



P PLATINUM PLATE

SUPERYACHT CATERING

Platinum Plate is a premium catering service designed for superyachts, and luxury events. We combine gourmet food, **sustainable farming, and advanced technology** to create a unique and memorable dining experience for top-tier guests.

At the core of our concept is **BioLoop Soil-Free Agriculture (BLSA)** — our proprietary farming system based in **Ras Al Khaimah**. In these climate-controlled greenhouses, we grow **vibrant, nutrient-rich produce without soil, pesticides, or insecticides**. Everything is **harvested just hours before service**, ensuring maximum freshness and flavor.

Our dishes are then **precision-cooked using RoboChef™ AI robotic systems**, offering consistent, gourmet-quality results at scale, while preserving the elegance of handcrafted cuisine. This is supported by a team of **over 300 culinary and hospitality professionals**, including chefs from 5-star hotels, trained servers, and event managers. All operations run from **Grade A-certified kitchens**, guaranteeing world-class hygiene, efficiency, and reliability.

Full-Service Experience Includes Soft Drinks, Professional service team, and full on-site setup and cleanup, delivering a seamless experience on board.

OUR CATERING PACKAGES

STANDARD PACKAGE	PREMIUM PACKAGE	ROYALE PACKAGE
AED 169 PER PERSON	AED 249 PER PERSON	AED 399 PER PERSON

ALL PACKAGES INCLUDE

- A private chef
- Full service team
- Elegant tableware
- Complete on-site setup and cleanup
- Soft Drinks, Water & Ice
- Assorted Refreshers & Infusion Coolers

ITEM SELECTIONS

Choose your menu based on your package and number of guests. We'll handle the rest — flawlessly.

(PREMIUM) – Included in Premium & Royale Package Selections

(ROYALE) – Exclusive to Royale Package Selection

GUESTS	50 + GUESTS			20 + GUESTS		
DISH CATEGORY	STANDARD	PREMIUM	ROYAL	STANDARD	PREMIUM	ROYAL
LIVE COOKING STATIONS	2	4	6	-	1	3
CANAPÉS & SMALL BITES	5	6	8	4	5	6
SALADS & COLD APPETIZERS	5	6	8	4	5	6
MAIN COURSES	5	6	8	4	5	6
SIDES & ACCOMPANIMENTS	5	6	8	4	5	6
DESSERT SELECTION	5	6	8	4	5	6
TOTAL DISHES + STATIONS	27	34	46	20	26	33

LIVE COOKING STATIONS

	STANDARD	PREMIUM	ROYAL
20+	–	1	3
50+	2	4	6

Interactive gastronomy at sea — live stations blend visual theatre with gourmet indulgence, served as interactive counters or plated at the table for a touch of culinary performance aboard.

LC-01 TEPPANYAKI STATION(Premium)

Chicken · Vegetables · Prawns · Salmon · Fried Rice (Garlic, Egg, Soy)
Live searing on a hot iron griddle — chef-tossed, seasoned, served straight to the plate.

LC-01R TEPPANYAKI STATION (Royale) (SURF & TURF)

Surf & Turf: Lobster · Salmon · Steak · Chicken · Fried Rice
Premium surf & turf teppanyaki — lobster, salmon, steak seared live.

LC-02 SUSHI & SASHIMI STATION(Royale)

Assorted Maki (Salmon, Crab, Shrimp, Avocado, Veggie) · Sashimi · Nigiri · Edamame
Hand-rolled maki, nigiri & sashimi prepared to order by our sushi chef.

LC-03 INDIAN TANDOORI GRILL STATION

Chicken Tikka · Malai Tikka · Lamb Seekh (Premium) · Paneer Tikka
Clay-oven tandoori — tikka, malai, seekh, fresh naan.

LC-04 TAWA GRILL STATION(Premium)

Chicken · Seafood · Veg & Paneer · Stuffed Paratha, Roti
Sizzling tawa griddle — masala-tossed proteins & vegetables with fresh breads.

