

Menu



Lemon
Yachts

ITEMS ON THE MENU MAY CONTAIN
ALLERGENS SUCH AS NUTS, GLUTEN & DAIRY

Lemonyachts.ae

REGULAR BREAKFAST MENU



AED **75**/PP
*Min Order 5 Pax

PASTRIES

Ham & Cheese Croissants
Pain AU Chocolat



SWEETS

Assorted Muffins
Mixed Fruit Platter



BEVERAGES

Fresh Juices
(Orange & Pineapple)
Tea & Coffee

VIP BREAKFAST



AED **120**/PP
*Min Order 5 pax

MAINS



MINI CROISSANTS
WITH
CHEDDAR CHEESE

SALMON, CREAMED CHEESE
AND CUCUMBER BAGELS



MINI YOGHURT
AND
GRANOLA POTS

CROISSANTS WITH
BUTTER AND JAM

ASSORTED BREAD
WITH BUTTER



ASSORTED MUFFINS

FRESH FRUIT PLATTER

HOTDOGS & BUNS MENU



AED **95**/PP
*Min Order 5 Pax

MAINS

FARMHOUSE VEGGIE BURGERS

TENDER CHICKEN BURGERS

ANGUS BEEF BURGERS

NEW YORK STYLE
CHICKEN HOTDOGS



TABLE CHIPS

MIXED FRUIT PLATTER

ASSORTED MUFFINS



CANAPÉ MENU

Smoke Salmon
Chive Cream Cheese Crouton_(F,D)

Beef Carpaccio Crostini
Parmesan_(G,D,M)

Tomato, Red Onion
&
Chive Bruschetta_(G,E,M)

Marinated Beetroot
&
Goats Cheese Tarlets_(G,D)

Spiced Beef
&
Vegetable Shashlik

Chargrilled Garlic Prawns
Mango & Chili Chutney_(G,D,Cr)

Teriyaki Marinated Chicken Skewers
Toasted Sesame Seeds_(SS)

Wild Mushroom
&
Parmesan Tart_(G,E,D)

Fruit Skewers

Mini Chocolate Brownie_(G,E,D,Sy)

Pecan Tart_(G,D,N)

Mango Panna Cotta_(D)

AED **220**/PP
*Min 10 Pax



REGULAR BBQ MENU



AED **150**/PP
*Min Order 3 Pax

**Cooked and prepared live on board*

NEW YORK STYLE CHICKEN
HOT DOGS

CHERRY TOMATO
AND
HALLOUMI SKEWERS

MARINATED CHICKEN SKEWERS

TENDER CHICKEN BURGERS

FARMHOUSE VEGGIE BURGERS

ANGUS BEEF BURGERS

MINTED LAMB KOFTA



TABLE CHIPS

HUMMUS & TZATZIKI DIP
WITH
CARROTS & CELERY STICKS

FRESH GREEN SALAD

CRUNCHY NACHOS

CAPRESE SALAD



ASSORTED MUFFINS

EXOTIC FRUIT PLATTER



KETCHUP, MAYO & MUSTARD

VIP BBQ MENU



Sky Walker Yacht's VIP BBQ menu is especially curated hand-picked high-quality ingredients offering a diverse range of grilled dishes. This menu incorporates a mix of premium cut meats, starters, and desserts to elevate the onboard barbecue experience.



STARTERS

Fresh Green Salad

Mixed lettuce, red radish, cucumber & cherry tomatoes. Served with Italian dressing.

Caprese Salad

Fresh mozzarella, ripe red tomatoes, and basil, plus robust olive oil and a pinch of salt and pepper.

Potato Salad

Fresh and creamy potato salad made with mayonnaise salt, pepper, and vinegar and topped with herbs chives or parsley.

DESSERTS

Signature Fruit Platter

Farm-fresh seasonal fruits cut and designed and served on a sharing platter.

Assorted Cupcakes

A selection of tangy cupcakes with icing on top.

AED **255**/Person *5 Pax +

AED **355**/Person *4 Pax -

VIP Charcuterie Board

UPGRADE AED **600**/Per Board *Suitable For 6

Filed with a variety of cheese, meat, crackers, olives, pickles, fruits, spreads, and nuts.

*VIP BBQ MENU 1/2

VIP BBQ MENU



ENTRÉE

Choose 4 from the selections

Grilled Ribeye Steak

Finest quality Ribeye Steak meat seasoned with dry rub spices and grilled to perfection.



Lamb Chops

Savoury lamb chops seasoned with fresh herbs and BBQ spices grilled to tenderness.



Grilled Prawn Skewers

Fresh tiger prawns marinated with lemon and mixed herbs and spices with grilled cherry tomatoes.



