

#### DINING EXPERIENCE

Set sail with Bar du Port aboard your private Riva 82 by Swiss Yachts for up to 15 guests and enjoy an exclusive four-hour yachting experience featuring French-inspired cuisine, flowing drinks, and personalized service from your private chef and bartender.

Guests can choose one of two formats:





Curated by Executive Chef Hadi Saroufin

#### SMALL PLATES

Feta & Olives (D,N,V) Sundried tomatoes, walnuts, spicy virgin olive oil

Authentic Avocado Mash (VE, N) Red peppers, lime, crispy tortilla

Herbed Labneh Dip (D,G,N,V) Olives, thyme, olive oil, crispy vegetables

Smoked Eggplant Croquettes (VE,G) Tahini dressing

Mi-Fumé Salmon (G,F,D)

Caviar, zesty cream, mille-feuille pastry

Chicken Croquettes (G,D) Truffle velouté

Open Shrimp Sandwich (S,N,G)

Rye bread, sesame mayo, fennel

Chef's Mini Burgers (D,G) Beef patty, tomato, lettuce, cheese, smoked mayo, marble bun

> Pulled Beef Bites (G) Orange avocado mousse

Should you have any allergies or dietary requirements, please ask your waiter for assistance (D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish

## SET MENU

#### **STARTERS & SALADS**

Yellowfin Tuna (G, F) Calamansi dressing, preserved lemon

Black Angus Beef Carpaccio (G, D) Old-fashioned sauce, Manchego, roquette leaves, croutons

> Caviar, zesty cream, mille-feuille pastry Mini Wagyu Beef Skewers (G, N)

Mi-Fumé Salmon (G, F, D)

Asian glaze, pickled vegetables Burrata (D, N, G)

Roasted cherry tomatoes, green peas, crispy cured beef, aged balsamic dressing

#### **MAINS**

Truffle Risotto (V, D) Parmesan, wild mushrooms, fresh black truffle

Smoked Jumbo Shrimps (G, S) Virgin olive oil, infused spice mix, lemon zest

Slow-Cooked Short Ribs (D, G) Mashed potatoes

### **DESSERTS**

Chocolate Mousse (D, G, V) Extra virgin olive oil, Maldon salt flakes

Tarte Verte (N, D, G, V) Mille-feuille pastry, pistachio cream, raspberry coulis

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# FLOWING BEVERAGES

**COCKTAILS** Espresso Martini

Passionfruit Martini Gin & Tonic

> Negroni Margarita

Aperol Spritz Campari Spritz PREMIUM SPIRITS

Vodka Gin Whisky

Rum

BEER

PREMIUM WINES Prosecco

Red White Rosé

Heineken bottle



EXCLUSIVE FOUR-HOUR YACHTING EXPERIENCE

Guests have the choice of extending the trip for AED 6,000 per hour

All our prices are in AED and inclusive of 5% VAT

AED 45,000

SWISS YACHTS © swissyachts

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