



BREAKFAST CRUISE MENU

BAKERY BASKET

Bread & Viennoiseries *D G*

Freshly baked zaatar croissants, pain au chocolat, mini pita bread.

Traditional Emirati chebab pancakes *D G*

Warm, traditional pancakes delicately spiced with saffron and cardamom.

Date molasses & tahini dip *SS*

A rich, earthy date syrup served with creamy tahini.

EGG DISHES

Balaleet eggs Benedict *D G*

Poached eggs on a chebab pancake, layered with sweet vermicelli infused with cardamom, cinnamon, and saffron.

Batata wa bayd with sujuk

Scrambled eggs with tomato, potato, beef sausage, and onion.

Shakshouka *D*

Eggs baked in tomato sauce infused with harra, paprika, Shanklish cheese, and topped with takbeleh green sauce.

V - Vegan D - Dairy G - Gluten SS - Sesame Seeds



MEZZE

Mixed olives & crudités *V*

A selection of Lebanese olives marinated in olive oil and herbs, served with fresh seasonal vegetables.

Zaatar dip *SS*

Traditional thyme, sesame, and sumac blend paired with rich olive oil.

Hummus *SS*

Classic chickpea purée with tahini, garlic, and lemon.

Labneh *D*

Creamy, tangy strained yogurt.

Mini manakeesh *D G*

Astha cheese & honey.

Baked Beans *V*

Slow-cooked haricot beans cooked in a rich tomato sauce with regional spices.

Dango *V*

Emirati-style chickpeas marinated in lemon juice and aromatic spices.

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DINNER CRUISE MENU

PRELUDE

Artichoke tart *G D*

FIRST FLAVOURS

Cured beef carpaccio *D*

Confit tomato, date balsamic glaze, and shaved shanklish cheese.

Artichoke & baby marrow carpaccio *D N*

White balsamic lemon dressing, pine seeds, and parmesan shavings.

Mediterranean fattoush salad

Heirloom tomatoes, pickled radish, confit bell peppers, and chervil herbs in a lemon-mustard vinaigrette.

Local fish salad *F SS*

Lemon tahini tarator, green sea asparagus, and smoked eggplant caviar.

Bread basket *D N G*

A selection of freshly baked breads served with regional accompaniments.

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

THE MASTERPIECE

"Black cod" banadurah harra *F*

Slow-simmered with capers, Taggiasca olives, oregano, and warm Mediterranean spices.

Braised beef short ribs *G*

Tender and slow-cooked, topped with harissa breadcrumbs infused with garam masala and dry mint, finished with a rich demi-glace jus.

Honey-charred roasted cauliflower *N SS D*

Zaatar-infused and served over a creamy tahini-pomegranate purée.

Middle Eastern saffron rice

Fragrant saffron rice with dill, cardamom, cranberries, and blueberry petals.

DESSERT

Pistachio dacquoise *D N G*

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

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CHILDREN'S MENU

MAINS

Bento box

Vegetable crudities with hummus *V*

Corn on the cob *V*

Mini chicken popcorn *G*

Sweet potato wedges *V*

Penne pasta with tomato marinara sauce *V GF*

DESSERTS

Mini cupcakes *V*

Vanilla, chocolate