



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



Veuve Clicquot Yellow Label I Brut I, Champagne

\$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.



Chateau Montelena | Chardonnay | 2018

\$105

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.



Joseph Phelps | Napa Valley | Cabernet Sauvignon | 2019

\$162

The 2019 Cabernet Sauvignon (Napa Valley) is absolutely gorgeous. Succulent red cherry, red plum, mocha, spice and leather are front and center. Soft contours and silky plush tannins give the 2019 its tremendous immediacy and overall appeal. The 2019 is a superb wine in its peer group.



Pin Monferrato Rosso | La Spinetta | 2013

\$115

Named in honor of La Spinetta founder Giuseppe "Pin" Rivetti, this Nebbiolo/Barbera blend is supple and silky with an alluring aromatic presence of dark berries, shaved chocolate and hints of leather. A perfect match between the Barbera grape and Nebbiolo grape.

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	Cajun Spiced Chicken Croquettes <i>with Tomato, Onion, Corn Salad and Mustard Dip</i>	
	Salade de Chèvre Chaud <i>on Mix Green Lettuce with Honey Mustard Dressing</i>	
Middle	French Onion Soup with Cheese Crouton	
	Cobb Salad <i>Cut Tomatoes, Bacon, Chicken, Eggs and Bell Peppers on Shredded Lettuce with Blue Cheese Dressing</i>	
Main Course	Grilled fillet of Branzino* <i>with Mustard-Tarragon Sauce, Asparagus, Potatoes and Green Peas</i>	
	Linguine ai Frutti di Mare <i>Linguini Pasta with Seafood in a Light Tomato Sauce</i>	
	Spanakopita <i>Greek Spinach and Feta Cheese Pie with White Wine Sauce</i>	
Dessert	French Apple Pie with Vanilla Ice Cream	
	Bread and Butter Pudding with Cinnamon Sauce	
	Signature Gelato – <i>Homemade Dulce de Leche 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.

Beetroot & Apple Carpaccio <i>with Honey-Mustard Vinaigrette</i>	  
Coconut-Apple and Ginger Dal <i>with Arancini Rice Balls</i>	  
Meatloaf (Chickpea & Lentil) <i>with Tofu-Lemon Sauce</i>	  
Chocolate-Avocado Pudding <i>with Fresh Berries</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 Octopus and Calamari Salad

with Pink Grapefruit & Green Olives, Capers & Chili-Olive Oil Dressing

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



Lobster Bisque infused with Cognac



Coconut Sorbet



Osso Bucco

Braised Veal Shank with Polenta Gnocchi alla Romana and Grilled Vegetables

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



Milk Chocolate Baileys Parfait

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!

