



# CHEF'S MENU

FOR SEALUX CO. AND GUESTS







**On board, food isn't just a meal — it's part of the experience,  
the mood, and the memories you'll take with you.**

SeaLux Co. and Partners: We are chosen by celebrities



# CANAPÉ MENU

Elegant bite-sized creations with fresh seafood, savory meats, & vibrant vegetarian options, finished with sweet desserts on board.

AED 290 / Person (min 10 pax)

## COLD CANAPÉS

### Smoked Salmon & Chive Cream Cheese Crouton

Crispy crouton topped with creamy chive cheese & delicate smoked salmon.

### Beef Carpaccio Crostini & Parmesan

Thin-sliced beef on toasted crostini, finished with Parmesan shavings.

### Tomato, Red Onion & Chive Bruschetta

Fresh tomato, red onion, and chives on crunchy bruschetta bread.

### Marinated Beetroot & Goat Cheese Tartlets

Mini tartlets filled with tangy goat cheese & marinated beetroot.

## HOT CANAPÉS

### Spiced Beef & Vegetable Shashlik

Tender beef and vegetables grilled with aromatic spices.

### Chargrilled Garlic Prawns & Mango Chili Chutney

Juicy prawns with garlic, served & sweet-spicy mango chili chutney.

### Teriyaki Chicken Skewers & Toasted Sesame Seeds

Glazed chicken skewers topped & toasted sesame seeds.

### Wild Mushroom & Parmesan Tart

Flaky tart filled with wild mushrooms & Parmesan.

## DESSERTS

### Fresh Fruit Salad

Colorful seasonal fruits served on skewers.

### Mini Chocolate Brownie

Rich, fudgy chocolate brownie bites.

### Pecan Tart

Sweet tart filled with caramelized pecans.

### Mango Panna Cotta

Creamy panna cotta topped with fresh mango.



*\*Please note: actual food presentation may vary from photos.*



# HOTDOGS & BUNS MENU

Juicy Angus beef, tender chicken, and fresh veggie burgers sizzling off the grill — paired with crispy chips, a vibrant fruit platter, and warm muffins fresh from the oven.  
A feast made for perfect moments at sea.

**AED 160 / Person** (min 5 pax)

## MAINS

### Farmhouse Veggie Burgers

Juicy plant-based patties with fresh veggies and spices.

### Tender Chicken Burgers

Soft chicken patties with tasty sauces and fresh toppings.

### Angus Beef Burgers

Flavorful Angus beef patties, juicy and perfectly grilled.

### New York Style Chicken Hotdogs

Classic chicken hotdogs with a crispy bun and traditional toppings.

### Table Chips

Crispy, salty chips — the perfect snack to share.

## DESSERTS

### Signature Fruit Platter

Farm-fresh seasonal fruits, beautifully cut and served on a sharing platter.

### Assorted Cupcakes

A selection of tangy cupcakes topped with smooth icing.



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# REGULAR BBQ MENU

\*Cooked and prepared live on board.

**AED 195 /Person**

\*Min Oder 3 Pax

New York Style Chicken  
Hot Dogs

Cherry Tomato  
And Halloumi Skewers

Marinated Chicken Skewers

Tender Chicken Burgers

Farmhouse Veggie Burgers

Angus Beef Burgers

Minted Lamb Kofta



Table Chips

Hummus & Tzatziki Dip  
With  
Carrots & Celery Sticks

Fresh Green Salad

Crunchy Nachos

Caprese Salad



Assorted Muffins

Exotic Fruit Platter



Ketchup

Mayo & Mustard

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# VIP BBQ MENU



A culinary journey at sea — with premium ingredients, grilled delights, fresh starters, and sweet desserts to make every moment on board unforgettable.

**AED 335 / Person** (from 5 guests)

**AED 465 / Person** (up to 4 guests)

## STARTERS

### Fresh Green Salad

Mixed lettuce, red radish, cucumber & cherry tomatoes, served with Italian dressing.



### Caprese Salad

Fresh mozzarella, ripe red tomatoes, & basil, finished with robust olive oil and a pinch of salt & pepper.



### Potato Salad

Creamy potatoes blended with mayonnaise and vinegar, topped with fresh chives or parsley.



## DESSERTS

### Signature Fruit Platter

Farm-fresh seasonal fruits, beautifully cut and served on a sharing platter.



### Assorted Cupcakes

A selection of tangy cupcakes topped with smooth icing.



### VIP Charcuterie Board

Upgrade for **AED 600** per board (serves 6)

A luxurious selection of fine cheeses, cured meats, crackers, olives, pickles, fresh fruits, gourmet spreads, and premium nuts.



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# VIP BBQ MENU

\*Cooked and prepared live on board.



## CHOOSE 4 FROM THE SELECTIONS

### Grilled Ribeye Steak

Finest quality ribeye steak meat seasoned with dry rub spices and grilled to perfection.



### Lamb Chops

Savoury lamb chops seasoned with fresh herbs and BBQ spices, grilled to tenderness.



