



# Dragonfly I

*A Culinary Journey at Sea.*

BY MAXIME ALIX LOMEY

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Chef Maxime was born and raised in South Africa, where her passion for cooking began at an early age. After completing culinary school, she honed her skills in fine dining restaurants, developing a strong foundation in high-level cuisine. Encouraged by one of her teachers, she discovered the world of yachting, and with it, a new path that perfectly combined her love for travel and food.

As a yacht chef, Maxime explores diverse cuisines across the globe, crafting refined, personalized dining experiences for her guests. This dynamic and creative environment is where she truly thrives.





## BREAKFAST

Each morning begins with a thoughtfully prepared continental selection, featuring freshly baked breads and pastries, seasonal fruit platters, artisanal yogurts, and a variety of cereals and jams

A la carte options include:

### OVERNIGHT OATS

Oast flakes, dark cacao powder, pecan nuts, manuka honey, strawberries, blueberries

### PANCAKES

Maple syrup, mixed berries, yogurt

### EGGS BENEDICT

English muffin, poached eggs, crispy bacon and Hollandaise sauce

### FRENCH TOAST

Brioche, honey, fresh berries, yogurt bowls



## STARTERS

### MEDITERRANEAN SALAD

White peach, burrata, lemon

### STICKY EDAMAME

### PEAR CARPACCIO

Walnuts, gorgonzola, argula

### ZUCCHINI FLOWERS

Lemon ricotta

### FENNEL SALAD

Citrus, burrata



## MAIN COURSES

### MISO BLACK COD

Seasonal vegetables, black garlic juice

### LINEFISH

Papillote, spinach, courgette, olives, herbs, roasted potatoes

### PRAWNS

Charred mediterranean red prawns, garlic, herbs,

### FLANK STEAK

Spinach ricotta ravioli

### RACK LAMB

Parmesan mash, herb oil



## DESSERTS

COCONUT ICE CREAM SHELLS

PISTACHIO TIRAMISU

CHANTILLY

Almond crumb, berry compote

DARK CHOCOLATE MOUSSE

FIGS

Marscapone, honey