



CULINARY FACT SHEET

OVERVIEW:

SeaDream Yacht Club has achieved the industry's highest accolades for its two twin, casually elegant mega-yachts, SeaDream I and SeaDream II. With a maximum of only 56 couples and a 95-person award-winning crew, "It's yachting, not cruising," defines not only the size of the vessels, but the onboard lifestyle and anticipatory service. SeaDream Yacht Club provides a yachting experience visiting small harbours and ports around the world, many inaccessible by larger ships, on 7 to 15-day voyages. An incredible array of services, activities, water toys, dining, wine, premium drinks and gratuities are available through SeaDream's inclusive fare.

MENUS:

SeaDream's executive chefs and culinary team focus menus around the concepts of sustainability and local sourcing from the region surrounding each destination whenever possible. A Signature SeaDream experience features gourmet 5-star dining, prepared à la minute.

In regularly changing, artfully designed breakfast, lunch and dinner menus, the following signature menus are featured onboard:

Plant-Based and Vegan Menu

SeaDream offers plant-based & vegan gourmet cuisine, utilizing some of the world's finest ingredients, providing genuine nutrition and delicious taste, as well as offered cold-pressed raw and vegan juice smoothie bars. Guests have the option of experiencing an array of dishes prepared only with plant-based and vegan ingredients. A few highlights include: *Vegan Lentil Bolognese with Gluten Free Chickpea Pasta*; *Vegan Pumpkin and Zucchini Lasagna*; *Vegan Artichoke Pizza*; *Avocado Melt Club Sandwich with Roasted Peppers, Zucchini and Alfalfa Sprouts served with Carrot Aioli*; *Sweet Potato and Black Bean Vegan Burger with Eggplant-Peppers Relish and Sweet Potato Fries*; *Marinated Grilled Cauliflower on Pumpkin & Carrot Mousse with Roasted Pumpkin Seeds*; *Veggie Wrap with Apples and Chickpeas served with Avocado Dip and Spicy Hummus*; *Tofu Cakes on Sautéed Zucchini with Mint and Basil Sauce*; and the *Sweet Potato Vegetable Lasagna*.

The plant-based and vegan menu even includes dessert options, highlighting light yet indulgent selections like the *Vegan Chocolate and Black Bean Cake*; *Almond and Raspberry Pavé*; and the *Avocado & Coconut Chocolate Crunch*.

Le Menu Degustation

This multi-course menu is specially designed with elegant, light portions in mind so that an entire service may be enjoyed, from introductory first courses to delectable desserts to expertly paired wines. Highlights include dishes such as the *Terrine de Foie Gras*, a house-made terrine of foie gras with pear compote, brioche and port wine sauce; *Filets de Flétan*, grilled halibut filet served with gingered white asparagus and caviar beurre blanc; and 24-Carat Gold Leaf Topped Fondant au Chocolat with vanilla ice cream.

SeaDream Signature Selections

Each dinner menu includes a section called SeaDream Signature Selections. This permanent selection is featured every evening and includes such options as, *Homemade Truffle Tagliatelle al Peperoncino*, *Maple Orange Wasabi glazed Atlantic Salmon*, *Marinated NY Cut Kansas Beef Steak* and *New Zealand Lamb Lollipops with Korma Sauce*.

Specialty Options

Aside from the Plant-Based & Vegan Menu, SeaDream's daily menus include exciting vegetarian and gluten-free selections. Sugar-free options are always available on request. For other dietary needs, guests can consult with SeaDream at any time before the voyage to ensure that we fulfill your special needs.

SeaDream has implemented NON-GMO Organic Breakfast Cereals & Muesli. In pursuit of environmental awareness, SeaDream has discontinued the use of single-pack plastic yogurt cups, plastic straws and stirrers.

Charter Cuisine Development

For private full yacht charters, a SeaDream executive chef and yacht charter coordinator can assist in specially tailoring menus, culinary offerings and epicurean experiences to any specifications desired.

BEVERAGE

PROGRAM:

A complimentary daily selection of wine pairings are provided at lunch and dinner. In addition to complimentary wine selections, the SeaDream cellar is stocked with a varied collection from the Old and New World. A wide selection of rare and trendy wines including the Château Ducru Beaucaillou Grand Cru Classé and Insignia, Napa Valley may be available.

An open bar with select brands is available throughout the day, with beverages served upon request anywhere on board, including the Top of the Yacht Bar, featuring 360° views of the surrounding landscapes and seascapes. The Pool Bar offers refreshing beverages throughout the day and the Main Salon is enjoyed by guests for pre-dinner cocktails. After dinner service, the Piano Bar and Casino is a favorite locale for a nightcap. A premium listing of

spirits and concoctions is available, offering a selection of rare whiskeys and cognacs, trendy gins and vodkas, all at attractive prices.

SeaDream's menus also incorporate gourmet coffees and herbal tea selections, which are available anytime upon request.

CORPORATE CHEF: Tomasz Kozlowski