

Please see our Yacht Catering Menus Inside Your Food will be delivered hot and delicious!

The following menus are available

BBQ Menu: Easily the most popular menu, and available for same day service!

Finger Food Menu: This will fill up your guests, and presents well when your group arrives on the yacht

Breakfast: The most important meal of the day!

International: Great for tasting a wide range of food

Indian Menu: Perfect if you are craving the taste of authentic Indian Cuisine!

Tour of Asia Menu: A variety of delicious Asian Food you'll enjoy exploring!

Seafood Menus: Fresh Fish and Prawns paired with Shrimp fried Rice is amazing!

Surf & Turf: The best of both worlds! Meat and Seafood!

Surf & Turf Grand Feast: Big Appetites required! Includes Lobster as well as the Surf & Turf!



Menu List

BBQ Menu	139 aed
Finger Food Menu	179 aed
Finger Food Deluxe Menu	199 aed
Breakfast Menus from	149 aed
Vegan Menu	179 aed
Seafood Menu	199 aed
Surf & Turf Menu	299 aed
Surf & Turf <mark>Grand Feast</mark> Menu	399 aed
Surf & Turf Grand Feast Finalé	599 aed
Tour of Asia Menu	219 aed
International Menu	229 aed
Indian Menu	169 aed
French Menus	From 199 aed
Live Stations	59 aed

Information & Photos

Price List



BBQ Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Starter

Ceaser Salad (Freshly Prepared Onboard)

Appetizers and Sides

Tahina

Yoghurt

Hummus

French Fries / Wedges

Seasoned Rice

Fresh Bread Selection

Main Course

Grilled Chicken Kebabs (Boneless Chicken Breasts)

/ Shish Tawook

Grilled Bone In Chicken

Grilled Lamb Chops in Red Sauce

Vegetarian Pasta in Red Sauce

Dessert

Cupcakes & Assorted Cake Slices













Breakfast Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Coffee & Tea



Breakfast Items

Scrambled Eggs Hashbrowns Turkey Bacon



Croissants
Garlic Bread
Mixed Selection of white bread





Syrup Jam / Jelly

Dessert

Fresh Fruits

Available Add Ons:

Sausage
Oatmeal - Cream of Wheat
Grits
Cereal Selection
Bagels



Breakfast Menu - Deluxe

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Coffee & Tea



Breakfast Items

Scrambled Eggs
Hashbrowns
Beef or Turkey Bacon
Chicken Sausage
Pancakes



Croissants Garlic Bread Mixed Selection of white bread



Condiments

Syrup Jam / Jelly

Dessert

Available Add Ons:

Sausage

Oatmeal - Cream of Wheat

Grits

Cereal Selection



Vegan Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Appetizers

Vietnamese Spring Rolls Crispy Tofu with Hunan Sauce

Main Course

Vegetable Rice Noodles

Mapo Tofu

Stir-Fried Eggplant in Garlic Sauce

Vegetable Fried Rice

Dessert

Mango Sticky Rice Fruit Platter





Seafood Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Starter

Fresh Green Salad Selection

Appetizers and Sides

Shrimp Fried Rice
Freshly Made Tahina
Fresh Bread Selection

Main Course

Grilled (or lightly fried) Fresh Seabass, Seabream or Salmon Grilled (or lightly fried) Fresh Prawns

Dessert

Cupcakes & Assorted Cake Slices

Available Add Ons:

Grilled Lobster



Surf & Furf Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Starter

Freshly Made Ceaser Salad

Appetizers and Sides

Lightly Fried Calamari
Shrimp Fried Rice
Yoghurt
Fresh Bread Selection

Main Course

Freshly Grilled Seabass Freshly Grilled Salmon

Grilled or Lightly Fried Tiger Prawns

Grilled Meat: Chicken Breast Kebabs / Shish Tawook

Grilled Bone in Chicken Seasoned Lamb Kofta (Spicy) Vegetable Pasta

Dessert

Cupcakes & Assorted Cake Slices

Available Add Ons:

Grilled Lobster
Fruit Platter



Surf & Turf Menu Grand Feast

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Starter

Freshly Made Ceaser Salad

Appetizers and Sides

Grilled or Lightly Fried Calamari Grilled or Lightly Fried Tiger Prawns Shrimp Fried Rice Freshly Made Tahina

Main Course

Fresh Bread Selection

Grilled Fresh Seabass AND Salmon Grilled Meat: Chicken Breast Kebabs / Shish Tawook

Grilled Bone in Chicken

Lamb Chops

Vegetable Pasta

Grilled Lobster

Dessert

Fresh Fruit Platter



Surf & Furf Menu Grand Feast Finalé Beverages

Includes a

Live Chef!

