

# ZENJI

CHEF MENUS

HEAD CHEF

## LUKE OWEN

BRITISH

A down to earth, confident, calm and hugely likeable chef. Luke has extensive experience in private residences, Michelin/Rosette awarded restaurants and on motor yachts and through this he has developed an impressive repertoire covering everything from fine dining to family-style cuisine.

At just 14 years old, Luke started helping out in a local pub in Essex, England before moving on to work in several esteemed restaurants in the area, including as Sous Chef at the busy 2 AA Rosette Waterfront Place. Eager to learn more, he got a job as Sous Chef at Marco Pierre White's in London where he was in charge of three sections and a team of six chefs.

Looking to move into the private sector, he then headed to the Alps for his first winter season as a Chalet Chef and subsequently returned to work in luxury chalets in the Alps for six years in a row. As well as cooking for VIP guests and chalet staff, this enabled him to gain experience in all aspects of chalet kitchen management such as sourcing ingredients, menu planning and budgeting.

Luke spent the summers in between his chalet work furthering his experience in top London restaurants. He worked as Senior Sous Chef for over two years at the Michelin starred The Battery, which pushed him to be even more meticulous, and as Sous Chef at The Only Footman Running (2 AA Rosettes).

In 2013 Luke started working full time as a chef working between chalets, private villas and yachts. That summer he worked for private clients in between their main residence in the South of France and their 26m motor yacht. The following summer he completed a full season working as Sole Chef on MY Enchantress (38m) followed by another season in 2015 as Sole Chef on MY Odessa (49m). After a short temporary contract in Feb/March 2016 he then joined 52m MY Glaze based in remote areas of Australia for over a year cooking for the vegan owner and up to 12 guests and crew.

Since returning to the Mediterranean, Luke has completed a summer season on MY Sequel P, a 55m charter yacht, followed by a winter in the Swiss Alps in a very high end chalet. He has been working until recently on MY Harmony, a heavy use Russian owned vessel based in Greece, Italy and Turkey.

Keen to keep up with the latest restaurant trends, Luke has always used his spare time in between jobs and on holidays to continually improve and learn - he has completed a series of stages at Michelin Star London restaurants such as Pollen Street Social, Hibiscus and Fera at Claridges.



# SAMPLE 7 DAY YACHT MENU

## Canapé Selection

Foie Gras Crostinis

Mini Caramelised Onion Tarts

Duck Lollipop

Vichyssoise

Mini Eggs Benedict

Croque Monsieur

Scotch Quail Eggs

Chive Blinis topped with Smoked Salmon

Stuffed Cherry Tomatoes

Parmesan Shortbread

Warm Bloody Mary Shots

Selection of Oysters

Shots of Lobster Bisque

Mini Fish Cakes

Mini Lamb Kofta Kebabs

Selection of Bruschettas

Chicken Liver Parfait on Toast

## DAY 1

### Starter

**Mackerel 3 Ways** with Beetroot Textures: Home Smoked, Tartare, Escabèche

### Main

**Cannon of Lamb, Mini Shepherd's Pie**, Kidney, Epigram, Broccoli & Mint Puree, Butternut Squash Fondant, Rosemary Jus

### Dessert

**Banana Brulée**, Banana Soufflé, Banana Powder, Banana Foam, Banana Bavaois, Caramelised Banana, Banana Ice-cream, Salted Peanut Brittle

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## DAY 2

### Starter

**Truffled Macaroni Cheese**, Poached Duck Egg, Hollandaise

### Main

**Wild Sea Bass**, Wilted Spinach, Butternut Squash Fondant, Textures of Bourguignon

### Dessert

**Lemon Tart**, Lemon Soufflé, Lime Paté, Berry Coulis, Raspberry Milkshake

## DAY 3

### Starter

**Curried Scallops**, Curry Oil, Onion Seeds, Cauliflower Purée, Mini Onion Bhajis, Micro Coriander

### Main

**Curried Breast, Curry Confit Leg**, Sag Aloo, Lentil Dahl, Jasmine Rice, Coriander Naan, Shallot Bhaji, Vegetable Samosa, Mango Purée

### Dessert

**Mango Soup**, Coconut Ice Cream, Coriander & Chilli

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## DAY 4

### Starter

**Salad of Rare Roast Pigeon**, Pancetta, Pine Nuts, Concasse Tomatoes, Lavender Flowers, Artichoke Hearts, Vanilla Vinaigrette

