

# LIZZI - LAZARRA 75'





## **LIZZI** LAZARRA 75'

It's hard to imagine one yacht being everything to everybody, but the revolutionary Lazzara LSX Quad 75 exceeds expectations on every level.

The Lazzara 75 LSX is the yacht with the lowest fuel consumption of its class in the world. The vessel runs on 4 Volvo ips engines and it is the first yacht in the world to have fitted this type of drive system.

The yacht is equipped with a jet tender, water skis, wakeboard and kneeboard.

### **Water Toys:**

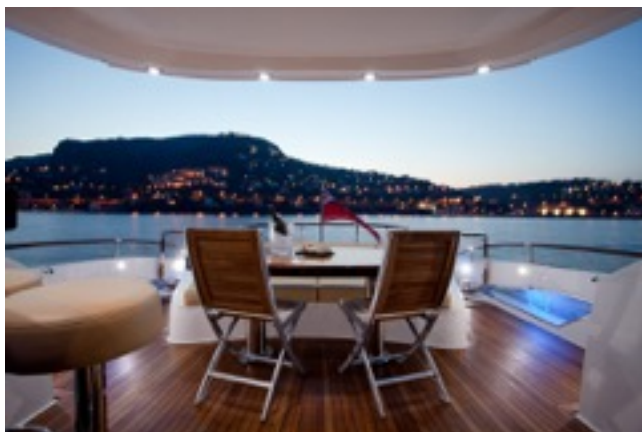
- 1 x Capelli 7.7m 770WA with a Suzuki 250HP engine
- 2 x Wakeboard for both adults and children
- Water skis
- 2 x Kneeboard
- Blow up ring
- 3 x Eversea (underwater propellers)
- Tubes
- Snorkelling equipment



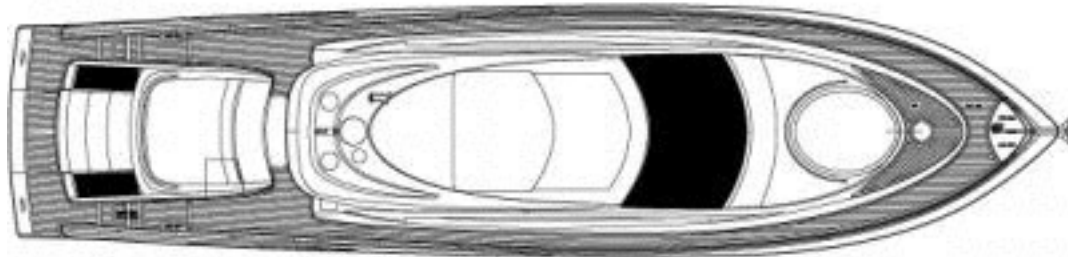
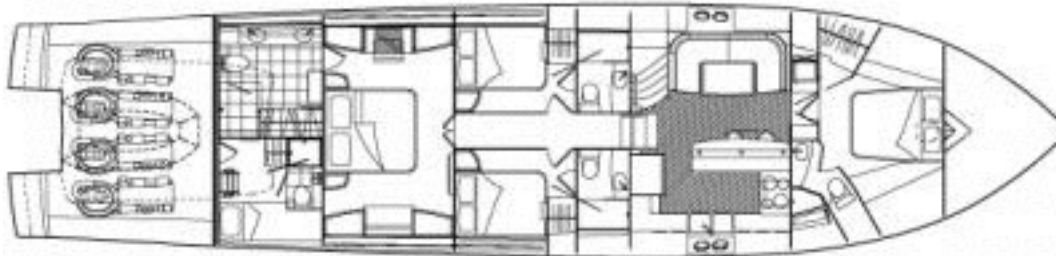
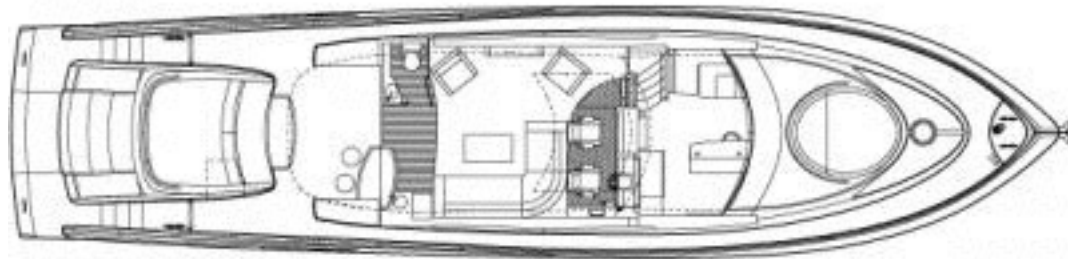
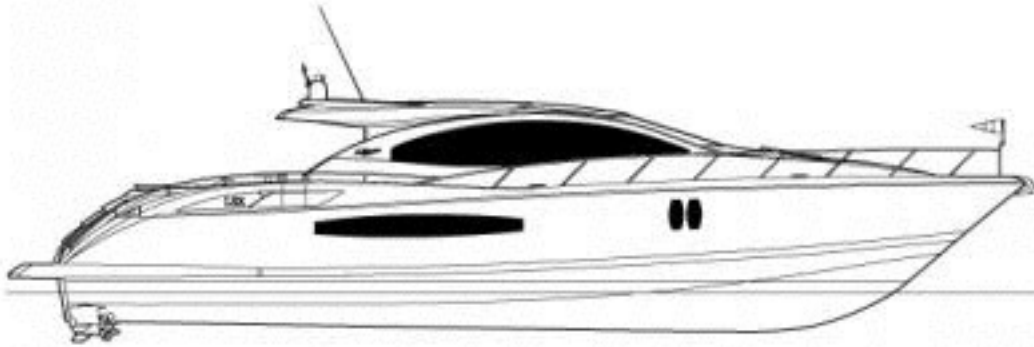
### **Refit 2016:**

