



**ONE PLANET**

Sustainable Luxury Awaits

## Summer Menu

by Chef Roger Faucci



With over three decades of culinary experience and a true love for the sea, Chef Faucci's culinary journey began with his grand-parents, who were Italian coral fishermen and divers. As a boy, he spent his summer holidays on the islands of the Tuscan archipelago, learning the sea traditions of his family and discovering his passion for cooking.

Throughout his career, Chef Faucci has gained extensive experience working as an Executive Chef in five-star hotels, as a Pasta Chef in John Malkovich's Restaurant in Florence and Head Chef on Luxury Yachts up to 300 feet.

With extensive culinary expertise, he has honed a distinctive style that fuses traditional methods and inventive concepts across a diverse range of cuisines, including Italian and French Riviera dishes, Mediterranean, Asian, health-conscious options, Mexican, Spanish tapas, halal, sushi, as well as bakery and pastry creations.

Chef Faucci's dedication to finding the world's finest ingredients and creating exceptional cuisine is what sets him apart. His menus are carefully crafted to evoke emotions and awaken the senses, taking guests on a culinary journey that is both authentic and unforgettable. His menus are tailored to each guest's personal tastes and preferences, and he works closely with clients to ensure that every detail is perfect from breakfast to dinner.

We prioritize local sourcing and organic products as much as possible and in accordance with our Guests preferences, in the eco-friendly spirit of One Planet.

V = Vegetarian

VV = Vegan

### **Amuse-Bouche**

The chef will prepare a surprise amuse-bouche based on what's available in the galley that day and in accordance with the guests' preference list.

Here is a list of possible amuse-bouches:

- Anchovies stuffed with smoked provolone
- Mini muffin with spinach and cheese (V)
- Bread cannoli with ricotta, shrimps, red onions, and pistachio
- Spoon of fish/shrimp tartare
- Spoon of beef tartare
- Coffee cup filled with parmesan cream, CBT cooked egg yolk, and crackers
- Mussel half-shell stuffed with mortadella and tomato sauce
- Tuna tataki slice
- Torched amberjack sashimi
- Pomme duchesse with swordfish ham
- Quinoa mini crepes with red snapper and guacamole
- Octopus roasted on potato cream
- Scallop seared with quinoa dip
- Prawn in kadaifi crust
- Monkey cube fish with lardo Colonnata in tempura
- Medallion of polenta with mushrooms
- Gnocco romano with chicken liver pate
- Gnocco romano with goat cheese (V)

### **Appetizers**

- Assorted mini bruschetta
- Tomato bruschetta (V)
- Canapes tramezzini
- Zucchini gazpacho shots with chevre cheese (V)
- Assorted seafood bruschetta (anchovies, bottarga, octopus, salmon)
- Blinis with sour cream, tuna tartare, and caviar
- Skewers with melon and mountain ham
- Skewers with cherry mozzarella and cherry tomatoes (V)
- Venetian tramezzini with lobster
- Venetian tramezzini with stracciatella, raw shrimps, and rocket salad
- Venetian tramezzini with spicy canned tuna, onions, mayo, and coriander
- Sliced tortilla de patatas (V)
- Grilled zucchini rolls with ricotta, mint, and pesto (V)

- Puffy crust grissini stuffed with anchovy cream
- Puffy crust grissini stuffed with black olive cream
- Parmesan spheres with bresaola
- Panna cotta spheres with raw shrimp
- Assorted spheres
- Bread cannoli with ricotta, shrimps, red onions, and pistachio
- Mini puff pastry pizzas
- Shots of Tuscan pappa al pomodoro with parmesan cream
- Ceviche shots
- Guacamole and crab meat shots
- Pineapple and raw shrimp shots
- Shrimp cocktail shots
- Mixed olives and pickled gherkins
- Homemade marinated anchovies served on croutons
- Oven-dried plums with pancetta and gorgonzola, balsamic vinegar
- Tuna tataki cubes
- Assorted mini puff pastry pies
- Sardinian bottarga tasting plate with roasted baguette and butter (Beppino Ocelli, Bordier Saint-Malo, or Isigny)
- Fried squid rings
- Fried anchovies
- Mini fish tartare canapes on crackers
- Mini savory muffins with pine nuts, smoked trout, creamy cheese, and pistachio
- Swordfish mini kebabs
- Phyllo baskets with vegetables and cheese
- Sliced focaccia or pita with various dips (tzatziki, smoked salmon, creamy cheese, and chive rolls)
- Hummus shots with vegetable crudités (V)
- Tasting of Italian cured meats and cheese
- Tasting of French cured meats and cheese
- Tuscan coccoli (deep-fried pizza dough spheres) with stracchino cheese and Parma ham

