



LUMIÈRE

CHARTER

MENU

BREAKFAST

Pain perdu

with berries or bacon & maple syrup

Eggs Royale

Smoked salmon, poached egg, hollandaise & cavier on a toasted crumpet

Eggs Benedict

Crispy pork belly, poached egg, gocujang hollandaise & kimchi

LUNCH

-Buffet style-

Morrocan spiced chicken

Chermoula - tzatziki

Spaghetti Aglio e olio with gamberi prawns

Local fish with broccolini

lemon - chilli - garlic

Cesar salad or Mediterranean salad

Freshly baked bread

DINNER

Cerviche

Scallops - tigers milk - sweet potato - jalapeño - coriander

Lobster

Butter poached tail - claw tartare - zucchini - bisque hollandaise - chilli oil

Honey & Yoghurt

Honey cake - Greek yoghurt espuma - bee pollen - walnut & mint