



## 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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