### **Cold Starters**

- Parma ham and melon
- Burratina and Parma ham
- Burratina and pistachio pesto (V)
- Mini caprese: mozzarella, tomato, basil, EVO oil (V)
- Foie gras with figs, bread croutons, Camargue salt, Breton butter, brioche bread
- Pata negra ham dome with panzanella (bread salad seasoned with oregano, basil, capers, sweet and sour onions, cucumbers, and salty anchovies)
- Beef carpaccio with shaved parmesan cheese, EVO oil, pepper, rocket salad, capers

- Beef tartare: finely chopped meat, parsley, capers, shallot, pepper, tabasco, habanero, olives, Roman pecorino cheese (chef's signature)
- Trio of mini tartares: beef, pistachio, stracciatella, truffle oil

### **Seafood Cold Starters**

- Oyster platter
- Seafood platter (oysters, langoustines, fish tartare, clams, shrimps, sea urchins)
- Red shrimp carpaccio with prosecco gel, soy gel, mojito foam
- Oyster demi-cuit with exotic fruit brunoise and coriander cress
- Red shrimp carpaccio with premium EVO, taralli crumble, stracciatella drops, pepper, bisque drops, cress (chef's signature)
- Sea bream tartare with green apple, moscato asti gel, lime, mint, mini croutons
- Tuna tartare Sicilian style with citrus peel, pine nuts, Tropea onions, parsley, olives, capers, EVO oil, salina salt, and pepper (chef's signature)
- Salmon tartare with avocado cream, tobiko, yuzu gel
- Pink shrimp tartare with algae panna cotta and margarita cocktail foam
- Octopus carpaccio with fennel and bottarga
- Tuna carpaccio with guacamole
- Amberjack carpaccio with citrus fruits and exotic fruit concassé
- Razor clam served three ways
- Large mussels demi-cuit Peruvian style (choritos a la chalaca)
- King crab, lobster, or shrimp with gazpacho sauce
- Homemade cured salmon: Aperol spritz cured or peaty whisky cured, served with fennel salad, orange cubes, and blanched asparagus (chef's signature)
- Raw cuttlefish tagliatelle with green herb oil and pistachio
- Raw scallops with rosemary, EVO oil, pepper, and grated lemon peel
- Traditional ceviche: lime juice marinated raw fish with chili, celery, onions, coriander, and ginger root
- Fusion ceviche: tuna cubes with coconut cream, coriander, lime juice, onions, yuzu pearls
- Crunchy panzanella with calamari
- Mini cold potato salad with sour cream and caviar
- Green apple and cucumber juice with oysters
- Homemade marinated anchovies served on Tuscan bread soup quenelles
- Raw scallops and avocado tartare with orange dressing

### **Hot Starters**

- Wakame cured scallops (24 hours) served with a dashi of glasswort algae and chipotle tabasco
- Pan-seared scallops with eggplant cream and date reduction
- Sea urchins brûlée served in their own blanched shell
- Chipirones (squid) in tomato sauce

- Venetian murrine-style squid medallions with shrimp, vegetables, and marjoram
- Ray fish with potato purée and truffle
- Artichokes in different consistencies with cured ham
- Baked squid with vegetable concassé
- Pan-seared shrimp in hot gazpacho
- Cuttlefish in zucchini cream
- Crepes stuffed with lobster and ricotta, served with bisque sauce
- Oyster and lobster platter with various fish crudo, tartares, prawns, and sashimi
- Cod murrine with caviar and green herb oil
- Crepes stuffed with ricotta, mushrooms, and cheese, served with a milk and garlic sauce (V)
- Polenta millefoglie with cod cream and licorice
- Phyllo puff pastry and feta cheese jewel case (V)
- Fried zucchini flowers stuffed with mozzarella and Cantabrian anchovies
- Fried zucchini flowers stuffed with mozzarella (V)
- Pimiento padrón baked with milk cream (V)
- Quinoa and mushrooms entrée (VV)
- Roman artichoke heart with slow-cooked egg yolk, potato purée, and summer black truffle scales (V)
- Zucchini carpaccio with aged balsamic vinegar, parmesan scales, pine nuts, and hummus (V)
- Zucchini carpaccio with aged balsamic vinegar, gomasio, pine nuts, and hummus (VV)
- Slow-cooked egg with fried artichokes (V)

