



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 Yourself in experiencing the extensive selection of Wines and Vintages from SeaDream's well stocked Cellars.

The evenings wine recommendations by Sommelier Ferenc Kis



Veuve Clicquot Yellow Label I Brut I

\$135

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.



Momo | Sauvignon Blanc | 2020

\$56

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.



Pommard 1er Cru | Grands Epenots | Louis Jadot | 2015

\$166

Critics have scored this wine 91 points. The most searched-for Pinot Noir on Wine-Searcher is DRC's Romanée-Conti Grand Cru. Color, aromas and taste As a thin-skinned grape variety ... Stores and prices for '2015 Louis Jadot Les Grands Epenots, Pommard Premier Cru' | prices, stores, tasting notes and market data



Sori San Lorenzo | Angelo Gaja | 2008

\$362

Deep red in color, with highly concentrated aromas of currant and black cherry fruit with a hint of coffee. Also, aromas of fine herbs, minerals and exotic spices. Almost always the most powerful and austere of Gaja's five single-vineyard wines, requiring a longer time to fully develop. A very focused, concentrated wine with a long, lingering finish and refined tannins, it has excellent aging potential.

Cuisine and Service Onboard













Executive Chef
Maître d'Hôtel

Alistair Solomons
Leo Krstinić

South Africa
Croatia













Savor The Evening

Our Main Dinner Selection

To Start	<p>*King Crab Meat & Avocado Tartare <i>with White Wine Braised Leek and Saffron Aioli</i></p> <p>“Vol au Vent” Mushroom, Truffles and Asparagus Ragoût filled in Puff Pastry Shell</p>	 
Middle	<p>Minestrone alla Milanese - Vegetable Soup, Milan Style</p> <p>Marinated Tomato, Onion and Feta Cheese Salad</p>	  
Main Course	<p>*Grilled Atlantic Halibut <i>with Artichokes, Spinach Shoots and Cauliflower-Truffle Cream</i></p> <p>Cilantro-Lime Grilled Chicken Breast <i>with Avocado Salsa & Black Beans Hummus</i></p> <p>Spaghetti Aglio e Olio <i>with Tomatoes, Garlic Chips, Fresh Basil Pesto and Melted Mozzarella Cheese</i></p>	  
Dessert	<p>Tiramisu <i>with Pistachio Biscotti</i></p> <p>Coconut Rice Pudding <i>with Mango Compote</i></p> <p>Signature Gelato – <i>Homemade Peanut Butter- Banana Ice Cream</i></p>	   

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.

Carrot & Green Papaya Salad <i>with Teryaki Almond</i>	  
Corn Chowder <i>with Red Bell Pepper, Potato and Corn</i>	  
Thai Coconut Roasted Pumpkin & Spinach Curry <i>with Jasmine Rice and Coriander-Chili Oil</i>	  
Vegan Vanilla Panna Cotta <i>with Strawberry Compote</i>	  



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

Vegan & Raw contains no fish, meat, eggs, flour, sugar, or dairy products. Raw Vegan, when heated, it's heated only up to 118° Fahrenheit / 48 ° C

Harmony on the Plate

Elevate Your Palate with Executive Chef Alistair and Sommelier Ferenc's Food and Wine Pairing[#] Delights

*Beef Tartar

with Shallot, Gherkin, Capers and Green Beans served with Herb Mayonnaise

Paired wine – Chateau Montelena | Chardonnay | 2018 | Napa Valley | USA



Velouté of Black Bean Soup

with Avocado Sour Cream



Passion Fruit Sorbet



* Pommery Mustard Crusted Rack of Lamb

with Gratin Potato and Zucchini-Eggplant Ragout with Rosemary Gravy

Paired wine – Chateau Talbot | 4^{eme} Grand Cru Classe | 2014 | Saint Julien | Bordeaux, France



Caramel & Nut Cheese Cake

with Cookies & Cream Ice Cream

Paired wine – Ornellaia | Ornus Dell | 2015 | Tuscany | Italy

[#]The paired wines on the above menu is from our Sales-wine collection and is charged @ \$110 per person.

Culinary Masterpieces

SeaDream Signature dishes available every evening

Green	Boston and Arugula 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	Maple Orange Wasabi glazed Atlantic *Salmon served with sautéed Broccoli, Spinach & Garlic-Herbs Butter	
Chicken	Lemon-Pepper Grilled Chicken Breast with Lemon Spinach Risotto and Pommery Cream	
Beef	Marinated NY cut *Beef Steak Caprese with Chimichurri Sauce, Homemade Fries and Balsamic Sauce	
Lamb	New Zealand *Lamb Lollipops with Korma Sauce, Red Onion Salad & Cumin Rice	

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

*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.

Our Cheese Selection

Assorted International Cheeses
Served with Home Made Cheese Bread

Dream Tea

SEADREAM's Exclusive Selection of Herbal and Exotic Teas served with Green Tea Cookies 

(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

Selection of Homemade Chocolate Truffles



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!

