



THE SUNSET & 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

SUNSET APPETIZERS

Vegetable crudités G D

Pink hummus dip SS

Olive tapenade labneh dip D

PRELUDE

Artichoke tart G D

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 G

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

Bread basket D N G

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 N SS D

Infused with cumin, served on puree of parsnip flavoured with tahini and yuzu

Middle Eastern saffron rice D

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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