



## 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.

### 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.



## 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*