

YEZI

CHEF & GUEST

Chapter 1

Chef: Giordano Gianforchetti (Yezi)

Chef: Stefano Marzetti (Mirabelle)

Seared “Balfego” Chuturo Tuna*, Apple Mustard Ponzu, Sesame ^{4, 6, 11}
(G. Gianforchetti)

A Tradition You Wouldn't Expect...
Arzilla and Broccoli
(S. Marzetti)

Rainbow Seafood Dumplings* ^{1, 4, 6, 11, 13}
(G. Gianforchetti)

Stale Bread Cappellotti with Burrata Cheese, Cantabrian Anchovies,
Pomegranate Reduction and Cocoa Grue ^{1, 4, 7}
(S. Marzetti)

Crispy Aromatic Duck Pancakes, Hoisin Sauce ^{1, 6, 11}
(G. Gianforchetti)

BBQ Grilled Guinea Fowl stuffed with Mantova Pumpkin, Mixed Greens,
Peanuts, Chestnuts and Dark Beer Sauce ^{1, 5, 8}
(S. Marzetti)

Yuzu and Black Sesame ^{1, 11}
(G. Gianforchetti)

Pear Baked in Mulled Wine with White Chocolate and Mild Gorgonzola Ganache,
Orange Crumble, Java Pepper And Pain d'Epices Gel ^{1, 7}
(S. Marzetti)

€ 80.00 per person

Curated Wine Pairing to Complement the Menu € 45.00



I prezzi sono in Euro e inclusivi di IVA. Le informazioni circa la presenza di sostanze o prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale di servizio. Allergeni: 1 Glutine; 2 Crostacei; 3 Uova; 4 Pesce; 5 Arachidi; 6 Soia; 7 Latticini; 8 Frutta a guscio; 9 Sedano; 10 Senape; 11 Semi di sesamo; 12 Anidride solforosa e solfiti; 13 Lupini; 14 Molluschi * Prodotto/i surgelato/i o abbattuti a bordo

Prices are in Euros and inclusive of VAT. For further information about the presence of substances or products that cause allergies, please ask a member of staff. Allergens: 1 Cereals containing gluten; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybeans; 7 Lactose; 8 Nuts; 9 Celery; 10 Mustard; 11 Sesame seeds; 12 SO₂; 13 Lupin; 14 Molluscs
* Frozen Produce or Blast Chilled on the Ship