LC-05 GOURMET BURGER STATION

Chicken · Beef Cheeseburger · Veggie Patty · Brioche, Fries
Build-your-own gourmet burgers & sliders, brioche buns, fresh toppings.

LC-06 SHAWARMA STATION

Chicken Shawarma · Falafel · Veggie Wraps · Garlic Sauce, Tahini
Carved shawarma & falafel wraps, garlic sauce, tahini, pickles.

LC-07 BBQ & GRILL STATION(Premium)

Roast Beef · Chicken & Lamb Skewers · Chimichurri, Mustard
Open-flame BBQ & hot plate — skewers, roasts, chimichurri.

LC-07R STEAK & GRILL STATION(Royale)

Premium Steak · Chicken & Lamb Skewers · grilled veg
Premium steak & skewers seared to order.

LC-08 FISH & CHIPS CORNER(Premium)

Battered Cod · Chunky Chips · Lemon Aioli, Tartar, Malt Vinegar
Beer-battered cod, chunky chips, lemon aioli, tartar, malt vinegar.

LC-09 SEAFOOD GRILL STATION(Premium)

Hamour · Seabass · Seabream · Prawns · Garlic Butter, Lemon, Herb
Grilled fresh catch & prawns with garlic butter, lemon & herbs.

LC-09R SEAFOOD GRILL STATION (Royale) (LOBSTER & PRAWNS)

Lobster Tail · Tiger Prawns · Hamour · Seabass · Seabream
Premium seafood grill — lobster tail & tiger prawns.

LC-10 TEX-MEX STATION

Burritos · Quesadillas · Fajitas (Chicken, Beef, Veg) · Guac, Salsa
Burritos, quesadillas, fajitas built to order with guac & salsa.

LC-11 NACHO BAR

Tortilla Chips · Cheese Sauce · Guacamole, Jalapeños, Sour Cream
Loaded nacho bar — cheese sauce, guacamole, jalapeños, sour cream.

LC-12 PIZZA CORNER

Assorted Pizzas (Veg, Chicken, Beef) · Cheese, Olives, Chili Oil
Wood-fired assorted pizzas — veg, chicken, beef, cheese, chili oil.

LC-13 PASTA BAR

Penne · Spaghetti · Macaroni · Mushroom Cream, Tomato Basil, Bolognese
Live pasta tossed to order — penne, spaghetti, choice of sauces.

LC-14 ASIAN NOODLES STATION

Pad Thai · Egg · Rice Noodles · Chicken, Beef, Shrimp · Teriyaki, Schezwan, Soy
Wok-tossed Asian noodles — Pad Thai, egg, rice, choice of protein & sauce.

LC-15 RICE & BIRYANI STATION

Cheese Manakish · Zaatar Manakish · Emirati Regag
Fresh-baked manakish & Emirati regag to order.

LC-16 KATHI ROLL STATION

Paneer · Chicken Seekh · Lamb Kebab (Premium) Rolls
Rolled kathi wraps — paneer, chicken seekh, lamb kebab.

LC-17 PAV BHAJI & KEEMA STATION

Buttered Pav · Veg Bhaji · Chicken/Mutton Keema
Buttered pav with veg bhaji & spiced keema.

LC-18 RAK FARM HARVEST STATION

Custom Garden Salads · Microgreens · Edible Flowers · Tropical Fruit · Vinaigrette, Honey Yogurt
RAK farm garden salads, microgreens, edible flowers, tropical fruit.

LC-19 ICE CREAM & SUNDAE STATION

Assorted Ice Cream & Sundaes · Dark Chocolate Brownies · Toppings
Ice cream & sundae bar with brownies, toppings, sauces.

CANAPÉS & SMALL BITES

	STANDARD	PREMIUM	ROYAL
20+	4	5	6
50+	5	6	8

Elegant bites while you sail — hand-crafted canapés with refined, bite-sized flavors, perfect for welcome drinks, sunset receptions, or networking.

