

Blue Pepper Dinner Cruise The Sultan and I



Champagne Ayala Brut Majeur, NV

-Small bites-

Deep-fried grasshopper, kering sauce (or a less exotic option!)

Mackerel tartare, mild spice blend

Beetroot and red rice, rudjak sauce, cloves, ginger and palm sugar (veg)

Lumpia of goose, clove and cinnamon sauce

Italy, Puglia, Primitivo di Manduria, Poderi Angelini

Wild guinea fowl cooked in a read aromatic sauce with turmeric

Udang blado, spicy prawns, fiery red sauce

Balinese curry of tofu and pumpkin in creamy coconut sauce (veg)

Steamed vegetables with roasted coconut topping (veg)

Germany, Pfälz, Riesling F, Weingut Heymann-Löwenstein

Spain, Cigales, Baron de Ley, El Perdiguero Reserva

Electric flower

Orange blossom granite

Warm chocolate and pumpkin cake

Chocolate mousse, speculaas cookie and fruit coulis

France, Bordeaux, La Fleur d'Or, Sauternes

Cruise and Meal: €110

You can order drinks a la carte from our bar on board, or pick our Drinks Arrangement:

Champagne, wines, beer, soft drinks, mineral water, tea/coffee: €40