### Main

**Roast Turbot, Paella Inspired Risotto**, Deep Fried Rocket, Chorizo & Spinach Salsa

### Dessert

**White Chocolate Fondant**, Dark Chocolate Sorbet, Toasted Nut Crumb, Vanilla Tuile, Sugar Work

## DAY 5

### Starter

**Butter Poached Brown Trout**, Tian of Black Pudding, Wild Nettle Sauce, Shallot Rings, Red Amaranth

### Main

**Fillet Steak**, Pommes Anna, Confit Shallot Tatin, Cabbage Ball, Onion Puree, Veal Jus

### Dessert

**Traditional Tarte Tatin**, Cinnamon Ice Cream

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## DAY 6

### Starter

**Tomato & Basil Consommé**, dressed with Sugar snaps, Tomato Concasse, Parmesan Croute

### Main

**Fillet of Salmon Poached Medium Rare**, Mesclun Leaves, Pomegranate, Gribiche Dressing, Asparagus Mousse

### Dessert

**Chocolate and Pistachio Brownie**, Caramelised White Chocolate Powder, Pistachio Ice Cream, Hazelnut Foam, Pistachio Glass

## DAY 7

### Starter

**Braised Octopus**, Chorizo, Black Olives, Haricots Blanc, Butter Beans

### Main

A Taste Of Rabbit:

**Stuffed Saddle**, Confit Leg, Roast Rack, Rabbit Nugget, Textures of Carrots

### Dessert

**Basil Panna Cotta**, Honeycomb, Berries, Chocolate Soil  
Bubble Cake, Mini Apple Pie

# SAMPLE CASUAL DINING MENU

## Starters

**Chicken liver Parfait**, Homemade Brioche, spiced apricot chutney  
**Beetroot cured Salmon**, fennel, orange,  
**Octopus**, Chorizo, Black Olive, Tomato, Basil,  
**Baby Broccoli**, Hempseed, dukkha, lemon, Urfa chilli  
**Terrine of Ham Hock**, cornichons, Apple, mini grilled cheese  
**Beef Tartare**, Homemade Sourdough  
**Softshell crab**, Turmeric Aioli, Coriander

## Mains

**Dover Sole**, Clam Lemon & Caper Burnt Butter  
**Confit Duck Leg**, White Beans, Botifarra, Duck Broth  
**Herb grilled Polenta**, White Asparagus, Girolles, Olive Salmoriglio  
**Gambas**, Salmorejo, Manchego, Red pepper  
**Cod, Jamon**, Cavelo Nero, Romanesco  
**Rib Eye Steak**, Watercress, Béarnaise  
**Chicken**, Basil Aioli, Tomato, Herbs, Sherry vinegar

## Dessert

Fig, Granola, Honey, Tonka Bean  
Shortbread, Coffee, Mascarpone, Dulce de Leche  
Banana, Caramel, Peanut, Brownie  
Crème Brûlée, Pistachio Cake, Raspberry  
Peach, Rhubarb Crisp, Apricot sorbet, Macadamia Crumble  
Chocolate Mousse, Olive Oil Cake, Orange Curd, Candid Orange  
White Chocolate Fondant, Pineapple, Mango



# SAMPLE DINNER MENU

## Starters

Shallot tatin, chicken livers, port reduction

Deconstructed tuna Niçoise

Tomato, mozzarella avocado and pancetta salad

Chicory tart, pear and candid walnut salad, blue cheese bon bons Textures of goats curd and beetroot, liquorice dressing

Mackerel 3 ways

Ceviche of scallop, salmon and bass

Truffled macaroni cheese, sort boiled duck egg, hollandaise soufflé Braised snails, garlic puree, parley oil

Rare Roast Pigeon, Pancetta, Pine Nuts, Concasse Tomatoes, Lavender Flowers, Artichoke Hearts, Vanilla Vinaigrette

Butter Poached Brown Trout, Tian of Black Pudding, Wild Nettle Sauce, Shallot rings, Red Amaranth

Curried Scallops, Curry Oil, Onion Seeds, Cauliflower Puree, Mini Onion Bhajis, Micro Coriander

Braised Octopus, Chorizo, Black Olives, Haricots Blanc, Butter Beans

Quail 2ways (rare roast breast, confit leg) with individual pickled baby veg and black truffle

Lobster ravioli, lobster bisque

Rabbit tortellini, cèpe jus

Whole langoustines, selection of dips

Smoked haddock soufflé

Smoked salmon, granary bread and butter, raspberry and black pepper dressing

Crab trifle, avocado ice-cream

Scallops, sausage, bacon & egg Moules marinières

Wild mushroom risotto

Asparagus, deep fried poached egg, sauce mousseline Terrine of rabbit, apple puree, carrots and radish

Ham hock terrine homemade bread and piccalilli

# SAMPLE DINNER MENU

## Fish Main

**Wild Sea Bass** --Wilted Spinach, Butternut Squash Fondant, cauliflower purée, Textures of Bourginione

**Turbot** -- koffman cabbage, girolles, Parisian potatoes, veal jus

**Brill** -- fricassee of mussels, crayfish, chorizo, haricot vert, baby leaf spinach Fruit du mer

**Curried monkfish** -- squid ink risotto, courgette flowers, and spiced spinach Black cod, Jerusalem artichokes, lobster bisque, peas, fèves, soft herbs

