

HOT AND COLD BITES



ON A YACHT

SELECTION OF CICCHETTI

COLD SELECTION

Salmone (F)

Sour dough croutons, smoked salmon, dill sour cream

Avocado (G)(VE)

Guacamole, tomatoes salsa, flour tortilla chips

Bruschetta (G)(VE)

Cherry tomatoes, basil bruschetta

COLD SELECTION

Crocchette di Granchio (S)

Crabcakes, spiced tomato relish

R's Mare Sliders (D)(E)(G)

Guacamole, tomatoes salsa, flour tortilla chips

Patatine (D)(V)

Skin on fries, parmesan and oregano

Gamberoni (S)(G)

Crispy buttered prawns, siracha mayo

Piadina Romagnola (D)(G)

Thin crust filled with turkey ham, aged provolone cheese

Arancini al Tartufo (D)(G)(V)

Truffle arancini

Codone alla Griglia (G)

Grilled Picanha, spinach tortilla, sour cabbage, chimichurri sauce

DOLCI

Gelato Verde Oro (D)(N)

"Signature" Pistachio ice cream served with extra virgin olive oil

Tiramisù (D)(G)

Classic tiramisù

Ciocolato (D)(G)(N)

Chocolate, hazelnut, toffee profiteroles

AED 350/PERSON

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.
(D) Dairy, (N) Nuts, (G) Gluten, (F) Fish, (V) Vegetarian, (VE) Vegan

CANAPÉS PASS AROUND

COLD SELECTION

Caviale (D)(FH)(G)

Mini caviar bites, sour cream

Ostriche (FH)

Gillardeau oyster

Bresaola della Valtellina (D)(G)

Homemade fennel tarallo, bresaola della valtellina mousse, black olives powder

Grana Padano Ambrosi (D)(G)(V)

Grana Padano, black truffle, honey Millefiori

Funghi Porcini (D)(G)(V)

Savory profiteroles, porcini mushroom mousse, grana padano

Pomodoro Arrosto (D)(VE)

San Marzano roasted tomato tartar, burned balsamic leeks, corn chips

Tartar di Wagyu e Caviale (D)(F)

Mushroom sour crips, beef wagyu tartar, candied egg, caviar

Tonno Battuto (F)

Tuna tartar, avocado gel, wasabi mayo

Riccio e Ricciola (F)(G)

Kingfish tartar, piquillo peppers sauce, yuzu gel

Vitello Tonnato (F)

Roasted veal loin carpaccio, tonn  sauce, capers dust

HEARTY SELECTION

Tortelli (D)(G)(V)

Spinach and ricotta homemade tortelli, truffle cream sauce

Ravioli Del Plin (D)(G)

Wagyu beef homemade ravioli, beef jus, Grana Padano fondue

Risotto Bosco (D)(V)

Mixed wild forest mushroom risotto, black truffle

HEARTY SELECTION

Arancini (D)(G)

Saffron, beef speck arancini

Agnello (D)

Lamb medallion, topinambur puree, crispy leeks

Pollo alla Salvia e Funghi (D)(G)

Crispy chicken and porcini mushrooms croquette

Guancia (D)

Slow cooked beef cheek, mashed potato, beef demiglace

Piada (D)(G)

Crispy dough filled with beef bresaola, rocket and truffle brunoise

DOLCI

Tiramisu (D)(G)(E)

Classic tiramisu

Gelato Verde Oro (N)(D)

Pistachio ice cream served with extra virgin olive oil

Croccante all'Amarena (D)(G)

Dark chocolate, sour cherry, hazelnut praline

Profiterole (D)(G)(N)

Caramel and chocolate ganache profiterole

Perla (D)

Pink peppercorn, raspberry, vanilla pearl

Cocco e Frutto della Passione (D)

Coconut, passion fruit pannacotta

Gelato Vaniglia e Marron Glac  (D)

Vanilla ice cream, toffee caramel marron glac 

Arancia e Cioccolato (D)(G)

Sweet ricotta tart, candied orange, dark chocolate mousse

AED 350/10 PCS

AED 500/15 PCS

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TERMS AND CONDITIONS

- ☐ Booking with Roberto's Catering team within 72Hrs (with full payment and signed proposal).
- ☐ Dietary requirements sent to Roberto's team within 72Hrs.
- ☐ Staffing and transportation implies additional charge.
- ☐ Additional equipment hire implies additional charge.
- ☐ Full pre-payment is required.
- ☐ All prices are included of 5% VAT.

LET'S TALK

RANA ABU HADHOUD

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