Lizzi underwent a refit in 2016 which included changing the flooring to teak in the Salon & Galley. The carpets in the cabins have been replaced as well. A wake tower is added to the tender which increases the performance and is also equipped with 2 newly added speakers which enhances the audio power.

LIZZI LAZARRA 75'



**LIZZI LAZZARA 75'**



**Technical Characteristics:**

Length.....23.39m (75')  
Beam.....5.54m (18' 2")  
Builder.....Lazzara  
Year.....2008 / 2016  
Flag.....British

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Cruising Speed.....16 Knots  
Max Speed.....25 Knots  
Fuel Consumption.....210 Litres/Hr  
Engines.....4 Volvo IPS 600 Systems

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Total Guests (sleeping).....6  
Total Guests (cruising).....10  
Cabin Configuration.....1 Double & 2 convertible  
Cocktails.....16 guests

**Charter rate:**

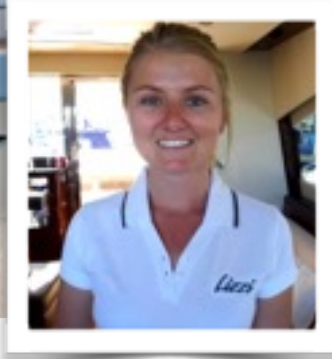
- High rate per week ex VAT : €33,000 (MYBA)
- Low rate per week ex VAT : €28,000 (MYBA)



**Tristan Mortlock**

**CAPTAIN**

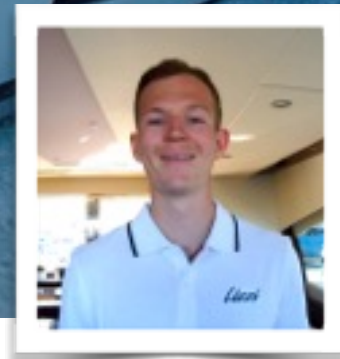
Having spent 8 years as Captain onboard Lizzi, I've had the pleasure of cruising some of the worlds most beautiful coastlines and countries. Meeting amazing new people from all corners of the Globe and welcoming guests onboard for an experience of a life time. A captain is only as good as his crew and I can proudly say that I am blessed with an incredible team behind me.



**Giv Jade Elliott**

**STEWARDESS / CHEF**

2016 is my 5th season onboard motor yacht Lizzi and what an incredible experience it has been. Traveling extensively between Italy and France, as a team we have acquired the knowledge of the best restaurants, food markets and beaches...  
On a personal note, I thoroughly enjoy the challenges working on deck, in the galley and as a stewardess too. We have had the pleasure of meeting some really interesting guests who have enjoyed their holidays onboard Lizzi and i believe its largely down to the combination of a great boat and a strong team who genuinely enjoy their jobs.



