



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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