

DINNER MENU

COURSES

STARTERS

TUNA CARPACCIO

WITH FURIKAKE POPCORN, CAPERS AND TERIYAKI MAYONNAISE

INSALATA BRESAOLA

WITH MOZZARELLA, FIGS, PINE NUTS, BALSAMIC GLAZE AND GARLIC CROUTONS

LEBANESE POKE BOWL

WITH QUINOA TABBOULEH, SMOKED AUBERGINE, CHICKPEAS, RAS EL HANOUT CAULIFLOWER, HUMMUS, SPICY MANGO CHUTNEY AND YOGURT DRESSING

MAINS

MISO GINGER SALMON

WITH STIR-FRIED GNOCCHI, SAMPHIRE, RED CHILI, GARDEN PEAS AND WHITE WINE SAUCE

POLLO AL AJILLO

ORGANIC CHICKEN ROASTED WITH GARLIC AND FRESH HERBS, SERVED WITH PATATAS BRAVAS AND SAFFRON AIOLI

VEAL SCALOPPINE AL LIMONE

WITH GRILLED ROMAINE LETTUCE, MUSHROOMS AND TRUFFLE RISOTTINI

BURRATA RAVIOLI

WITH WILD SPINACH, MARINATED AND SMOKED TOMATO, AND ROCKET PESTO

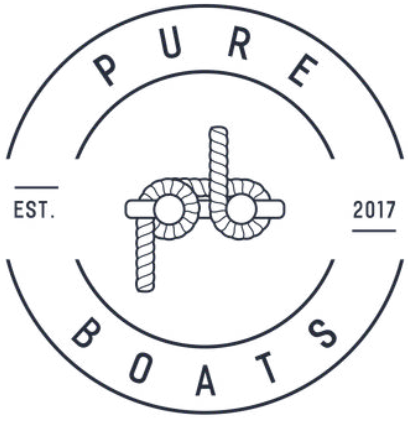
DESSERTS

CHAI TEA TIRAMISU

WITH MARINATED STRAWBERRIES AND ORANGE STRAINED YOGURT

SELECTION OF EUROPEAN CHEESES

WITH GRAPES, DATES AND APPLE SYRUP



COURSE DINNER MENU

ALL ORDERS WILL BE PICKED UP DURING THE CRUISE TO
ENSURE TOP QUALITY

PRICING

2 COURSE (MAIN/DESSERT)	€45
3 COURSE (STARTER/MAIN/DESSERT)	€58.50

*If there are any dietary
restrictions, please inform us
in advance*