



Confluence Cuisine aboard SEADREAM Yacht

As The Leading Small Luxury Yachting Company we believe in being the Champions in all things sustainable. SeaDream works hard to bring our Guests the best tasting ingredients that make sense for the plate, the palate and the planet. We invite You to indulge Yourselves in experiencing the extensive selection of Wines and Vintages from SeaDream's well stocked Cellars.

Wine Cellar

The evenings wine recommendations by Sommelier Ferenc Kis



Charles Heidsieck Rosé I Brut, Champagne

\$133

Stone fruit aromas, with light toasted notes. Great persistence and a lingering exotic fruit note. A creamy texture with fine, lively bubbles. This is a champagne made for pleasure and excellence.



Meursault I Olivier Leflaive I 2020

\$176

Golden straw-colored in the glass, the wine opens with cinnamon and ripe peach, bolstered by aromas of melon, fig, and pear. Fruitier than floral upon release, there's nonetheless plenty of honeysuckle and spice, softening to green apple and vanilla. The citrus lingers as well, amidst a billowy texture that bolsters the bare minerality, contrasted only by the whisper-soft hint of fresh baked bread.



Château Talbot | 4ème Grand Cru Classé | 2014

\$185

Rich aromas of blackcurrant, blackberry, chocolate, tobacco and licorice. Oyster shell, too. It's full-bodied with firm, well integrated tannins. Polished, silky layers with a long finish. Gorgeous ripe and bright fruit in the center palate. Best in a long time.



Vidal Inniskilin | Gold Ice Wine | 2013 | 375 ml

\$135

Peach And Apricot Aromas And Flavors That Develop Into Complexities Of Marmalade And Candied Brown Sugar As It Ages. Ample Natural Acidity Softened By Oak Ageing Adding A Creamy Vanilla Flavor.

Cuisine and Service Onboard

Executive Chef
Maître d'Hôtel

Alistair Solomons
Leo Krstinić

South Africa
Croatia

During last 22 years with SeaDream Yachts since the inception of the company, many of our esteemed Guests have asked me, what kind of cuisine do we serve onboard? I am sure you have tried many different cuisines all around the world but on the two Mega Yachts, we have created our own cuisine which we call 'Confluence Cuisine'.

You must have noticed the numerous nationalities working in cohesion onboard and there are Chefs from 7 different countries who make the cuisine of SeaDream. At SeaDream all different cuisines of the world are combined together without destroying their integrity and therefore you may taste dishes from three different parts of the world on the same plate and this is Confluence Cuisine.

While deciding the dishes for any menu we keep in mind the 112 different taste palates. Our Chefs do not cook just for the sake of making food but we strive to give each palate a 100% satisfaction.

We wish You a very enjoyable voyage. May it be enriched with Best Food, Wine and Friends!

Menu Confluence Dinner

Homemade Truffle Terrine de Foie Gras*
with Caramelized Pear & Apple Jelly

or

Grilled Garlic Prawns
with Creamy Risoni Pasta and Tomato Concassé

or

Thai-Style Peanut Noodle & Watermelon Salad



Velouté of Mushroom Soup with Truffle Oil

or

Vietnamese Chicken Soup (Pho Ga)
with Lemongrass, Glass Noodles & Tofu



Strawberry & Champagne Sorbet



Grilled Rock Lobster Tail*
on Asparagus Risotto and Lemon-Garlic Beurre Blanc

or

New Zealand Roast Lamb Loin*
Braised Leek, Sautéed Mushrooms, Rosemary Gravy & Mint Yoghurt Drizzle

or

Penne Pasta with Sun-Dried Tomato, Chicken & Mozzarella Sauce
with Garlic Chips and Fresh Parmesan

or

Spicy Indian Potato, Green Peas & Spinach Curry
served with Mango Rice

Desserts

Hot Chocolate & Salted Caramel Lava Cake
with Vanilla Ice Cream

or

Strawberry Pavlova with Berry Compote

Signature Gelato – Homemade Avocado-Coconut Ice Cream



Purely Plant-Based

SeaDream being the pioneer at plant-based cuisine since 2011 invites you to indulge in Nature's Finest with our Purely Plant based delights to Recharge and Renew your inner vitality.

Green Peas, Wild Rice, Papaya & Mint Tabbouleh Salad
with Tofu-Herbs Mousse



Chilled Cucumber & Avocado Soup
with Mango Salsa



Lentil Shepherds Pie
with Pumpkin Puree



Double Chocolate Sunflower Brownie
with Fresh Strawberries



Raw Vegan – Please let us know if you wish to have Raw Vegan Options



SEADREAM

Signature Selections

SALAD - Boston Lettuce with Parmesan Flakes, Cherry Tomatoes
Toasted Macadamia Nuts, Shredded Red Beet and Lemon-Vinaigrette Dressing



SOUP - Ramen Chicken Noodle Soup
with Chicken Flakes, Scallion, Steamed Carrot, Mushrooms, Napa Cabbage & Egg Noodles

PASTA - Homemade Truffle Tagliatelle Aglio Olio con Pomodorini
with Asparagus, Sautéed Spinach, Toasted Pine Nuts, Mozzarella Cheese & Fresh Arugula



FISH - Grilled Norwegian Salmon Fillet*
served with sautéed Broccoli, Spinach & Garlic-Herbs Butter



CHICKEN - Lemon-Pepper Grilled Chicken Breast
with Grilled Asparagus, Cauliflower Purée & Lemon Beurre Blanc



BEEF - NY Cut Kansas Beef Steak Caprese *
with Homemade Fries and Balsamic Sauce



Caviar on Ice

Served with Egg, Crème Fraîche, Lemon, Onion and Melba Toast

Sturgeon Caviar 1 Oz \$44.00

Sturgeon Caviar Duo 3 Oz \$132.00



Vegetarian Alternative



Gluten Free



Vegan



Raw Vegan

Vegan & Raw contains no fish, meat, eggs, flour, sugar or dairy products. Raw Vegan if heated is only up to 118 ° Fahrenheit.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk for food borne illness, especially if you have certain medical conditions

Cheese Course

Assorted International Cheeses Served with Homemade Cheese Bread

Tea

SeaDream's Exclusive Selection

Exclusively blended for SeaDream by our Master Blender located in County Kent, UK

Captain's Breakfast

Cool Dream

Rhubarb Ginger Rose

Sweet Dream

Red Fruit Dream

Honeymoon Blend White Tea

Rooibos Soother

Sencha Green Tea

Sea Grey

Darjeeling Dream

Lapsang Souchong

Morning Detox

SEADREAM's Exclusive Teas are served with Homemade Green Tea Cookies

Selection of Homemade Mignardises

Coffee

Indulge in our Selection of Italian 'Lavazza' Coffee

Espresso - Regular or Decaffeinated

Cappuccino - Regular or Decaffeinated

Ask your Sommelier about a choice of Port Wines, Ice Wines and Dessert Wines

Thank you for joining us!



