



THE DINNER CRUISE

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

Cured beef carpaccio D

Served with confit tomato, date balsamic glaze, and shaved shanklish cheese

Artichoke & baby 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

Local fish salad F SS

With lemon tahini tarator sauce, green sea asparagus, smoked eggplant caviar

G - Gluten N - Nuts D - Dairy F - Fish SS - Sesame Seeds



THE MASTERPIECE

"Black cod" banadurah harra F

Simmered with capers, olive taggiasche, oregano and aromatic spices

Slow-cooked braised veal ribs G

Topped with crispy harissa breadcrumbs infused with garam masala and dry mint, served with demi glaze jus

Honey glazed 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

G - Gluten N - Nuts D - Dairy F - Fish SS - Sesame Seeds