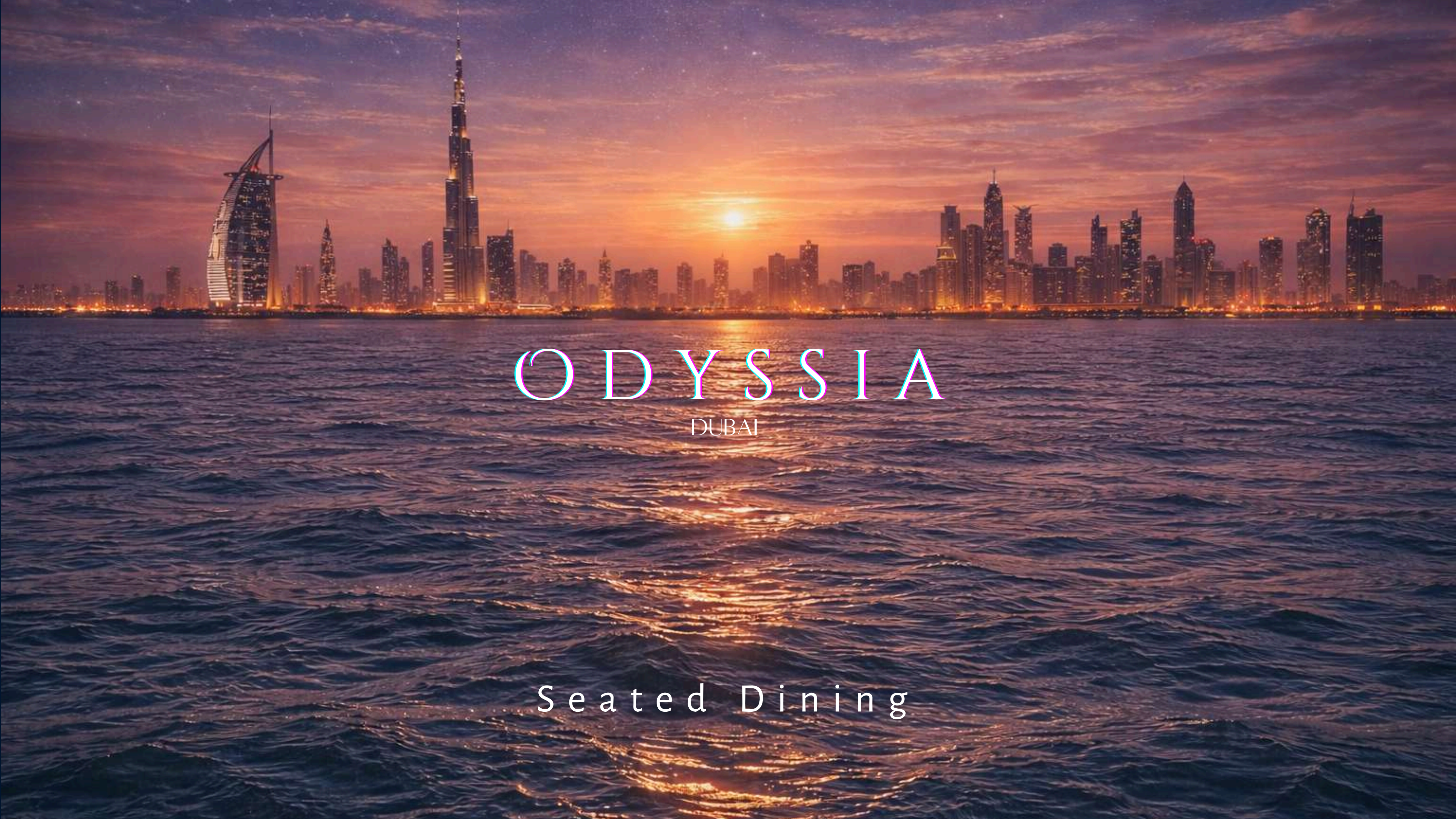


A wide-angle photograph of the Dubai skyline at sunset. The sun is a bright orange orb in the center of the horizon, casting a shimmering path of light across the dark blue, rippling water in the foreground. The sky is a mix of deep purple, orange, and blue. The skyline features numerous skyscrapers, with the Burj Khalifa being the most prominent on the left side. The text 'ODYSSIA' is centered in the middle of the image in a large, white, serif font with a pink-to-blue gradient. Below it, the word 'DUBAI' is written in a smaller, plain white sans-serif font.

ODYSSIA

DUBAI

Seated Dining



Our catering is led by Executive Chef Leonardo Maltese of Roberto's, a specialist in refined hospitality experiences on board luxury superyachts.

Each menu reflects a unique blend of authenticity and elevated creativity, designed specifically for the yacht environment — elegant, seamless, and tailored to high-end private or corporate gatherings.

We focus exclusively on delivering exceptional onboard culinary experiences, executed with precision, discretion, and excellence.

Seated Dining

Designed for private celebrations and corporate events at sea, our seated dining selection offers refined, elevated options to suit every palette. Seamlessly prepared and served by a private chef on board, allowing you and your guests to relax and fully enjoy the moment.