Grilled Salmon

Fresh pink salmon seasoned and grilled with butter and fresh herbs, crispy skin, and tender meat inside.



BBQ Chicken Thighs

Deliciously grilled BBQ-spiced chicken thighs smothered in sweet and smoky BBQ sauce.



Premium Wagyu Steak

UPGRADE AED 145/Per Person

Finest quality Ribeye Steak meat seasoned with dry rub spices and grilled to perfection.

*Served with a bread basket, rock salt and lemon wedges on the side.

*Cooked and prepared live on board

*VIP BBQ MENU 2/2

VIP BBQ SEAFOOD MENU



STARTERS & DIPS



Hummus

Authentic dip made from chickpeas, garlic, tahini and olive oil, served with pita/Arabic bread.



Moutabal

Made from aubergines, tahini, yoghurt, lemon, garlic, salt & pepper.



Babaghanouj

Smoky, rich, and creamy eggplant dip made by mixing tender roasted (or charred) eggplant and nutty tahini with garlic, citrus, and spices.



Veggie sticks

Freshly cut cucumber, capsicum, red bell peppers, and celery served with moutabal dip.

AED **295**/Person *5 Pax +

AED **395**/Person *4 Pax -

SALADS

Greek Salad

Freshly cut cucumber, tomatoes, capsicum, red onion, cherry tomatoes, diced feta cheese and black olives, served with Greek dressing.

Potato Salad

Fresh and creamy potato salad made with mayonnaise, salt, pepper, and vinegar, and topped with herbs, chives or parsley.

Salmon Salad

Premium smoked salmon, mixed lettuce, avocado, red onion, and cherry tomatoes tossed in homemade vinaigrette dressing.

Caprese Salad

Fresh mozzarella, ripe red tomatoes, and basil, plus robust olive oil and a pinch of salt and pepper.

*VIP BBQ SEAFOOD MENU 1/2

VIP BBQ SEAFOOD MENU



ENTRÉE

Grilled Seabass

Sea bass fillet seasoned with lemon, salt, peppercorn BBQ spices & paprika, Grilled with butter, thyme, and garlic and served with lime wedges, dill and freshly chopped parsley.



Orange Grilled Salmon

Orange marinated salmon fillet and season with salt, peppercorn BBQ spices & paprika. Grilled with butter, thyme, and garlic and served with grilled orange slices and capers.



Grilled Prawns

Fresh prawns marinated in lemon, salt & pepper and BBQ spices skewered with cherry tomatoes. Grilled with butter, garlic and thyme.



Grilled Fish Tacos WITH CORN SALSA

Grilled white fish (Cod or Dory) marinated with lemon salt, and peppercorn, topped with fresh sweet corn salsa.

Corn Salsa: made from purple cabbage mayonnaise salt & pepper sweet whole-kernel corn.



DESSERTS

Chocolate Cake (1 KG)

Light, moist, rich chocolate cake.



VIP Fruit Platter

Farm-fresh seasonal fruits cut and designed and served on a sharing platter.

**Cooked and prepared live on board*

**VIP BBQ SEAFOOD MENU 2/2*

INTERNATIONAL MENU

STARTERS

Vegetable Spring Roll, Sweet Chilli Sauce (G, E) (A£)

Fresh vegetables and aromatic herbs, served with a tantalizing sweet chilli sauce



DESSERTS

Fresh Fruit Salad

Mixture of seasonal fruits

Chocolate Cake (D, G, E)

A rich and moist dessert masterpiece crafted with layers of velvety chocolate sponge

Crème Caramel (D, E)

A smooth custard infused with rich caramel

Umm Ali (G, D)

Dessert made with layers of flaky pastry, creamy milk, & a hint of aromatic spices

AED **195**

*Min 10 Pax

SALADS

Hummus (ss)

A creamy chickpea dip, bursting with Mediterranean flavors

GREEK SALAD (D)

Lettuce, tomatoes, cucumbers, Kalamata olives, feta cheese, & zesty lemon dressing

Chicken Caesar Salad (D, E, Mu, F, G)

Crisp romaine lettuce, tender grilled chicken, and tangy Caesar dressing

Mediterranean Quinoa & Avocado Salad

A vibrant blend of fluffy quinoa, creamy avocado, and a medley of Mediterranean flavors

Tomato & Mozzarella Salad (D)

Juicy tomatoes and creamy mozzarella come together in a simple yet elegant salad

MAINS

Beef Bourguignon (G, D)

Beef slow-cooked in a red wine sauce, accompanied by caramelized onions & mushrooms

BBQ Chicken Drumsticks (D, MU)

Juicy chicken drumsticks, grilled to perfection with a smoky & tangy barbecue sauce

