



## 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*



#### **Cloudy Bay | Sauvignon Blanc | 2022**

**\$74**

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.



#### **Chalk Hill | Chardonnay | 2020**

**\$95**

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.



#### **Winemaker's Travesy | Odfjell | 2016**

**\$63**

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.



#### **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.

### *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 Watermelon Steak, Feta Cheese & Black Olives <i>with Lemon, Herbs-Olive Oil Dressing</i>	 
	Thai Spiced Fish Cakes <i>flavored with Red Curry served with Sweet-Chili Sauce</i>	
Middle	Velouté of Pumpkin & Apple Soup <i>with Roasted Pumpkin Seeds</i>	 
	Heart of Iceberg Lettuce <i>with Chopped Bacon and Ranch Dressing</i>	
Main Course	Fresh Fillet of Grilled Chilean Seabass* <i>on Leeks Fondue and Keta Caviar Sauce</i>	
	Chicken Piccata Milanese <i>with Spaghetti alla Napoletana</i>	
	Wild Mushroom Risotto <i>with Black Truffle Shavings and Pecorino Cheese &amp; Arugula Salad</i>	 
Dessert	Flourless Chocolate Cake and Milk Chocolate Mousse <i>with Chocolate Sauce</i>	
	White Wine Poached Pear with Orange and Cointreau Sorbet	 
	Signature Gelato — <i>Homemade Dark Cherry and Rum 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 & Avocado Salad <i>with Red Beet-Garlic Sauce</i>	  
Celery & Garlic Soup <i>with Sage &amp; Pine Nuts</i>	  
Rainbow Lasagna <i>with Tomato &amp; Fresh Basil Sauce</i>	  
Lemon Custard Cake <i>with Strawberry-Coconut 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<sup>#</sup> Delights

Homemade Truffle Terrine de Foie Gras\*

with Caramelized Pear & Apple Jelly

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



Light Coconut Shrimp & Lime Soup

with Egg Drops



Orange and Cointreau Sorbet



\* Chateaubriand of Beef

with Black Bean Mash, Roasted Vegetables and Truffle Hollandaise Sauce

Paired wine – Chateau Talbot | 4<sup>eme</sup> Grand Cru Classe | 2014 | Saint Julien | Bordeaux, France



Crêpe Suzette

served with Vanilla Ice Cream

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

<sup>#</sup>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

<b>Green</b>	Boston and Arugula Lettuce with Parmesan Flakes, Cherry Tomatoes Toasted Macadamia Nuts, Shredded Red Beet and Lemon-Vinaigrette Dressing	 
<b>Soup</b>	Ramen Chicken Noodle Soup with Chicken Flakes, Scallion, Steamed Carrot, Mushrooms, Napa Cabbage & Egg Noodles	
<b>Pasta</b>	Homemade Truffle Tagliatelle Aglio Olio con Pomodorini with Asparagus, Sautéed Spinach, Toasted Pine Nuts, Mozzarella Cheese & Fresh Arugula	
<b>Fish</b>	Maple Orange Wasabi glazed Atlantic *Salmon served with sautéed Broccoli, Spinach & Garlic-Herbs Butter	
<b>Chicken</b>	Lemon-Pepper Grilled Chicken Breast with Lemon Spinach Risotto and Pommery Cream	
<b>Beef</b>	Marinated NY cut *Beef Steak Caprese with Chimichurri Sauce, Homemade Fries and Balsamic Sauce	
<b>Lamb</b>	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!