Seated Dining

ANTIPASTTI

Burrata (D)(V)

Burrata cheese with cherry tomatoes, white balsamic capsicum and zucchini

Cavolo Riccio (D)(G)(V)

Baby kale salad, spicy lemon and parmesan sauce, toasted bread sour dough bread croutons

Melanzane (D)(G)(V)

Eggplants parmigiana di melanzane

RISOTTO

Risotto Bosco (D)(V)

Wild forest and portobello mushroom risotto with black truffle

SECONDI

Salmone (F)

Seared salmon fillet, toasted quinoa salad, dill vinaigrette

Polletto (D)

Roasted baby chicken, burned baby roots and veg, jus

DOLCI

Tiramisu' (D)(G)

Classic tiramisu

Crema e Amarene (D)(N)

Sabayon ice cream, cherry in syrup, amaretto crumble

AED 500/ PER PERSON



ANTIPASTTI

Quattro Semi Salad (N)(VE)

Baby spinach, kale salad, clementine, peanut, baby gem, mix seeds, agave dressing

Tonno Battuto (F)

Tuna tartare, avocado, wasabi cream

Carpaccio di Manzo (D)

Beef carpaccio, Grana Padano shavings, fresh mushrooms, rocket leaves, truffle mayo

PASTA

Tortelli (D)(G)

Spinach and ricotta homemade tortelli, truffle cream sauce

SECONDI

Branzino (F)

Roasted seabass, Mediterranean crust, pizzaiola sauce

Guancia (D)

Wagyu braised beef cheek, sauteed kale, lime carrots puree

DOLCI

Gelato Verde Oro (D)(N)

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

Profiteroles (D)(N)

Chocolate hazelnut toffee profiteroles

AED 700/ PER PERSON

(D) Dairy, (N) Nuts, (G) Gluten, (F) Fish, (V) Vegetarian, (VE) Vegan

Seated Dining

AMUSE BOUCHE

Gillardeau oyster

Shallots vinegar (F)

ANTIPASTTI

Polpo (D)(F)(G)

Roasted octopus, grilled artichokes, cacio e pepe sauce

Battuto di Manzo

Wagyu beef tartar, black truffle, pickled mushrooms

Fichi e Caprino (D)(N)(V)

*Figs and goat cheese salad, balsamic dressing,
candied pecan nuts*

PASTA

Cappellacci di Manzo (D)(G)

Braised beef cappellacci, parsley cream, beef jus

SECONDI

Ricciola (F)

Basil, lemon roasted king fish fillet, wild broccoli, capsicum puree

Agnello (D)

Welsh lamb loin, leeks mashed peas, topinambur

DOLCI

Gelato Verde Oro (D)(N)

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

Baba' al Tavolo (D)(G)

Spiced Baba sponge, chantilly cream, red berries

AED 1000/ PER PERSON



AMUSE BOUCHE

Gillardeau oyster

Shallots vinegar (F)

Ars Italica Caviar bites (F)(G)

ANTIPASTTI

Cappesante Gratinata (D)(F)(G)

Seared Okkaido scallops, lemon butter sauce

Insalata Verde (VE)

*Charred asparagus, broccolini and edamame salad,
citrus dressing, toasted sesame*

Vitello Tonnato (F)

Roasted veal loin carpaccio, Tonne' sauce, capers dust

PASTA

Calamarata Gambero Rosso Pesto di Mandorle (D)(G)(N)

Red prawns calamarata pasta, almonds and basil Sicilian pesto

SECONDI

Merluzzo Nero (D)(F)

Citrus marinated black cod, Beluga lentils, broccoli puree

Filetto di Manzo (D)

Wagyu tenderloin, truffle mash potatoes, jus

DOLCI

Gelato Verde Oro (D)(N)

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

Tortino al Cioccolato (D)(G)

Chocolate fondant served with vanilla ice cream

AED 1500/ PER PERSON

(D) Dairy, (N) Nuts, (G) Gluten, (F) Fish, (V) Vegetarian, (VE) Vegan

Beverage

Designed for private celebrations and corporate events at sea, our drinks and cocktail service offers a refined selection crafted for effortless socialising. Expertly prepared and served on board by a professional mixologist, allowing you and your guests to relax, connect, and fully enjoy the experience.

Tuscany

COCKTAIL SELECTION

Aperol Spritz

Campari Spritz

Negroni

Margarita

Mojito

BOTTLE SELECTION

Provence Rose

Pinot Grigio

Prosecco

Beer

AED 450/PER PERSON

Unlimited Beverage Package up to 4 hours, inclusive of soft drinks and juices .



P i e m o n t

CHAMPAGNE

Laurent Perrier Cuvee Brut

COCKTAIL SELECTION

Peach Bellini

Aperol Spritz

Campari Spritz

Negroni

Margarita

Mojito

BOTTLE SELECTION

Provence Rose

New Zealand Sauvignon

Prosecco

Beer

Grey Goose Vodka

Tanqueray Gin

Johnnie Walker Red Label

AED 750/PER PERSON

Unlimited Beverage Package up to 4 hours, inclusive of soft drinks and juices





WHERE ADVENTURE MEETS ELEGANCE.

 +971 55 7702406

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