

LOON

221'5" (67.5m) | ICON | 2010/2020



5-Day Culinary
experience at Sea

Welcome aboard!

Dear Guests,

It is my great pleasure to welcome you aboard M/Y LOON and to create a culinary experience as exceptional as your time at sea. Each menu is thoughtfully designed around the finest seasonal ingredients, blending global inspiration with refined technique to transform every meal into a memorable moment, whether it be a sunlit breakfast, a relaxed al fresco lunch, or an elegant dinner beneath the stars. It is an honor to tailor each dish to your preferences and to ensure that every dining experience reflects the luxury, comfort, and joy of your journey with us.

Kind Regards,

Nina Wilson





The Daily Continental

Charcuterie & Fromage – A curated arrangement of locally cured meats and hand-selected cheeses, served with artisan crackers.

Seasonal Garden Plate – Heirloom tomato slices, crisp cucumber, and perfectly ripened avocado drizzled with a touch of sea salt and olive oil.

Pâtisserie Assortment – Still-warm muffins, buttery croissants, and delicate pastries prepared fresh each morning.

Smoked Salmon Presentation – Hand-sliced smoked salmon paired with briny capers, lemon wedges, and whipped cream cheese.

Fresh Fruit Platter – A vibrant composition of tropical and orchard fruits, elegantly arranged for balance and color.

Accompaniments – An array of spreads including artisanal honeys, house-made jams, clotted cream, and nut butters.

Chef's Daily Inspiration

Day 1 – Croissant Sunrise

Buttered croissant with avocado, poached organic egg, wild rocket & aged parmesan

Day 2 – Golden Waffles

Buttermilk waffles with streaky bacon, blueberries & maple syrup

Day 3 – Vitality Bowl

Açaí with seasonal fruit, granola & almond butter

Day 4 – Riviera Scramble

Soft scrambled eggs with spinach & goat's cheese on sourdough

Day 5 – Hacienda Rancheros

Huevos rancheros with pickled shallots & salsa macha



Day 1 | Welcome Aboard

Lunch

“Flavors of the Riviera”

Starters:

- Smoked salmon with Petrossian caviar & olive oil grissini
- Potato salad with saffron aioli
- Shaved fennel, zucchini & Manchego salad
- Green butter lettuce with avocado & verjus dressing

Main Course:

- Local market fish with lemon & caper salsa
- Grilled Wagyu fillet steak with garlic crisps
- Garlic butter-poached langoustines with parsley & tarragon

Dessert:

White peach & chamomile granita with sabayon & lavender honey

Dinner

“Soirée Italiano”

Starter : Tempura zucchini blossom filled with ricotta, San Marzano marinara

Main Course –

- Guinea fowl supreme with asparagus, herb emulsion & crispy onion ring
- Hand-rolled ditalini carbonara with guanciale & confit egg yolk

Dessert: Raspberry & sea salt Greek yoghurt mousse pillow



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Day 2 | Coastal Fiesta

Lunch

“Fiesta Mexicana”

Starters

Tableside guacamole with tortilla chips

Pico de gallo, sour cream, queso fundido with chorizo

Black bean salad with lime & cilantro

Elote corn salad with baby gem & watermelon radish

Main Course:

Pork & pineapple tacos

Baja-style fish tacos in local Croatian beer batter

Steak fajitas with rainbow peppers & warm flour tortillas

Dessert

Banana donut with whipped dulce de leche & chocolate crumb

Dinner

“Andalusian Sunset”

Starter: Orange-roasted beets with goat’s cheese, citrus & rosemary oil

Main Course (Main (choice of): Chilean sea bass with jalapeño butter beans, fried leeks & leek ash • Lamb lollipops with kataifi feta parcel, zucchini & pomegranate molasses

Dessert: Popcorn panna cotta with salted caramel



Day 3 | French Riviera to Tokyo

Lunch

“Côte d’Azur”

Starters

- Wedge salad with blue cheese & crispy onion
- Parmesan & Australian winter truffle fries

Main Course:

- Lobster rolls with celery, N25 caviar & tarragon emulsion
- Grilled corn-fed chicken breast with salsa verde
- Bluefin tuna Niçoise with olives, capers & soft-boiled egg

Dessert: Chocolate cream choux bun

Dinner

“Umami Voyage”

Starter:

- Miso soup with black garlic • Tuna tataki with ponzu
- Shrimp & pork crispy wonton

Main Course (Choice of)

- Pork katsu cutlet with celeriac slaw & seasoned rice
- Miso black cod with charred bok choy, soy egg & tempura crumbs

Dessert: Yuzu curd & berry tart



Day 4 | The Grand Soirée at Sea

Lunch

“The Gilded Table”

Starters:

- Green goddess salad
- Roasted vegetable salad with bulgur wheat & herbs
- Semolina-crusting sweet potato fries

Main Courses:

- Wagyu beef sliders with signature sauce
- Lemon pepper chicken
- Chilled VAAG king crab rolls with Japanese mayo & crispy shallot

Dessert: Mango custard with passion fruit & meringue

Dinner

“Chef’s Michelin Celebration”

Amuse Bouche: Potato croquette with N25 caviar & crème fraîche

Starter: Cacio e pepe prepared tableside in a 48-month aged parmesan wheel, shaved truffle

Main Course: (choice of): Australian Wagyu sirloin with pomme pavé, baby carrots & chimichurri

Sole meunière with crispy capers & baby potatoes

Dessert: Hazelnut & lemon entremet



Day 5 | The Voyage of East & West

Lunch

“Lotus Reverie”

Starters:

- Green papaya salad with nuoc cham & Thai basil
- Avocado summer rolls with peanut dip

Main Course:

- Tiger shrimp pad Thai with cilantro & lime
- Pork bánh mì bao with pickled daikon & carrot
- Chicken satay skewers with crushed roasted peanuts

Dessert:

Watermelon granita with coconut yoghurt sorbet & watermelon gel

Dinner

“La Dolce Vita”

Starters/Salads:

- Grilled artichoke salad
- Heirloom tomato Caprese with burrata
- Melon & prosciutto

Mains Course(Pizza Selection)

Margherita • Pepperoni & jalapeño • Pesto & stracciatella • Prosciutto & arugula • Truffle bianco

Dessert:

Pistachio ganache calzone with artisan gelato

