PREPARED FRESH ON BOARD

Hot Dogs & Buns

Odyssia DUBAI

AED 120

per guest · minimum 5 guests





Mains

New York style chicken hot dogs

Tender chicken burgers

Angus beef burgers

Farmhouse veggie burgers

On the side & sweet

All included

Table chips

Mixed fruit platter

Assorted muffins

Items may contain allergens such as nuts, gluten and dairy

COOKED AND PREPARED LIVE ON BOARD

Classic BBQ

Odyssia DUBAI

AED 185

per guest · minimum 5 guests





From the grill

New York style chicken hot dogs

Cherry tomato & halloumi skewers

Marinated chicken skewers

Tender chicken burgers

Farmhouse veggie burgers

Angus beef burgers

Minted lamb kofta

On the side & sweet

All included

Table chips

Hummus & tzatziki, carrot and celery sticks

Fresh green salad

Crunchy nachos

Caprese salad

Assorted muffins

Exotic fruit platter

Ketchup, mayo & mustard served on the side

COOKED AND PREPARED LIVE ON BOARD

VIP BBQ

Odyssia DUBAI

AED 300

per guest · minimum 5 guests

Hand-picked, high-quality ingredients and premium cuts, with starters and desserts to elevate the onboard barbecue experience.






Entrée

Choose 4

Grilled Ribeye Steak
Finest quality ribeye, seasoned with dry rub spices and grilled to perfection.

Lamb Chops
Seasoned with fresh herbs and BBQ spices, grilled to tenderness.

Grilled Prawn Skewers
Tiger prawns marinated with lemon, herbs and spices, with grilled cherry tomatoes.

Grilled Salmon
Pink salmon grilled with butter and fresh herbs: crispy skin, tender inside.

BBQ Chicken Thighs
BBQ-spiced chicken thighs in a sweet and smoky BBQ sauce.

Served with a bread basket, rock salt and lemon wedges.

Starters

Fresh Green Salad
Mixed lettuce, red radish, cucumber and cherry tomatoes with Italian dressing.

Caprese Salad
Fresh mozzarella, ripe tomatoes and basil with olive oil, salt and pepper.

Potato Salad
Creamy potato salad topped with chives or parsley.

Desserts

Signature Fruit Platter
Farm-fresh seasonal fruits, cut, designed and served to share.

Assorted Cupcakes
A selection of tangy cupcakes with icing on top.

Items may contain allergens such as nuts, gluten and dairy

COOKED AND PREPARED LIVE ON BOARD

VIP BBQ Seafood

Odyssia DUBAI

AED 325

per guest · minimum 5 guests






Entrée

Grilled Sea Bass
Seasoned with lemon, BBQ spices and paprika, grilled with butter, thyme and garlic; served with lime, dill and parsley.

Orange Grilled Salmon
Orange-marinated salmon grilled with butter, thyme and garlic, with grilled orange slices and capers.

Grilled Prawns
Marinated in lemon and BBQ spices, skewered with cherry tomatoes and grilled with butter, garlic and thyme.

Grilled Fish Tacos
White fish (cod or dory) with lemon and peppercorn, topped with sweet corn and purple cabbage salsa.

Desserts

Chocolate Cake (1 kg)
Light, moist, rich chocolate cake.

VIP Fruit Platter
Farm-fresh seasonal fruits, cut, designed and served to share.

Starters & Dips

Hummus
Chickpeas, garlic, tahini and olive oil, with pita or Arabic bread.

Moutabal
Aubergine, tahini, yoghurt, lemon and garlic.

Baba Ghanoush
Smoky roasted aubergine with tahini, garlic, citrus and spices.

Veggie Sticks
Cucumber, capsicum, red pepper and celery with moutabal dip.

Salads

Greek Salad
Cucumber, tomatoes, capsicum, red onion, feta and black olives with Greek dressing.

Salmon Salad
Smoked salmon, mixed lettuce, avocado, red onion and cherry tomatoes in homemade vinaigrette.

Potato Salad
Creamy potato salad topped with chives or parsley.

Caprese Salad
Fresh mozzarella, ripe tomatoes and basil with olive oil, salt and pepper.

Items may contain allergens such as nuts, gluten and dairy