



## 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 & baby marrow carpaccio** D N

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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