**Harry Morgan**

**TENDER DRIVER**

The chase boat supports and enhances M/Y LIZZI. I am a dedicated crew member to that end as driver of this boat. I take pride in what I do and in meeting the expectations of the guests from trips ashore to find that secluded stretch of sand, a gem of a beach restaurant or just having fun on the water. I am part of a very experienced team and we all enjoy meeting guests. I am a ISIA qualified ski instructor during the winter months and that snow sport discipline and my various sailing qualifications underpin my commitment to guests experience on the M/Y Lizzi.

# Lizzi

## SUMMER MENU

**WE OFFER MEALS  
SERVED IN 1-3  
COURSES AND  
BUFFET STYLE FOR  
LARGER GROUPS**



### **STARTERS**

A SELECTION OF FRESH  
SALADS, APERITIFS AND  
SOUPS



### **MAIN COURSE**

FROM THE LAND AND  
SEA



### **DESSERTS**

HEALTHY FRUITS AND  
DELECTABLE SWEET  
TREATS

Onboard Motor Yacht Lizzi we believe in serving the freshest, healthiest ingredients to suits all our guests desires...



# Breakfast

Breakfast is set up for your selection. We offer croissants, an assortment of cereals, fruits, yoghurts, jams, cheeses and hams. Juices, coffee and teas are also offered. In addition to that we offer our guests:

## **Muesli with Summer Berries and Yoghurt**

Hand-blended Muesli (oats, peanuts, cashews, almonds, macadamias and sunflower seeds) with summer berries infused with cinnamon and mint with a drizzle of honey. Served with Greek, Plain or fruit yogurt.

## **Omelettes**

Free-range eggs, whisked together with low fat milk and seasoning. Served with a combination of your choice:

-Avocado, Tomatoes, Roquette, Cheese, Onion, Mushrooms, Ham, Peppers, Courgette.

## **Fried, Scrambled or Poached**

Served on toast or on a croissant.

Alternatively, enjoy your eggs with sausage, mushrooms, onions, salmon and tomatoes.

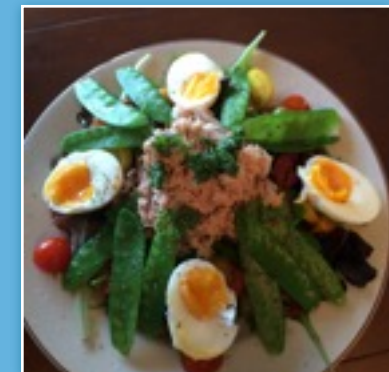
## **Eggs Benedict with Salmon and Roquette.**

Served on an English Muffin with Salmon and hollandaise sauce.

## **Pancakes or Waffles!**

Everything tastes good with pancakes and waffles! A few favourites on Lizzi are fresh fruit, honey, syrup, cream and the classic lemon with cinnamon-sugar. Have waffles with ice cream, as a desert. Mmmm...

## *Stimulating the Senses...*



# Starters

## **Oysters**

Fresh from the local market. Recommended with Champagne.

## **Artichoke in Citrus Sauce**

A simple snack with healthy and refreshing flavours.

## **Snack Platter**

An assortment of hams, cheeses, crudites, olives and Foie Gras served with breads and crackers.

## **Parma Ham and Sweet Melon**

A light and refreshing starter with a perfect balance of sweet and salty flavours.

## **Avocado Ritz**

An alternating arrangement of salmon tartar and/or prawns, fresh avocado and diced tomato. This starter is served in a glass with a side of greens.

# Soups

## **Soup of the Day...**

Popular choices include:

- Creamy Butternut Soup
- Pea and Mint Soup
- Roasted Red Pepper and Tomato Soup
- Sweet Potato and Coconut Soup





# Salads

## **Fresh Mango and Toasted Sesame Seed Salad**

A simple snack with healthy and refreshing flavours.

## **Thai Prawn Salad**

Packed with flavour from fresh herbs and almond butter Thai dressing.

## **Fig, Prosciutto and Burrata Cheese Salad**

Fresh figs paired with thinly sliced prosciutto and creamy Burrata cheese.

## **Caprese Salad Stack**

Insalata Caprese (salad in the style of Capri) is a salad from the Italian region of Campania, made of sliced fresh buffalo Mozzarella, large tomatoes, a dash of basil pesto and fresh roquette leaves. This dish is served under a drizzle of Balsamic glaze and seasoned with salt and pepper.