**Seared tuna** -- red quinoa, panzanella Paella

**Pot roast hake** -- creamed lentils pancetta crisps Sea trout, broccoli textures, saffron cacotes Wing of skate, duck fat chips, beurre noisette

**Smoked haddock** -- pommes puree, spinach, deep fried duck egg, triple mustard sauce Poached salmon, mesclun, asparagus purée, pomegranate seeds, gréliche

**Red mullet** -- rock samphire, dill croquettes, confit toberrys, scallion beurre blanc

**John Dory squid ink gnocchi** -- cèpes, baby fennel, red pepper purée Brown trout, braised chicory, butter crushed new, brown shrimp butter

**Sea bream** -- new potato salad, roast vine tomatoes, rocket, and sauce vierge

## Vegetarian

Wild mushroom **risotto**

Beetroot **ravioli**

Truffle **macaroni cheese**

**Cèpes** wellington

Pea parmesan **gnocchi** tomato fondue, parmesan crisp

**Homemade pastas** with a choice of pestos

## SAMPLE DINNER MENU

### Meat Main

**A Taste of Lamb** -- Cannon, Mini Shepherd's Pie, Kidney, Epigram, broccoli & Mint Puree, Butternut Squash Fondant, Rosemary Jus

**Curried Poussin** -- Curried Breast, Curry Confit Leg, Sag Aloo, Lentil Dhal, Jasmine Rice, Coriander Naan, Shallot Bhaji, Vegetable Samosa, Mango Puree

**Fillet of Beef** -- English mustard croquette, shallot tatin, cabbage ball, jus

**A Taste Of Rabbit** -- Stuffed Saddle, Confit Leg, Roast Rack, Rabbit Nugget, Textures of Carrot, Bubble Cake, Mini Apple Pie

**Duck Breast** --poached pumpkin, carrot and star anise puree, curly kale, carrot and fennel fronds Pistachio crusted lamb rack, dauphinoise, baby leeks, broccoli puree, and lamb jus

**Confit of Duck** -- pearl barley, jus

**Cornfed supreme of Chicken** -- corn stuffed ballotine, baby beets, carrots, corn and wild mushroom foam

**Lamb Rump** -- tartiflette, minted pea puree, wild garlic & flowers, charred asparagus, rosemary jus Pork 5 ways

**Veal Fillet** --horseradish gnocchi, purple broccoli, turnips, smoked garlic Deuxelle stuffed chicken supreme, tarragon rosti, chicken hearts, and pan juices

**Beef Cheek** -- smoked garlic mash, honey glazed baby veg marmite jus Chinese style duck, soba noodles, XO sauce

**Pork Tenderloin** -- wrapped in pate negra, pommes Anna, tomato fondue, butternut squash and sage

**Stuffed saddle of Rabbit** -- creamed cabbage, apple puree Seared calves liver, apple and sage bubble and squeak

# SAMPLE DINNER MENU

## Desserts

**A Take on a Fruit Salad** -- Mango Cannelloni, Kiwi Foam, Passion fruit Jelly, Confit Star fruit, Strawberry Consommé, Spiced Pineapple Carpaccio, Pomegranate Seeds, Blood Orange Crisps

**Banana** -- Banana Brulée, Banana Soufflé, Banana Powder, Banana Foam, Banana Bavaois, Caramelised Banana, Banana Ice-cream, Salted Peanut Brittle

**Chocolate fondant** -- salted milk ice cream, nut crumb, vanilla tuile, sugar work

**Lemon tart** -- lemon soufflé, lemon sorbet, berry coulis, raspberry milkshake

**Pomme tarte tatin** -- cinnamon ice-cream

**Chocolate and nut brownie**, pistachio ice-cream, hazelnut foam, almond glass, marshmallow

**Egg custard** -- assorted berries Tonka bean ice-cream, sable

**Basil panna cotta** -- blueberry and honey parfait, lemon and basil jelly, honeycomb, deep fried basil leaves

**Dark chocolate ganache tart** -- saffron poached pears, lavender tuile

**Deconstructed apple crumble** -- candid hazel nuts vanilla ice-cream, crème anglaise

**White chocolate fondant** -- caramelised white chocolate ice cream, passion fruit gel, mango crisps

**Treacle tart** -- caramelised bananas, banana crumb, peanut brittle, toffee sauce, salted caramel ice-cream

Coconut and lemongrass **Rice pudding**

**Fig and almond tart** -- honey and lavender crème fraiche White chocolate soufflé dark chocolate and walnut biscotti, “MY Trifle”

**“Elvis” caramelised brioche** -- strawberry jelly, strawberry compote, caramelised banana, banana Bavaois, peanut brittle, peanut ice-cream