



AMARYLLIS

Chef Luke Owen's Menu

Luke Owen

Head Chef (rotation)

Luke has over 10 years in the yachting industry, and a landbased Chef before that. His true love for cooking lies within the private sector. Luke is a highly driven and motivated chef with a real enthusiasm for his job which translates through his food. He has extensive experience working on yachts, in private villas, Michelin Starred restaurants, large scale events and F1 Teams.

Luke's personal interests are Snowboarding, Traveling and motorsports.



Lunch Menu

Mise en bouche'

- Jerusalem artichoke velouté, white truffle

Starter

- Hand dived scallop & carabineros rosso tartare

Main

- Duck two ways, carrot & anise

Dessert

- Lemon, Raspberry, Basil





AMARYLLIS

78.43m (257' 4") | 2011/2019 | Abeking & Rasmussen