

DINNER CRUISE



SUNSET SAIL PLATTER

STARTER

HOME-MADE SUNDRIED TOMATO & MULTI GRAIN BREAD
served with Olive Dip & Hummus (V)

APPETIZER

(Individual Servings)

SMOKED SALMON ROULADE
*served with Cream Cheese, Raisin dip,
Yellow Frisee and Crispy Chip*

MAIN COURSE

(Platter for 2)

OVEN BAKED BONELESS CHICKEN LEG WITH WILD MUSHROOM SAUCE
served with Baked Baby Potatoes & Italian Light Vegetables

PAN SEARED HALIBUT FISH FILLET WITH BASIL LEMON CREAM SAUCE
served with homemade Mashed Potatoes & sautéed Garlic Kenya Beans

DESSERT

(Individual Servings)

CAPPUCCINO MOCHA MOUSSE
with Raspberry Coulis & Oreo Crumble



3-COURSE SIT-DOWN DINNER

DINNER CRUISE



SUNSET SAIL PLATTER

VEGETARIAN
(Individual Servings)

STARTER

HOME-MADE SUNDRIED TOMATO & MULTI GRAIN BREAD
served with Olive Dip & Hummus

APPETIZER

MARINATED SLICED BEETROOT WITH ORANGE SEGMENT
infused with Walnut Oil & Feta Cheese

MAIN COURSE

CONFIT OF PORTOBELLO MUSHROOM SERVED WITH ORGANIC MIX BEAN STEW
drizzled with Tomato Herb Sauce

DESSERT

SEASONAL FRESH FRUIT PLATTER
or
CAPPUCCINO MOCHA MOUSSE
with Raspberry Coulis & Oreo Crumble



3-COURSE SIT-DOWN DINNER