



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.

The evenings wine recommendations by Sommelier Ferenc Kis



Cloudy Bay | Sauvignon Blanc | 2022

The Cloudy Bay team is committed to producing 'wines of region' and strives to enhance the pure, bracing flavors naturally afforded by the climate and soils of Marlborough. This Sauvignon Blanc is fresh and vibrant on the nose, with aromatics of bright citrus, kaffir lime, orchard blossom and passion fruit.

\$74



Chalk Hill | Chardonnay | 2020

Classically beautiful, the 2020 vintage opens with aromas of honeysuckle, white peach blossom and citrus zest, along with soft accents of vanilla. Silky stone fruit, lemon curd and honeydew flavors flow across the round, full palate, with lightly toasted oak, cool minerality and a lingering citrus note adding texture and depth.

\$95



Winemaker's Travesy | Odfjell | 2016

Winemaker's Travesy reflects the winemaker's journey in search of the best grapes to make this wine. A trip that sums up three different Chilean estates and three varieties that merges together to perfection: Carignan from Cauquenes, Malbec from Lontu , and Syrah from Maipo. They give life to this perfect blend, with emphasis on fruit, balance, complexity and freshness.

\$63



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

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.

\$166

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	Marinated Cantaloupe Melon & Parma Ham * <i>with Herbs-Crème Fraiche & Honey, Lemon Olive Oil Dressing</i>	
	Homemade Spinach & Asparagus Potato Gnocchi	
Middle	Velouté of Broccoli & Leek <i>with Roasted Almond Flakes</i>	 
	Salata Therini - Greek Summer Vegetable Salad <i>with Olives and Feta Cheese</i>	 
Main Course	Grilled Fillet of Fresh Grouper * <i>with Thyme Mashed Potatoes and Caviar Beurre Blanc</i>	
	Oven Baked Pink Duck Breast* <i>with Fondant Potato, Caramelized Apple & Lingonberry Sauce</i>	
	Roasted Cauliflower Tikka Masala <i>with Cumin Rice and Crispy Poppadum</i>	
Dessert	Coconut Soufflé <i>with Jamaican Rum Sauce</i>	
	Skillet Chocolate Chip Cookie <i>with Vanilla Ice Cream</i>	
	Signature Gelato – <i>Homemade Salted Caramel Ice Cream</i>	 

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.

Avocado, Sweet Potatoes & Quinoa Salad <i>with Lemon - Garlic Vinaigrette</i>	  
Thai Carrots & Coconut Soup <i>with Garlic Crostini</i>	  
Rainbow Lasagna <i>with Tomato & Fresh Basil Sauce</i>	  
Chocolate Tofu Pie <i>with Salted Cashew Crust, Raspberry Sauce & Almond Ice Cream</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

***Fresh Ahi Tuna Tartar on Avocado**
with Wasabi-Sesame Olive Oil

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



Spiced Lentil Soup

with Parsley Cream and Crispy Shallots



Raspberry Sorbet



***Grilled Filet Mignon**

with Grilled Eggplant, Mushrooms Stuffed-Tomatoes Compote, Caramelized Onion Marmalade & Truffle Gravy

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



Sautéed Strawberries

with Candied Black Olives and Homemade Olive Oil Ice Cream

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

[#]The paired wine 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!

