



## 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 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

**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

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