## **Pasta and Risotto**

- Scallop risotto
- Cuttlefish black risotto
- Lobster risotto with fennel and mussels
- Clam risotto with citrus and capers
- Roasted red pepper risotto with burrata and anchovies
- Porcini mushroom and parmesan risotto (V)
- Parmesan risotto (V)
- Basmati rice with shrimp and vegetables
- Korean sweet potato spicy noodles
- Ramen with fish, meat, or vegetables
- Spaghetti or penne with fresh tomato sauce, basil, and garlic (VV)
- Penne arrabbiata with spicy tomato sauce (VV)
- Spaghetti aglio e olio with garlic and chili (VV)
- Spaghetti cacio e pepe with pecorino romano and pepper cream (V)
- Carbonara with egg sauce and bacon
- Razor clam linguine
- Smoked eel carbonara with bottarga and lemon sauce
- Large raviolo with Norway lobster in bisque

- Lasagnetta with cod, capers, and olives
- Yellow morel and summer truffle cannelloni (V)
- Tagliatelle Caterina de Medici with duck ragout
- Tagliatelle with lamb ragout, artichokes, and pecorino cheese (chef's signature)
- Short pasta with bean cream and mussels
- Spaghetti with bottarga
- Spaghetti with clams, parsley, chili, and garlic
- Sea urchin and yellow cherry tomato cream spaghetti (chef's signature)
- Pasta Portofino with pesto and cherry tomatoes
- Pasta with pistachio pesto and ricotta cheese (V)
- Linguine with pistachio pesto and seafood
- Spaghetti with squid, mint, and cherry tomatoes
- Sea bream gnocchi
- Red shrimp spaghetti with carpaccio and broccoli powder
- Spiny lobster spaghetti
- Oyster and lemon linguine
- Mantis shrimp linguine
- Calamarata with squid and carbonara cream with pepper
- Mezzi paccheri stuffed with lobster
- Linguine with three fish tartare and caviar

### **Meat Main Courses**

- French-style lamb chops with bell pepper confit, mint sauce, and potato rösti
- Lamb filet with potato quenelles, artichokes, and licorice
- Beef filet with mushrooms, baby potatoes, Marsala wine, and shallot sauce
- Rossini beef filet with foie gras, truffle, and bread medallion
- Veal filet mignon slow-cooked with caramelized cauliflower in butter, potatoes, and seasonal vegetables
- Balsamic vinegar cockerel with baby potatoes and asparagus
- Dry-aged ribeye or picanha with red wine reduction and vegetables
- Tagliata steak sliced and served with parmesan scales, rocket salad, and cherry tomatoes
- Dry-aged T-bone steak served on a tray and sliced at the table, with white beans and roasted potatoes
- Baby pork ballotine stuffed with vegetables and herbs, served with parmesan cream and vegetables
- Duck breast with five spices, shallot, and umeboshi confit
- Popcorn fried chicken with avocado salad

### **Seafood Main Courses**

- Gourmet bouillabaisse with rockfish, squid, shrimps, and bouquet garni
- Seafood or mixed paella

- White fish filet with asparagus, olives, herbs, and vegetables
- Tuna steak with chutney and Tropea onions, zucchini
- Tuna tagliata with pan-seared mushrooms
- King prawns with pan-seared pineapple and lime
- King prawns baked with sriracha sauce, parsley, lime juice, garlic, and Noilly Prat
- Catalan-style lobster with exotic vegetables and fruits
- Mussels with white wine, garlic, and parsley served with fries
- Mussels with ouzo sauce served with fries
- Mussels Agorà with feta cheese, tomato sauce, basil, and garlic, served with fries
- Gurnard steak with pea cream and tomato dashi
- John Dory fish with broccoli and vegetables
- Turbot with Paris mushrooms and artichokes
- Sea bass with caponata and black olive mayo
- Grilled squid with chickpea cream and zucchini
- Octopus seared with asparagus, algae crumble, balsamic vinegar, and vegetables
- Monkfish filet with baked vegetables
- Anchovies parmigiana
- White fish filet with aioli and steamed vegetables
- Red mullet with zucchini strips and ratte potatoes
- Red mullet Livornese style with tomato sauce, wine, wild fennel, and lemon zest
- Royal Norway lobster tails with raw vegetable vinaigrette
- Mixed seafood grill with zucchini sauce
- Steamed seafood plate with verveine oil, lemon, and pepper
- Rock redfish Sicilian style couscous (family style only)
- Whole fish baked with vegetables (family style only)
- Mediterranean bonito with baked fennels
- Swordfish steak with rosemary, parsley, garlic, and confit cherry tomatoes
- Gratinated sardines with salad

