



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



Louis Roederer I Brut I Collection 244

\$105

It is a cuvée full of depth, carried by the maturity of its vintage, the freshness of the Réserve Perpétuelle and the complexity of the reserve wines aged in wood. This wonderfully balanced, expressive, tasty champagne is characterized by Meunier grapes.



Pouilly-Fumé | Les Terres Blanches | Pascal Jolivet | 2019

\$65

Bright young straw colour. High toned aromas of lemongrass, ginger, elderflower and pale stone fruit. Medium bodied with a sleek texture, crisp acidity, pure and attractive fruit and a long pure finish.



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

\$166

The red wines made here exhibit bright, spicy tones with plentiful red fruit, and an elegant, yet powerful, structure. They can be cellared for many years Bright red, a bit gamy on the nose, ham and Dusted sour cherry, a bit spicy, mushrooms and a touch of vegetables, almost Volnay like. Great acidity and sweet tannins, good aftertaste. Very well integrated.



Château Climens | 1er Grand Cru Classé | 2006 | 750 ml

\$145

Chateau Climens is one of the top Sauternes, Barsac Bordeaux wine properties. The wine shows honeyed tropical notes, with floral, vanilla, and spice aromatics. While it's sweet, there is ample acidity to give it lift. Acidity is a key component in a sweet white. Without it, the wine feels tired or flabby in your mouth

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	Melitzanosalata <i>Roasted Smoky Eggplant Dip with Garlic, Parsley, Onions, Extra Virgin Olive Oil</i>	
	Chicken Spring Rolls with Spicy Barbecue Sauce	
Middle	Chilled Gazpacho	
	Spinach & Rocket Salad "Mimosa" <i>with Chopped Eggs and Mustard Dressing</i>	 
Main Course	Grilled Prime Rib-Eye of Beef Steak* <i>Marchand de Vin, Seasonal Vegetables and Jackson Potato</i>	
	Chicken Tikka Masala <i>served with Raita, Cumin Rice, Poppadum and Garlic Naan Bread</i>	
	Cannelloni di Ricotta e Spinaci con Salsa di Pomodoro <i>Tube Pasta filled with Ricotta Cheese, Spinach and served on Fresh Tomato Coulis</i>	
Dessert	Please Join Pastry Chef Nani by the Pool for A Dessert Extravaganza!	

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.

Celery, Green Beans, Asparagus & Tofu Salad <i>with Light Soya, Chili and Lime Dressing</i>	  
Green Peas Soup <i>with Garlic Croutons</i>	  
Malai Kofta <i>with Roasted Vegetables & Cashew-Coconut Sauce</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

*Cured Salmon Sashimi

with Multigrain Crispbread with Avocado & Caviar Crème

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



Velouté of White Asparagus

with Truffle Oil



Peach Sorbet



*Grilled Dover Sole Fillet

with Creamed Garlic Spinach and Tomato Salsa

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

[#]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!