### Grilled Prawn Skewers

Fresh tiger prawns marinated in lemon, herbs & spices, served with grilled cherry tomatoes.



### Grilled Salmon

Fresh pink salmon, grilled with butter and herbs — crispy skin, tender inside.



### BBQ Chicken Thighs

Deliciously grilled BBQ-spiced chicken thighs smothered in sweet and smoky BBQ sauce.



### Premium Wagyu Steak

Upgrade AED 190 per Person

Finest quality ribeye steak meat seasoned with dry rub spices and grilled to perfection.

\*Served with a bread basket, rock salt, and lemon wedges on the side.

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# VIP BBQ SEAFOOD MENU

A sea breeze of flavors featuring the freshest catch, premium shellfish, and perfectly grilled dishes, finished with indulgent desserts for unforgettable moments on board.

**VIP**

**AED 385 / Person** (from 5 guests)

**AED 515 / Person** (up to 5 guests)

## STARTERS

**Hummus** — creamy chickpea dip with tahini, lemon & olive oil.

**Mutabbal** — smoky eggplant dip with tahini & garlic.

**Baba Ghanoush** — roasted eggplant dip with olive oil & fresh herbs.



### Veggie Sticks

Freshly cut cucumber, capsicum, red bell peppers, and celery served with moutabal dip.

## SALADS

### Greek Salad

Freshly cut cucumber, tomatoes, capsicum, and black olives, served with Greek dressing.



### Potato Salad

Creamy potatoes blended with mayonnaise and vinegar, topped with fresh chives or parsley.



### Salmon Salad

Premium smoked salmon, lettuce, avocado, red onion & cherry tomatoes in homemade vinaigrette.



### Caprese Salad

Fresh mozzarella, ripe tomatoes & basil with olive oil, salt & pepper.

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# VIP BBQ SEAFOOD MENU

\*Cooked and prepared live on board.

VIP

## ENTRÉE

### Grilled Seabass

Sea bass fillet seasoned with lemon, salt, peppercorn BBQ spices & paprika. Grilled with butter, thyme, and garlic, served with lime wedges, dill, and freshly chopped parsley.



### Orange Grilled Salmon

Orange-marinated salmon fillet, seasoned with salt, peppercorn BBQ spices & paprika. Grilled with butter, thyme, and garlic, served with grilled orange slices and capers.



### Grilled Prawns

Fresh prawns marinated in lemon, salt & pepper, and BBQ spices, skewered with cherry tomatoes, grilled with butter, garlic, and thyme.



### Grilled Fish Tacos with Corn Salsa

Grilled white fish (Cod or Dory) marinated with lemon, salt, and peppercorn, topped with fresh sweet corn salsa.

Corn Salsa: purple cabbage, mayonnaise, salt & pepper, sweet whole-kernel corn.



## DESSERTS

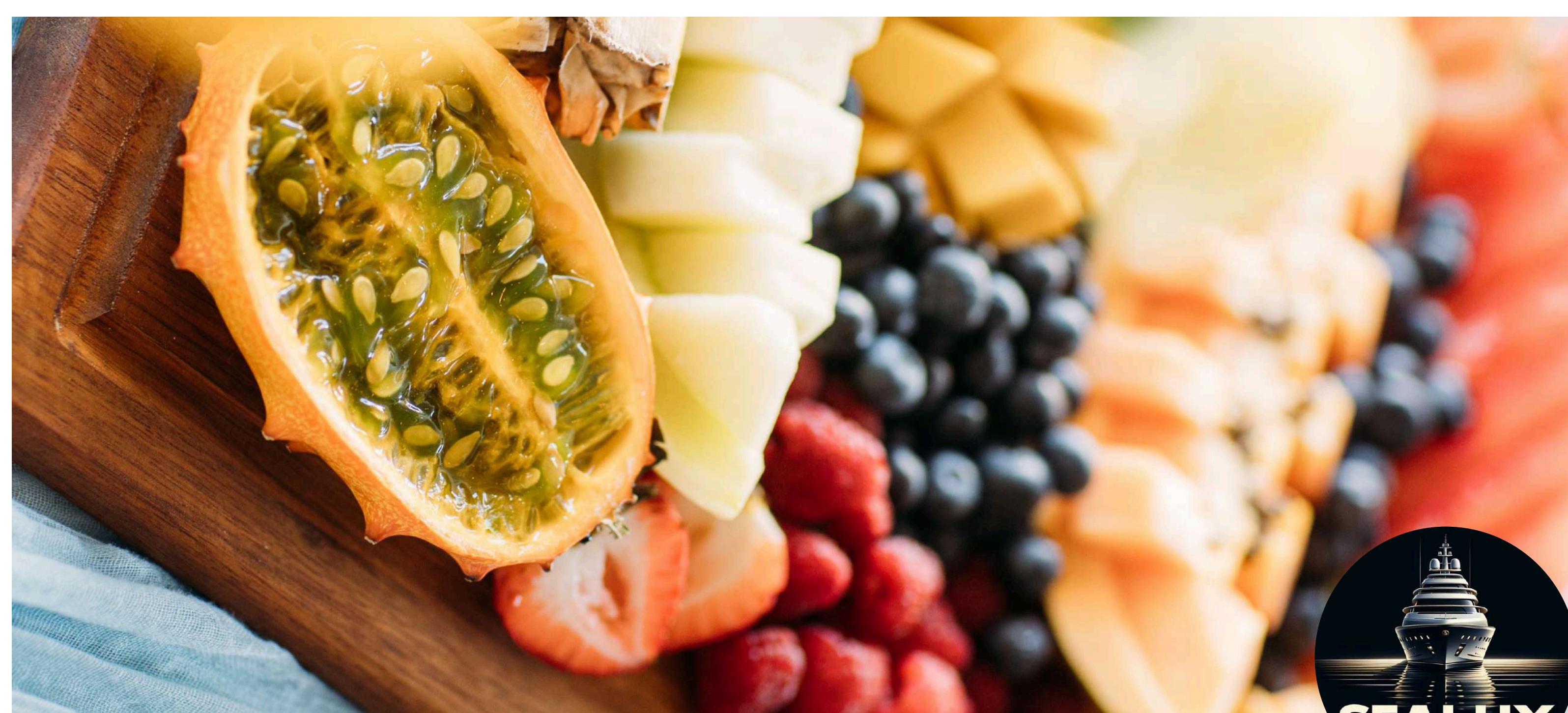
### Chocolate Cake (1 KG)