Baked Fish, Lemon Dill Sauce (F, D)

Delicate baked fish infused with a burst of fresh flavors, served with a lemon dill sauce

Chicken Biryani (D, N)

A fragrant rice dish cooked with chicken marinated in fragrant spices & served with raita

Rosemary & Garlic Roasted Potatoes (D)

Aromatic blend of rosemary and garlic, perfectly roasted with golden potatoes

Sautéed Vegetables

Crisp and tender sautéed vegetables, lightly seasoned and cooked to perfection

Steamed Rice

Fluffy and fragrant Basmati rice that perfectly complements a variety of dishes

GREEK MENU

SALADS

Traditional Greek Salad^(D)

Lettuce, tomatoes, cucumbers, Kalamata olives
feta cheese, & zesty lemon dressing

Stuffed Vine Leaves

Grape leaves wrapped around a fragrant blend
of seasoned rice, herbs, & spices

Moutabel^(D)

A smoky & velvety eggplant dip enriched
with tahini, lemon juice, & a touch of garlic

Beetroot Hummus^(ss)

A fusion of earthy beetroots, creamy
chickpeas, tahini, & a hint of zesty lemon

AED **195**
*Min 10 Pax



MAINS

Beef & Vegetable Shashlik

Beef, marinated in a flavorful blend of spices
and skewered with seasonal vegetables

Shish Taouk Skewers, Toun Sauce^(D, E, Mu)

Marinated chicken skewers, grilled to perfection, paired with
a heavenly toun sauce

Lamb Kofta Skewer, Tzatziki Sauce^(D)

Lamb kofta skewers, seasoned with
fragrant herbs & spices, & tzatziki sauce on the side

Fish Souvlaki, Lemon Marinade^(F)

Tender & flaky fish souvlaki, marinated in a tangy lemon infusion

Eggplant Moussaka^(D, G)

Roasted eggplant, tomato sauce
ground meat, & creamy béchamel, baked to perfection

Steamed Rice

Fluffy and fragrant rice that perfectly complements
a variety of dishes



DESSERTS

Fresh Fruit Salad

Mixture of seasonal fruits

Assorted Baklava^(D, G, N)

Embark on a sweet and nutty journey with
our decadent assortment of baklava

Chocolate Cake^(D, G, E)

A rich and moist dessert masterpiece crafted
with layers of velvety chocolate sponge

Rice Pudding^(D, N)

Rice pudding, simmered with vanilla
notes of cinnamon, & a sprinkle of toasted almond



LEBANESE MENU

SALADS

Hummus(ss)

A creamy chickpea dip, bursting with Mediterranean flavors

Fattoush(᠖)

Lebanese salad tossed with crispy pita bread, crisp vegetables, & zesty lemon dressing

Tabbouleh(᠖)

Combination of parsley, bulgur wheat, diced tomatoes, & zesty lemon dressing

Stuffed Vine Leaves

Grape leaves wrapped around a fragrant blend of seasoned rice, herbs, & spices

Cabbage & Mint Salad

The crunch of cabbage & the aroma of mint in a vibrant salad, tossed in a tangy dressing

MAINS

Shish Taouk Skewers, Toun Sauce(D, E, Mu)

Marinated chicken skewers, grilled to perfection, paired with a heavenly toun sauce

Lamb Kofta Skewer, Tzatziki Sauce(D)

Lamb kofta skewers, seasoned with fragrant herbs & spices, & tzatziki sauce on the side

Chicken Molokhia

Tender chicken simmered in a flavorful broth with nutritious molokhia leaves

Vermicelli Rice

Delicate strands of vermicelli intertwined with fluffy rice

Samak Sayadieh(F, N)

Fluffy and fragrant Basmati rice that perfectly complements a variety of dishes

Batata Bil Kizbarra(D)

Golden fried potatoes tossed with fragrant cilantro, garlic, and spices

DESSERTS

Fresh Fruit Salad

Mixture of seasonal fruits

Umm Ali(᠖, D)

Dessert made with layers of flaky pastry, creamy milk, & a hint of aromatic spices

Chocolate Cake(D, G, E)

A rich and moist dessert masterpiece crafted with layers of velvety chocolate sponge

Assorted Baklava(D, G, N)

Embark on a sweet and nutty journey with our decadent assortment of baklava

AED **195**
*Min 10 Pax

STARTERS

Baked Falafel, Tahini Sauce

Baked Falafel, served with a creamy tahini sauce



INDIAN MENU

(NON-VEG)

SALADS

Chana Chat

A medley of chickpeas & spices served with chutneys

Kachumber Salad

Diced cucumbers, tomatoes, onions, & cilantro, tossed in a tangy lemon dressing

Chukunder Salad

A blend of roasted beets, fresh greens, creamy goat cheese, and a citrus vinaigrette