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Starter

Freshly Made Ceaser Salad

Appetizers and Sides

Includes

Additional

Grilled or Fried Calamari

Shrimp Fried Rice

Wait Staff

Freshly Made Tahina & Yoghurt

Expanded Fresh Bread Selection

Main Course

Grilled Fresh Seabass AND Salmon

Grilled Meat: Chicken Breast Kebabs / Shish Tawook

Grilled Tiger Prawns

Grilled Bone in Chicken

Lamb Chops

Vegetable Pasta

Grilled Lobster

Dessert

silverware

Includes

VIP Cutlery

Includes Table Runners, Cloth

Napkins, Beaded Napkin

Rings, Porcelain plates and

Fresh Fruit Platter And Fruit Skewers



Four of Asia Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Starter

Fresh Garden Salad Ceaser Salad

Appetizers and Sides

Salt & Pepper Cottage Cheese Potato Wedges

Main Course

Sriracha chicken
Vegetable spring rolls
Lamb chops
Five spices chicken
Paneer shashlik
Grilled shrimp with garlic red sauce
Egg & vegetable fried rice
Chicken fried noodles

Dessert

Fruit custard
Cupcakes & Assorted
Cake Slices



International Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Starter

Appetizers and Sides

Hummus

Spring Rolls

Fresh Green Salad Selection

Ceaser Salad

(Freshly Prepared Onboard)

Kachumber Salad

Main Course

Sriracha Chicken

Salt & Pepper Cottage Cheese

Grilled Chicken Breast Kebabs: Shish Tawook

Seasoned Lamb Kofta (Spicy)

Kung Pao Chicken

Paneer Shashlik

Chicken Malai Boti

Grilled Shrimp with Red Garlic Sauce

Egg & Vegetable Fried Rice

Shrimp Fried Noodles

Available Add Ons:
Fruit Platter

Dessert

Fruit Custard, Assorted Cakes, Cupcakes



Indian Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)

Starter

Fresh Green Salad Selection

Appetizers and Sides

Vegetable Samosa Vegetable Spring Rolls Fresh Bread Selection

Main Course

Chicken Briyani Chicken Qorma Chicken Reshmi Kebab Chicken Malai Boti Fried Fish Vegetable Fried Rice Daal Tarka Mixed Vegetable Curry Lachha Paratha

Available Add Ons:

Fruit Platter

Dessert

Fruit Custard, Cupcakes & Assorted Cake Slices



Bronze

French Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)
Soft Drinks

Caesar Salad
Caprese salad
Shrimp Bruschetta
Grilled Vegetables
Buffalo wings
Baklava

Available Add Ons:

Assorted Desserts
Fruit Platter



Silver

French Menu Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)
Soft Drinks

Caprese salad
Salmon Bruschetta
Greek Salad
Grilled Vegetables
King shrimps
Baklava
Fruit plate

Available Add Ons:

Assorted Desserts
Fruit Platter



French Menu

Beverages

Welcome Drinks: Juice (Apple, Orange & Mixed Berry)
Soft Drinks

Caprese salad
Caviar Bruschetta
Greek Salad
Niçoise Salad
Grilled Vegetables
Filet de poulet grillé
Grilled salmon
Baklava
Fruit plate

Available Add Ons:

Assorted Desserts
Fruit Platter



Information & Pictures

HOW WILL YOUR FOOD ARRIVE?