Light, moist, rich chocolate cake.



### VIP Fruit Platter

Fresh seasonal fruits, artistically cut and served on a sharing platter.



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# INDIAN MENU

A vibrant Indian Menu — rich spices and authentic flavors, from flavorful curries to tandoori delights and fresh breads. A feast for the senses on board.

**AED 255 / Person** (min 10 guests)

## SALADS

### Chana Chat

A medley of chickpeas & spices, served with chutneys.

### Kachumber Salad

Diced cucumbers, tomatoes, onions, & cilantro, tossed in a tangy lemon dressing.

### Chukunder Salad

Beetroot salad with creamy goat cheese and a citrus vinaigrette.

### Chicken Tikka Salad

Marinated grilled chicken mixed with greens.

### Vegetable Raita

Refreshing yogurt dip with diced vegetables.

## MAINS

### Chicken Biryani

A fragrant rice dish cooked with marinated chicken and aromatic spices.

### Dal Tadka

Yellow lentils simmered to perfection and tempered with aromatic spices & herbs.

### Fish Amritsari

Fish fillets marinated in a blend of spices and fried to golden perfection.

### Palak Paneer

Homemade cottage cheese cooked with fresh spinach and spices.

### Steamed Rice

Fluffy and fragrant basmati rice that perfectly complements a variety of dishes.

### Paratha

Expertly layered Indian flatbread finished on a griddle.

## DESSERTS

### Fresh Fruit Salad

### Gulab Jamun

### Chocolate Cake

### Rice Kheer

## STARTERS

### Mini Punjabi Samosa, Mint Chutney

Spiced potato filling in puff pastry, served with a side of fresh mint leaf sauce.



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# VEGGIE MENU

Fresh, colorful, and full of flavor — from creamy hummus and warm Arabic bread to grilled halloumi skewers, vibrant wraps, and juicy veggie burgers, finished with sweet muffins and fresh fruit.

**AED 160 / Person** (min 5 guests)

## MAINS

### Hummus & Tzatziki with Arabic Bread

Classic Middle Eastern dips served with fresh Arabic bread.

### Halloumi & Veggie Skewers

Grilled halloumi cheese and seasonal vegetables on skewers.

### Assorted Veggie Wraps

Fresh vegetable wraps with a variety of fillings.

### Vegetarian Burger

Plant-based patty with fresh toppings, served in a soft bun.

### Greek Salad

Cucumber, tomatoes, olives, feta cheese, and capsicum, dressed with olive oil and oregano.

## DESSERTS

### Assorted Muffins

A selection of freshly baked muffins.

### Mixed Fruit Platter

Seasonal fruits beautifully arranged for sharing.



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# ADDS ONS

## Charcuterie Board

A stunning selection of cured meats, cheeses, crackers, olives, dried fruits, and nuts—artfully arranged for a shareable grazing experience.

**AED 520** (4-6 pax)



## Standard Fruit Platter

Seasonal fruit selection typically includes melon slices, grapes, pineapple, and watermelon.

**AED 200** (4-6 pax)



## VIP Fruit Platter

A delicious blend of seasonal fruits, colorful and artfully displayed. Prepared fresh onboard, including melons, grapes, pineapple, berries, and citrus.

**AED 390** (4-6 pax)



## Cakes

Delicious sponge cakes covered in rich buttercream made from natural ingredients. Choose vanilla, chocolate, or red velvet, with 1 complimentary message on the cake.

**AED 260** (4-6 pax)



## Sushi Platter

A delicious assortment of 60 classic sushi rolls, served with miso soup, edamame, and wakame salad for a flavorful dining experience.

**AED 590** (4-6 pax)



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# SEALUX CO.

