



THE SUNSET 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

Crudités platter with pink hummus and labneh olive dip SS G

Mixed nuts N G

Smoked salmon toast with lemon cream cheese and sumac D F G

Crispy toast topped with smoked salmon, lemon-infused cream cheese, and a hint of sumac

Mini Éclair with Mandarin-infused lemon chicken D G E SS

A delicate éclair filled with lemon-marinated chicken and a hint of mandarin

Panipuri stuffed with guacamole and Pico de Gallo salsa V G

Crispy puris filled with creamy guacamole and refreshing pico de gallo salsa

Shrimp shell harmony with dill and shaved fennel SF D G E

Crispy shrimp with a tangy dill and fennel garnish.

Olive tapenade cup with radish flower G N

Savory olive tapenade served in a pastry cup, garnished with a fresh radish flower

Artichoke tart infused with bergamot G

Topped with white truffle honey & chive

Mignardise jewelry box D N G

Financier, brownie, assorted macarons, raspberry tart, lemon tart