Chicken Tikka Salad

Marinated grilled chicken, mixed greens, crunchy vegetables, & a delectable raita

Vegetable Raita^(D)

Yogurt dip loaded with diced cucumbers, tomatoes, onions, & a blend of spices

MAINS

Chicken Biryani^(D, N)

A fragrant rice dish cooked with chicken marinated in fragrant spices & served with raita

Dal Tadka

Yellow lentils simmered to perfection & tempered with aromatic spices & herbs

Fish Amritsari^(F)

Fish fillets marinated in a blend of spices coated with chickpea batter, & deep-fried

Palak Paneer

A classic dish made with fresh spinach, homemade cottage cheese, & aromatic spices

Steamed Rice

Fluffy and fragrant Basmati rice that perfectly complements a variety of dishes

Paratha^(D, G)

Flatbread made with whole wheat dough expertly layered and finished on a griddle

DESSERTS

Fresh Fruit Salad

Mixture of seasonal fruits

Gulab Jamun^(D, G)

Milk dumplings soaked in a fragrant rose-infused syrup

Chocolate Cake^(D, G, E)

A rich and moist dessert masterpiece crafted with layers of velvety chocolate sponge

Rice Kheer^(D, N)

Rice pudding simmered with milk, infused with cardamom, & garnished with crunchy nuts

AED **195**
*Min 10 Pax

STARTERS

Mini Punjabi Samosa, Mint Chutney^(D, G)

Spiced potato filling in puff pastry served with a side of mint leaf sauce



INDIAN MENU

(VEG)

SALADS

Chana Chat

A medley of chickpeas & spices served with chutneys

Kachumber Salad

Diced cucumbers, tomatoes, onions, & cilantro, tossed in a tangy lemon dressing

Chukunder Salad

A blend of roasted beets, fresh greens, creamy goat cheese, and a citrus vinaigrette

Vegetable Raita^(D)

Yogurt dip loaded with diced cucumbers, tomatoes, onions, & a blend of spices

Vegetable Raita^(D)

Yogurt dip loaded with diced cucumbers, tomatoes, onions, & a blend of spices

AED **160**/PP
*Min 10 Pax



MAINS

Vegetable Biryani^(D, N)

A fragrant rice dish cooked & marinated in fragrant spices & served with raita

Dal Tadka

Yellow lentils simmered to perfection & tempered with aromatic spices & herbs

Kadhayi Paneer^(D)

Paneer cooked in a spicy tomato and onion gravy, & finished with a touch of cream

Aloo Gobhi

Tender cauliflower and potatoes, stir-fried with aromatic spices and herbs

Steamed Rice

Fluffy and fragrant Basmati rice that perfectly complements a variety of dishes

Paratha^(D, G)

Flatbread made with whole wheat dough expertly layered and finished on a griddle



DESSERTS

Fresh Fruit Salad

Mixture of seasonal fruits

Jalebi

Deep-fried batter soaked in saffron-infused sugar syrup

Chocolate Cake^(D, G, E)

A rich and moist dessert masterpiece crafted with layers of velvety chocolate sponge



VEGGIE MENU



AED **120**/PP
*Min Order 5 Pax

MAINS

HUMMUS & TZATZIKI
WITH ARABIC BREAD

HALLOUMI & VEGGIE SKEWERS

ASSORTED VEGGIE WRAPS

VEGETARIAN BURGER

GREEK SALAD



Assorted Muffins
Mixed Fruit Platter



ADD ONS



Charcuterie Board

A visually stunning array of cured meats a variety of cheeses crackers, olives, dried fruits, nuts, and other accompaniments, artfully arranged for a delightful and shareable grazing experience.

AED **400** (4-6 Pax)



Standard Fruit Platter

Seasonal fruit selection typically includes a small variety of melon slices, grapes pineapple & watermelon

AED **150** (2-4 Pax)



VIP Fruit Platter

A delicious blend of seasonal fruit with colourful and varied options artistically displayed with garnish. Prepared fresh onboard Fruits include a variety of melons, grapes, pineapple, berries, and other citrus selections.

AED **300** (4-6 Pax)



Cakes(1KG)

Beautiful and delicious sponge cakes covered in flavouful buttercream made with natural ingredient for every occasion!

Choose from vanilla, chocolate& red velvet flavours with 1 complimentary message written on the cake.

AED **200** (4-6 Pax)



Sushi Platter

A delightful assortment of classic sushi rolls (60 pcs) artfully presented for a flavourful and visually stunning dining experience complimented by miso soup edamame & wakame salad.

AED **450** (4-6 Pax)

*Any customization or upgrades are subjected to additional charges