INTERNATIONAL

CS-01	BBQ Beef Bites (Jalapeño) (Premium)	
CS-02	Enchiladas Beef	G
CS-03	Meat Sambousek with Tahina Dip	
CS-04	Baked Chicken Wings	
CS-05	Chicken Slider	G
CS-06	Corn Dogs (Chicken)	G
CS-07	Enchiladas Chicken	G
CS-08	Chicken Tacos	G
CS-09	Chilli Mini Sausage	
CS-10	Fish Fingers with Tartar Sauce	C
CS-11	Shrimp & Olive Skewer (Premium)	
CS-12	Crab Toasties (Royale)	G
CS-13	Shrimp Tacos (Premium)	G
CS-14	Grilled Fish Bites	
CS-15	Arancini — Rice & Cheese Balls	
CS-16	Brie Cheese & Apricot Bruschetta	
CS-17	Farm Tomato & Basil Bruschetta	
CS-18	Cherry Tomato & Mozzarella Skew	
CS-19	Crispy Fried Cheese	D
CS-20	Croquetas de Patatas (Premium)	
CS-21	Jalapeño Popper Fritters	
CS-22	Stuffed Jalapeño (Jack Cheese)	
CS-23	Stuffed New Potato (Ratatouille)	
CS-24	Veg Tacos	G
CS-25	Vegetable Tempura	G E
CS-26	Veg Slider	G
CS-27	Loaded Fries (Assorted Toppings)	
CS-28	Mac & Cheese Bites	D

INDIAN

CS-29	Chicken Tikka Tartlet	G
CS-30	Hara Bhara Kebab	
CS-31	Mini Dahi Vada (Royale)	D
CS-32	Mini Samosa with Mint Chutney (F)	
CS-33	Vegetable Pakora	E
CS-34	Paneer Tikka	D
CS-35	Soya Tikka Kebab (Premium)	Y
CS-36	Spiced Paneer & Cucumber	D
CS-37	Veg Kathi Wraps	G
CS-38	Hariyali Chicken Tikka	

ASIAN

CS-39	Chicken Satay with Peanut Sauce	
CS-40	Chicken Spring Roll	G
CS-41	Dim Sum — Chicken & Seafood	
CS-42	Sushi — Crab & Chicken	E Y
CS-43	Dim Sum — Vegetable	
CS-44	Sushi Maki — Vegetable	
CS-45	Vegetable Spring Roll	G

MIDDLE EASTERN

CS-46	Chicken Shawarma Bites	
CS-47	Sheesh Taouk Skewers	
CS-48	Crispy Fried Halloumi	D
CS-49	Grilled Halloumi	D
CS-50	Falafel	
CS-51	Cheese & Za'atar Fatayer	D G S
CS-52	Sambousek Jibneh (Cheese)	D G
CS-53	Warak Enab (Stuffed Vine Leaves)	
CS-54	Kibbeh	
CS-55	Assorted Arabic Pickles	

SALADS & COLD APPETIZERS

	STANDARD	PREMIUM	ROYAL
20+	4	5	6
50+	5	6	8

Leaves, herbs, microgreens and edible flowers cut this morning at our Ras Al Khaimah farm — served as plated starters, shared mezze, or built live at the harvest station.

FROM OUR FARM			SL-19	Tabbouleh	
SL-01	RAK Harvest Salad (Royale)		SL-20	Fattoush	
SL-02	Farm Leaf Bowl		SL-21	Hummus	S
SL-03	Kale & Quinoa Salad (Premium)		SL-22	Baba Ganoush	
SL-04	Baby Rocca & Parmesan	D	SL-23	Moutabel	
SL-05	Farm Caprese (Royale)	D	SL-24	Moutabel Beetroot	
SL-06	Baby Spinach & Strawberry (Prem		SL-25	Muhamara	N
CLASSICS			SL-26	Labneh with Mint	D
SL-07	Caesar Salad		SL-27	Fried Cauliflower & Marrow	S
SL-08	Chicken & Avocado Salad		SL-28	Fried Eggplant & Tomato Salad	
SL-09	Tuna Niçoise Salad (Premium)		SL-29	Qudsiyah (Hummus with Foul)	S
SL-10	Citrus Coleslaw with Black Sesam		SL-30	Russian Potato Salad	
SL-11	Grilled Vegetable Antipasti		SL-31	Corn & Capsicum Salad	
SL-12	Italian Pasta Salad	G	SL-32	Farm Fresh Salad Platter	
SL-13	Beetroot with Feta Cheese	D	SOUPS		
SL-14	Greek Salad	D	SP-01	Sweet Corn Soup (Veg / Chicken)	
SL-15	Rocca Salad with Sumac Onion		SP-02	Cream of Tomato Soup	D
MIDDLE EASTERN MEZZE			SP-03	Tom Yum Soup	Y
SL-16	Kachumber / Shirazi Salad		SP-04	Lentil Soup (Shorba)	
SL-17	Aloo Chana Chaat		SP-05	Hot & Sour Soup (Veg / Chicken)	
SL-18	Raita	D	SP-06	Chicken Manchow Soup	G Y

