Breakfast

Selection of freshly baked pastries

Cheese platter, selection of cold cuts

Smoked salmon, lemon crème fraîche, chives

Variety of yoghurts, homemade granola

Fresh juices and smoothies available on request

Choice of cooked breakfast, eggs prepared to order

Homemade bread (sourdough / focaccia)

Pistachio cake

Special: Eggs Benedict

Lunch

Tortilla crisps

Salsa, sour cream, guacamole

Avocado, chilli, lime gazpacho

Courgette fritters, coriander and lime sauce

Ceviche

Chipotle chicken tacos
Mahi mahi taco
Black bean and pepper tacos
Elote (Mexican street corn)
Quinoa, black bean, mango salad
Mixed leaf, avocado, pepitas, charred corn salad, cumin-lime dressing
Mexican slaw=

Dinner

Lobster Thermidor vol-au-vents
Rice crackers, lobster emulsion, avocado, pepper

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Szechuan duck, char siu, charred spring onion, pickled raspberry

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Steamed John Dory, gochujang, lime, bok choy, crispy tofu, vegetable stir-fry

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Mango and chilli sorbet, lime zest

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Trio of chocolate

Day 4

Breakfast

Selection of freshly baked pastries
Cheese platter, selection of cold cuts
Smoked salmon, lemon crème fraîche, chives
Variety of yoghurts, homemade granola
Fresh juices and smoothies available on request
Choice of cooked breakfast, eggs prepared to order
Homemade bread (sourdough / focaccia)
Carrot and walnut cake, orange frosting

Special: Homemade pumpkin seed sourdough, crushed avocado, roasted vine tomatoes,
poached egg

Lunch

Bruschetta

Parma ham, watermelon

Mushroom arancini

Stuffed mini peppers

Slow-braised beef ragù, pappardelle, Parmesan

Truffle and lemon pappardelle, Parmesan

Garlic ciabatta

Heirloom tomato, mozzarella, basil, balsamic

Strawberry, walnut, apple, Gorgonzola, onion, basil salad

Italian grain salad

Dinner

Parmesan tartlet, garden pea

Ibérico croquette

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Tuna tartare, oyster emulsion, pickled cucumber, ribbons, shiso, radish

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Rolled lamb shank, sheep's cheese, smoked aubergine, almond, barley

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Strawberry consommé

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Black cherry Eton mess, kirsch

Day 5

Breakfast

Selection of freshly baked pastries

Cheese platter, selection of cold cuts

Smoked salmon, lemon crème fraîche, chives

Variety of yoghurts, homemade granola

Fresh juices and smoothies available on request

Choice of cooked breakfast, eggs prepared to order

Homemade bread (sourdough / focaccia)

Blueberry muffins

Special: Crêpes, Chantilly cream, raspberry sauce, fresh raspberries

Lunch

Beef carpaccio, pickled baby onion, dried tomato, crispy shallot, olive oil

Salmon gravlax, beetroot, dill, lemon

Spiced tomato and red pepper gazpacho

King crab legs, butter sauce

Hasselback potatoes

Steamed sprouting broccoli, asparagus

Caesar salad

Fig, caramelised onion, cranberry, pumpkin seed, walnut salad

Mixed berry sundae

Dinner

Halloumi and fig skewers, maple

Crispy baby squid, aioli

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Foie gras mousse, pain d'épices, apple, caviar

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Mushroom "cappuccino", truffled crème fraîche foam, mushroom powder

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Slow-cooked crispy pork belly, crispy potato nests, roast apple, cabbage, pumpkin, cider jus

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Chocolate fondant, crème anglaise, passion fruit

Day 6

Breakfast

Selection of freshly baked pastries

Cheese platter, selection of cold cuts

Smoked salmon, lemon crème fraîche, chives

Variety of yoghurts, homemade granola

Fresh juices and smoothies available on request

Choice of cooked breakfast, eggs prepared to order

Homemade bread (sourdough / focaccia)

Banana and honey flapjack

Special: Greek yoghurt protein bowl, mixed nuts, fruits, seeds

Lunch

Vegetable samosa, prawn samosa

Aloo tikki chaat

Bhel puri

Curry emulsion, masala dip

Chicken kathi roll

Tandoori baked fish

Paneer tikka, roomali roti

Onion bhaji, vegetable pakora

Garlic chutney, mango chutney

Kachumber salad

Beetroot and coconut salad

Gulab jamun

Dinner

Prosciutto-wrapped watermelon

Spiced duck lollipop, hazelnut, cherry

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Beef tartare, confit yolk, dried yolk, pickled mushroom, coal emulsion, brioche, wild cress

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Sea trout, mixed bean stew, charred spring onion, rainbow chard, sea rosemary, toasted barley

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Lemon tart, meringue, raspberry

Day 7

Breakfast

Selection of freshly baked pastries

Cheese platter, selection of cold cuts

Smoked salmon, lemon crème fraîche, chives
Variety of yoghurts, homemade granola
Fresh juices and smoothies available on request
Choice of cooked breakfast, eggs prepared to order
Homemade bread (sourdough / focaccia)
Chia pudding, wild berries

Special: Shakshuka

Lunch

Foie gras, onion, peach toast
Salmon, puff pastry
Truffle pecorino toast
Chilled fennel and courgette velouté, pine nut
Truffled chicken ballotine
Torched mackerel, apple and fennel salad, garden peas
Cauliflower couscous
Potato salad
Tomato, watermelon, lime salad

Dinner

Seared foie gras, brioche, cherry
Langoustine ceviche, yuzu caviar

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Poached salmon (torched), dill emulsion, lemon curd, caviar, compressed cucumber, charred
cucumber, crispy skin, nori

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63-degree duck egg, purple cauliflower risotto, pickled 7florets, crispy shallot, white
cauliflower purée, wine-soaked raisin

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Dry-aged beef fillet, pomme purée, spinach, onion chutney, caramelised baby onion, spinach
purée, beef jus

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Champagne apple sorbet

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Strawberry parfait, confit strawberry, caramelised white chocolate, pistachio

