



THE DINNER CRUISE (Vegetarian)

This menu has been curated using unique flavours of the region, showcasing Mediterranean dishes crafted with a Middle Eastern twist favouring locally sourced ingredients for an authentic and sustainable dining experience

PRELUDE

Crudités platter with pink hummus and labneh olive dip SS G

FIRST FLAVOURS

Heirloom beetroot carpaccio

Served with mustard bergamot dressing and candied pecan

Artichoke & marrow carpaccio D

Delicately prepared with white balsamic lemon dressing, pine seeds and shaved parmesan cheese

Mediterranean fattoush salad

A refreshing heirloom tomatoes, pickled radish, confit bell peppers and chervil herbs in a lemon-mustard vinaigrette

Smoked eggplant caviar

Marinated with tahini, pomegrade and crispy onion

G - Gluten D - Dairy SS - Sesame Seeds



THE MASTERPIECE

Potato banadurah harra

Simmered with capers, olive taggiasche, oregano and aromatic spices

Heirloom roasted carrots

Infused with cumin served on puree of parsnip flavoured with tahini and yuzu

Middle Eastern saffron rice

Infused with saffron, dill, cardamom, young cranberry and blueberry petals

SWEET FINALE

Pistachio dacquoise D N G

Layered with delicate kadaifi crisps, pistachio praline, and a refreshing raspberry sorbet

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