

MOKA

CHARTER MENU BY DAVID KEMPSEY - DAY 1

★★★★★
LUNCH

Burgers with salt-baked potatoes, crème fraiche and new season's garlic coleslaw

—

DESSERT

Rosemary & chocolate sorbet with yogurt granita and raspberries

★★★★★
DINNER

CANAPÉS:

Rare tuna spring rolls

—

STARTER:

Crayfish scampi and marinated tomatoes

—

MAIN:

Fresh tomato soup with smoked king scalp

—

DESSERT

Raspberry jelly with coconut ice cream



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CHARTER MENU BY DAVID KEMPSEY - DAY 2

★★★★★
LUNCH

Salt baked whole sea bass with roasted butternut squash, burnt aubergine and pomegranate molasses and Etti's herb salad and flat breads

—
DESSERT

Olive oil and Moscato cake with baked apricots

★★★★★
DINNER

CANAPÉS:

Zucchini sable

—
STARTER:

Strawberry gazpacho with tomato water jelly, basil and local crab salad

—
MAIN:

Lobster, saffron speatzle, fresh peas and a yuzu emulsion

—
DESSERT

Vanilla Custard, apple jelly, apple granite, apple doughnuts



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CHARTER MENU BY DAVID KEMPSEY - DAY 3

★★★★★
LUNCH

Vietnamese herb salad with tamarind and honey glazed beef and master stock rice

—
DESSERT

Grilled stone fruit with lemon geranium water

★★★★★
DINNER

CANAPÉS:

Squid ink grissini

—
STARTER:

Watermelon fresh and semi dried, pickled watermelon rind, salted ricotta and coriander salad

—
MAIN:

Pork Jowel with fennel, wood smoked onions and smoked eel

—
DESSERT

Raspberry tart with hay cream



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CHARTER MENU BY DAVID KEMPSEY - DAY 4

★★★★★
LUNCH

Beer barbecued chicken with migas, charred spring onions & asparagus

—
DESSERT

Meringue and rose cake with summer fruits

★★★★★
DINNER

CANAPÉS:

White asparagus with caviar, egg yolk, pickled onion

—
STARTER:

Seared tuna, red pepper crumbs, spiced cauliflower and yoghurt

—
MAIN:

Sea bass, potato saffron emulsion, tomato, raisin and Jerez vinegar

—
DESSERT

Poached peach, roast peach ice cream, honeycomb, blueberries, black crumble



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CHARTER MENU BY DAVID KEMPSEY - DAY 5

★★★★★
LUNCH

Salt cod cakes, Panzanella salad, white beans, fennel and salsa verde

—
DESSERT

Cherry & chocolate cheesecake

★★★★★
DINNER

CANAPÉS:

Grated Radish with Trout roe & brown butter

—
STARTER:

Cured sea bream, green olive purée and fennel

—
MAIN:

Lamb rump with polenta and an artichoke

—
DESSERT

Chocolate mousse, chocolate crum, blackberry gel and vanilla churros



MOKA

CHARTER MENU BY DAVID KEMPSEY - DAY 6

★★★★★
LUNCH

Celeriac & mustard glazed chicken thigh and wings with celeriac & apple salad and a quinoa, radish and avocado salad

—
DESSERT

Mandarin & ginger trifle

★★★★★
DINNER

CANAPÉS:

Calamari with squid ink rice & chili salsa

—
STARTER:

Ripe tomato in its own juices

—
MAIN:

John Dory, artichoke, langoustine broth, burnt onion and butter poached langoustine

—
DESSERT

Basil sorbet, strawberries, Yuzu yoghurt and black pepper meringue



MOKA

CHARTER MENU BY DAVID KEMPSEY - DAY 7

★★★★★
LUNCH

Curried cauliflower, chickpea & mango salad with grilled seafood

—
Turkish pizza with lamb, spinach and feta, tomato & pomegranate salad

—
DESSERT

Pistachio macaroon meringue and strawberry fool topping

★★★★★
DINNER

CANAPÉS:

Crab doughnuts

—
STARTER:

Tuna crudo with miso, apple, lime and samphire

—
MAIN:

Braised veal cheek, Gambas, Parmesan fritters, Jerusalem artichokes and lemongrass foam

—
DESSERT

Champagne poached peaches with vanilla yoghurt terrine