### **Vegetarian Options**

- Hummus with vegetable crudités
- Lentil falafel with tzatziki
- Vegetable tempura
- Caponata (sweet and sour Sicilian vegetables)
- Chickpea cream and zucchini with almond mint pesto
- Baby eggplant baked with garlic, tofu, tomato, olives, red bell pepper, and herbs
- Pinzimonio crudités wrapped in rice paper served with green sauce dip (enoki mushrooms, carrot, wild asparagus, zucchini, fennel)
- Steamed vegetables served with tofu and tomato dip
- Tuscan bread soup with tomato, basil, onions, and carrot
- Zucchini and mint soup with roasted almonds
- Pumpkin soup with cardamom and caramelized blonde onions

- Peruvian-style potato with cheese cream and Amarillo chili, boiled egg, and olive salad
- Cheesy polenta with mushroom ragout
- Sesame-crust baked feta
- Smashed carrots with coriander, pistachio pesto, and pickled onions
- Ratatouille vegetables
- Chickpea cacio e pepe
- Bread lasagna with kale and gruyere
- Mini vegetables pan-seared with truffle
- Mini vegetable garden gazpacho
- Seitan steak with madeira wine sauce
- Baked endive mugnaia style with lemon, garlic, butter, and béchamel

### **Salads**

- Lentil salad with onions, capers, taggiasca olives, celery, basil, anchovies, and canned tuna
- Roasted mushroom salad with cherry tomatoes, pine nuts, parmesan scales, and rocket salad
- Mediterranean salad with feta, onion, capers, cucumbers, lettuce, cherry tomatoes, and sunflower seeds
- Sicilian salad with orange, fennel, lemon juice, pepper, radish, and rocket
- Niçoise salad with lettuce, eggs, anchovies, bell pepper, tuna, spring onions, and tomatoes
- Green bean salad with eggs, potato cubes, green sauce, and anchovies
- Caprese salad with fior di latte mozzarella, basil, and tomatoes
- Quinoa salad with grated zucchini, olives, mint, and pine nuts
- Octopus salad with celery, potatoes, cherry tomatoes, green sauce, and black olive rings
- Langostino salad with red cabbage, oranges, and rocket
- Greek salad with feta, kalamata olives, basil, cucumber, tomatoes, and lettuce
- Capricciosa salad with York ham, tapenade noir, lemon seasoning, olives, artichokes in oil, and Paris mushroom chiffonade
- Watermelon cubes with crumbled feta, roasted pistachios, EVO oil, salt, and pepper
- Caesar salad with chicken breast, parmesan garlic sauce, romaine lettuce, and croutons
- Young spinach with parmesan scales, white balsamic vinegar, Modena mushrooms, green apples, goat cheese, figs, and nuts

### **Desserts**

- Selection of ice cream and sorbet a la carte
- Strawberry garden panna cotta
- Blackberries and blueberries with coulis and yogurt ice cream



- White chocolate, clementine, and honey cheesecake with quinoa cracker
- Wine glass of strawberries with raspberry coulis and whipped cream
- Cherry clafoutis
- Baked apricot with porto sauce, crumble, and vanilla ice cream
- Maracuja mousse
- Golden apple puff pastry with vanilla ice cream
- Balsamic Modena vinegar cake with chocolate sauce
- Pistachio temptation
- Sicilian cannoli
- Rum baba
- Fruit salad with mini panna cotta cubes and mango sweet vinegar
- Black figs stuffed with whipped cream, pecans, and strawberries
- Tiramisu
- Limoncello tiramisu
- Dessert of the day

# Italian Pizza Party Dinner

We can dress the table like a typical Italian pizzeria with a red and white tablecloth, Italian flag colors, and play famous Italian songs.

## Suggested Cocktails

- Americano
- Milano Torino
- Aperol Spritz
- Campari and Prosecco

## Starters

Assorted cold cuts and Italian cheeses (served on a rustic olive wood or cork tray with Italian pickles)

## Pizza

Our stone oven is original and can cook one pizza at a time. We serve a sequence of sliced pizzas to share.