Your food will be setup on the yacht for your trip, complete with serving dishes, server and welcome drinks



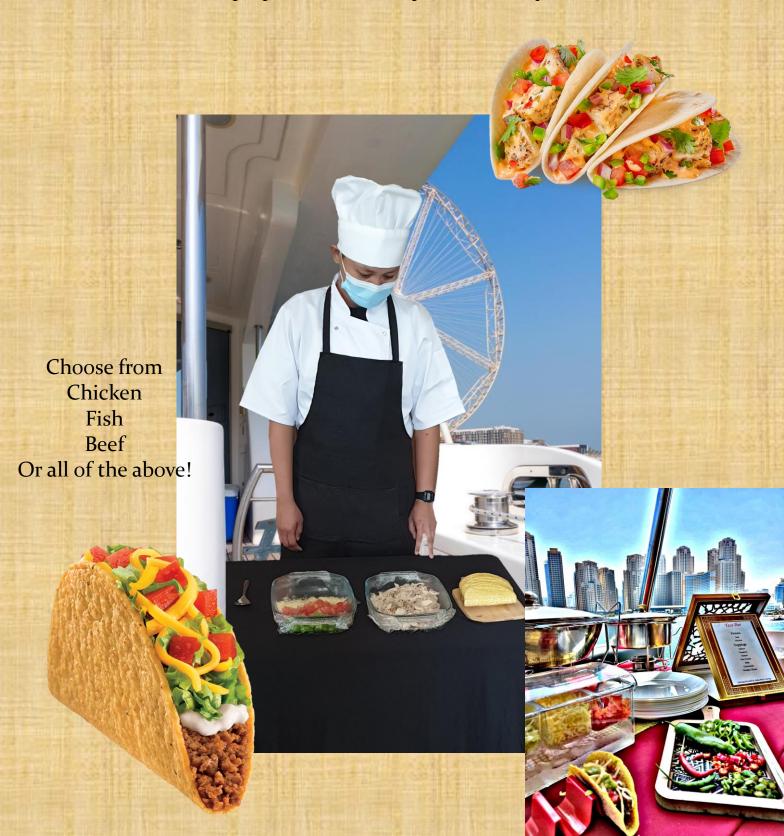
Information & Pictures



Live Stations

TACO STATION

Our staff will prepare tacos on request for everyone on board!



Live Stations

ICE CREAM STATION

Our staff will prepare Ice Cream treats on request for everyone on board!



Canapés

PASS AROUNDS



Menu Prices

Pricing as of: 18 Feb 2024

Seafood Menu

199 aed per person

Surf & Turf Menu

299 aed per person

Surf & Turf - Grand

Feast Menu

399 aed per person

Surf & Turf - Grand

Feast Finalé Menu

599 aed per person

French Menu Bronze

199 aed per person

French Menu Silver

209 aed per person

French Menu Gold

219 aed per person

Breakfast Menu

149 aed per person

Breakfast Deluxe Menu

169 aed per person

BBQ Menu

139 aed per person

Vegan Menu

179 aed per person

Live Stations

(Taco Bar & Ice Cream Station)

59 aed per person

Kids Meal

½ price of any Menu or 39 aed per person

Add Ons:

Canapés (Pass Arounds)

• 99 aed

Lamb Chops:

89 aed

Ribeye Steak:

• 99 aed

Sliders (Beef/Veg)

99 aed

Fresh Fruit Platter:

• 199 aed

Fruit Skewers

• 59 aed

Grilled Lobster:

• 129 aed

Finger Food Menu

179 aed per person

Finger Food Deluxe Menu

199 aed per person

Tour of Asia Menu

219 aed per person

International Menu

229 aed per person

Indian Menu

169 aed per person

Desert

(Assorted Cake Bites and Bottomless Cupcakes)

• 19 aed

Additional Staff

Server / Hostess

Live Chef

499 *Price Per Trip

477 Price Per In

• 799

(4 Hours)

Standard Setup INCLUDED (FREE): Includes

Chafing Dishes, Tables, Tablecloths, Ceramic

Plates, Stainless Steel cutlery, Welcome Drinks

& Serving Staff

VIP Setup 799 aed per trip: Includes Table

Runners, Cloth Napkins, Beaded Napkin Rings

& table setup