## **Fresh Summer Quinoa Salad.**

Finely chopped cucumber and peppers with a colourful array of reds, greens and yellows tossed with quinoa, lime, olive oil and balsamic glaze.

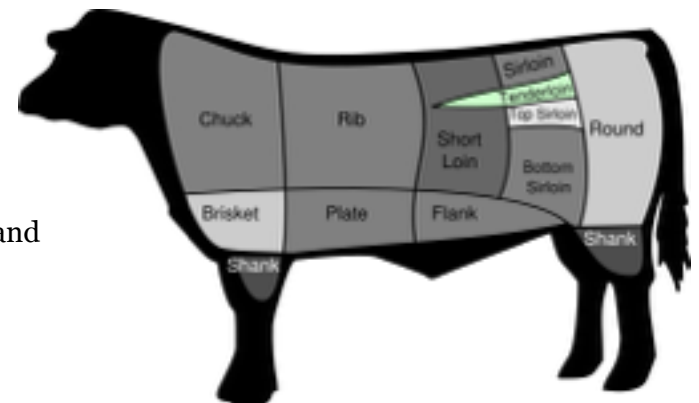
## **Beetroot and Butternut Salad**

Roasted beetroot and butternut served over a mix of spinach and roquette.

# From the Land...

## **Minty Lamb Chops and Mashed Potatoes**

Lamb Chops marinated in olive oil, fresh lemon and herbs de provence accompanied by smooth and creamy mash potatoes.



### **Rolled Flank Steak and Vegetables**

Spinach, feta and sundried tomatoes stuffed in flank steak allowing the meat to retain its tender flavours. Served with steamed sugar snaps and carrots.

*\*This meal can also be adapted in chicken breasts.*

### **Beef Tenderloin with Cherry Port Sauce and Gorgonzola.**

Pan sautéed tenderloin served with cherry sauce and a sprinkle of blue cheese melted over the top.

### **Thai Green Curry**

A common favourite in Thai Cuisine with variety of flavours sourced from coconut milk, basil pesto, curry paste, fresh mixed vegetables, ginger, soya sauce and tender chicken. Served with fluffy basmati rice and garnished with coriander.

*\*This meal can also be adapted with prawns or as a vegetarian dish.*

## *and Sea...*

### **Marinated Sole baked and served with Asparagus and Cherry Tomatoes**

Marinated in olive oil, cherry tomatoes, olives and fresh herbs, baked and served with blanched asparagus.

### **Salmon Filets Grilled and Served with Fresh Mango Salsa**

A light and fruity Salmon with mango salsa served with rice or an accompaniment of your choice. Perfect for those hot summer days...

### **St Jacques with a truffle, lemon mash.**

Pan fried St Jacques served over a bed of lemon mash and roquette with thin strips of sundries tomatoes and a drizzle of truffle oil.

*\*Fresh Truffle shavings may be used, depending on availability.*



## **Seafood Platter**

Fresh shellfish and seafood from the local, morning market. Depending on availability and preference: this dish may include an array of Crayfish, Langoustines, Crab, Mussels, Oysters, Clams, Scallops, Calamari, Fish Fillets served with a side order of herbed potatoes and/or a salad. and Sea...

## **Sweet Treats**

### **Lindt Chocolate Cake with Ganache and Strawberry Topping**

A rich chocolate treat served with ice cream or cream. Perfect for those special occasions.

### **Fresh Berries and Greek Yoghurt with Caramelised Sugar**

The health(ier) alternative to satisfy that sweet tooth.

### **Cafe Gourmet**

Can't Decide? Enjoy a selection of smaller desserts served along side your coffee.

### **Fresh Fruit Salad**

Served in a glass with a squeeze of fresh orange juice, combining all the naturally sweet flavours together.



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*This is an outline of our menu on LIZZI. We will accommodate our clients' diet and preferences to our best ability. Changes depending entirely on supplies available in/ around the port LIZZI is in at the time. Please do speak to the cook in advance about allergies and meal preferences.*

*Although our Cook will do her best to satisfy everyone, it implies matters if guests agree on the same (or similar) meals for each course.*

*We recommend lunches for large groups served as a "buffet-style", as this allows for more food selection and efficient service.*

*Bon Appetit!*