Pizza Suggestions:

- White Cheese and Truffle Cream
- Margherita (Tomato, Mozzarella, Basil)
- Napoli (Tomato, Anchovies, Capers, Mozzarella)
- Parma Ham and Stracciatella Burrata (Tomato)
- One Planet (Tomato, Marjoram, Taggiasca Olives, Mozzarella, Capers, Stracciatella, Fresh Basil)
- Regina (Buffalo Mozzarella, Cherry Tomatoes, Basil)
- Portofino (Margherita with Pesto)
- Gorgonzola and Mozzarella
- Tomato, Mozzarella, Broccolini, Garlic
- Capricciosa (Tomato, York Ham, Pickled Artichokes, Olives, Mozzarella)

Different Pizzas on Demand

## Dessert

Nutella Pizza with Mascarpone or Lemon Ice Cream

Limoncello Liqueur

## **Teppanyaki and BBQ Menus**

# Seafood Teppanyaki Japanese Menu

## Aperitif

- Mini Chirashi Pokes
- Spicy Japan Mix
- Sakura Pretzels

## Drinks

- Japanese Beer (Sapporo, Kirin, etc.)
- Aromatic White Wines with Good Acidity or Prosecco
- Blanquette de Limoux
- Champagne
- South Side Cocktails (Daiquiri, Margarita)

## Okonomiyaki Kansai

Typical Osaka omelette made with eggs and various ingredients upon request:

- Seafood Okonomiyaki: Eggs, Shrimps, Squid, Katsubushi Flakes, Zucchini Strips, Cabbage, Algae, Otafuku Sauce, Soybean Sprouts, Shichimi Togarashi (spicy spice mix), Sesame, Spring Onion. \*Request spicy or not.\*
- Vegetarian Okonomiyaki: Eggs, Zucchini, Cabbage, Carrots, Algae, Shichimi Togarashi, Sesame, Spring Onion. \*Request spicy or not.\*
- Bacon Smoked Okonomiyaki: Eggs, Zucchini, Cabbage, Carrots, Algae, Shichimi Togarashi, Sesame, Spring Onion. \*Request spicy or not.\*

## Fish Teppanyaki of the Day

Tray of seafood with the fresh fish of the day. Possible options include:

- Scallops
- Tuna Tataki
- Sesame Crusted Salmon Tataki
- White Fish Fillets
- Butterfly King Prawns Tails
- Lobster Tails
- Amberjack Fillets

## Salad

- Crab and Mango Salad with Yuzu Juice and Carrots (option: wine pairing with Cold Sake or Plum Wine)

## Dessert

- Yuzu Sorbet Flutes

# Asian BBQ Menu

## Aperitif

- Beef Tartare and Algae Finger Food
- Flamed Wagyu Beef Osaka Oshi Sushi
- Avocado Osaka Oshi Sushi

## Suggested Beverage Pairing

- Singapore Sling
- Mai Tai
- Tsing Tao Beer
- Singha Thai Beer
- Aromatic White Wines (smooth and fruity)

## Main Course

- Sweet Potatoes, Korean Noodles, Vegetables, Black Mushrooms, Spicy Kimchi Sauce
- Yakitori (Grilled Chicken Skewers)
- Wagyu Tagliata Steak on Teppanyaki served with Salads and Tomatoes
- Mango Lettuce Salad

## Desserts

- Shots of Frozen Vodka with Rose Syrup Drops
- Lemon Sorbet with Lychee

# Tuscan T-Bone Steak Menu

## Aperitif

- Bruschetta with Melon and Italian Ham
- Chicken Liver Croutons
- Italian Cheese and Figs Platter

## Suggested Pairing

- Great Italian White Wines (Poggio alle Gazze Tenuta Ornellaia, Jermann Vintage Tunnina)
- Dirty Martini
- Hemingway Cocktail
- Vodka Martini

## Main Course

*Typically, a large T-Bone steak is sealed on the grill, passed in the oven to rest, and heated again on the grill. We recommend a piece between 1.6-2 kg for every 4 people.*

*Usually served only with grilled vegetables, boiled beans, and salads.*

*The steak is presented whole and sliced by the chef at the service table.*

- T-Bone Steak (Super Premium Quality: Chianina Veal from Appennino Centrale, Piemontese DOCG, Sashi, Vacca Gallega, or Angus depending on guest preferences)

## Suggested Pairing

Great Red Italian Wines served at 18-19°C (not room temperature):

- Tenuta San Guido Bolgheri Sassicaia,
- Tenuta dell'Ornellaia Borgheri Superiore,
- Monteverdine Le Pergole Torte,
- Castellare di Castellina Chianti Classico DOCG Castellare,
- Isole e Olena Cepparello,
- Biondi Santi Brunello di Montalcino Tenuta il Greppo,
- Giacomo Conterno Barolo Riserva,
- Tasca D'Almerita Cabernet Sauvignon

## Dessert

- Moscato D'Asti served with Mascarpone Cream and Biscuits