

SAMPLE MENU

DB9





CHEF LORDIAN JOHNSON

With over 20 years of experience in the hospitality and catering industry, including 10 years on the 75m M.Y. Zeus 2, Lordian brings a well-rounded background that ranges from basic catering operations to fine dining restaurants, hotels, and superyachts.

He is known for being enthusiastic, intelligent, and ambitious, with a natural ability to motivate those around him. His extensive experience and culinary expertise consistently contribute to outstanding service and guest satisfaction.

Confident in his skills and leadership, he is well-equipped to ensure that any voyage across the Mediterranean becomes an unforgettable culinary experience.



LUNCH

Burrata & Heritage Tomato Salad

Grilled Chicken on Sun-Dried Tomato Bed with Creamy Sauce

Traditional Italian Tiramisu

DINNER

Bresaola, Rocket & Parmesan Salad

Creamy Tuscan Tiger Prawns on a Bed of Linguine

Traditional Crème Brûlée



LUNCH

Grilled Tiger Prawns with Sweet Chilli Salad

Pan-Fried Seabass with Lemon Garlic Herb Sauce

Mini Mango Cheesecake with Mango Sauce



DINNER

Asian Style Oysters

Grilled Fillet Steak with Dauphinois Potatoes & Red Peppercorn
Sauce

Passion Fruit Cheesecake



LUNCH

Grilled Asparagus & Parmesan Salad

Herb-Crusted Lamb on Pea Purée with Porto Sauce

Passion Fruit Cheesecake

DINNER

Grilled Goat Cheese with Cranberry Dressing

Grilled John Dory on Mash with Ginger & Spring Onion Sauce

Lemon Pannacotta



LUNCH

Octopus with Tomato & Olives (Greek Style)

Savoury Stuffed Chicken with Roasted Peppers, Spinach &
Mozzarella

Salted Caramel & Chocolate Mousse

DINNER

Burrata & Heritage Tomato Salad

Nobu's Miso Black Cod with Stir-Fried Bok Choy

Passion Fruit Cheesecake



LUNCH

Seared Scallops with Lemon Beurre Blanc

Grilled Lobster with Lemon Butter Sauce

Lemon Pannacotta

DINNER

Salmon Tartare with Rocket, Chilli & Capers

Herb-Crusted Lamb on Pea Purée with Porto Sauce

Mini Mango Cheesecake with Mango Sauce



LUNCH

Salmon Tartare with Rocket, Chilli & Capers

Grilled John Dory on Mash with Ginger & Spring Onion Sauce

Traditional Crème Brûlée

DINNER

Grilled Asparagus & Parmesan Salad

Grilled Lobster with Lemon Butter Sauce

Traditional Italian Tiramisu



LUNCH

Grilled Goat Cheese with Cranberry Dressing

Savoury Stuffed Chicken with Roasted Peppers, Spinach & Mozzarella

Chocolate Mousse with Salted Caramel



DINNER

Seared Scallops with Lemon Beurre Blanc

Nobu's Miso Black Cod with Stir-Fried Bok Choy

Fruit Platter