MAIN COURSES

	STANDARD	PREMIUM	ROYAL
20+	4	5	6
50+	5	6	8

A refined selection of gourmet entrées — international favorites, Asian stir-fries and curries, Indian specialties, and Middle Eastern classics, served plated or buffet-style.

INTERNATIONAL — BEEF

- MC-01 Beef Goulash with Paprika (Premium) D G
- MC-02 Beef Macaroni G
- MC-03 Beef Stroganoff
- MC-04 Lasagna Bolognaise G
- MC-05 Roast Beef with Thyme Jus (Premium) D G
- MC-06 Shepherd's Pie G
- MC-07 Spaghetti & Meatballs G

INTERNATIONAL — CHICKEN

- MC-08 Buffalo Chicken Wings
- MC-09 Roast Chicken
- MC-10 Chicken Meatballs in Tomato Sauce D
- MC-11 Chicken Salona
- MC-12 Grilled Chicken & Mushroom
- MC-13 Parmesan-Herb Crusted Chicken
- MC-14 Spicy Cashew Chicken N
- MC-15 Truffle-Honey Chicken (Royale) D

INTERNATIONAL — SEAFOOD

- MC-16 Shrimp Pasta G
- MC-17 Cajun Salmon (Premium) D
- MC-18 Fried Fish with Tartar Sauce G
- MC-19 Grilled Fish (Lemon Butter) (Premium) D
- MC-20 Herb-Crusted Fillet of Salmon (Premium) D
- MC-21 Kingfish (Kana'ad) & Majbous Rice
- MC-22 Lemon-Garlic Shrimp (Premium) D
- MC-23 Seafood Gratin D

INTERNATIONAL — VEG & POTATO

- MC-24 Four Cheese Pasta D G
- MC-25 Lamb & Root Vegetable Stew (Premium) D G
- MC-26 Macaroni Bechamel D G
- MC-27 Pasta Carbonara D G E
- MC-28 Tomato Basil Pasta G
- MC-29 Baked Penne Ratatouille
- MC-30 Cauliflower & Broccoli Gratin D
- MC-31 Grilled Vegetable Lasagna G
- MC-32 Vegetable Ratatouille
- MC-33 Potato Gratin with Parmesan D
- MC-34 Herb & Sea Salt Roast Potatoes
- MC-35 Mashed Potatoes
- MC-36 Grilled Farm Vegetables

INDIAN — NON-VEGETARIAN

- MC-37 Tandoori Chicken
- MC-38 Butter Chicken Curry D
- MC-39 Chicken Biryani G
- MC-40 Chicken Seekh Kebab
- MC-41 Kadhai Chicken
- MC-42 Keema Mattar
- MC-43 Mutton Biryani (Premium) G
- MC-44 Mutton Rogan Josh
- MC-45 Fish Amritsari
- MC-46 Fish Curry
- MC-47 Tandoori Prawns (Royale)

MAIN COURSES

	STANDARD	PREMIUM	ROYAL
20+	4	5	6
50+	5	6	8

A refined selection of gourmet entrées — international favorites, Asian stir-fries and curries, Indian specialties, and Middle Eastern classics, served plated or buffet-style.

INDIAN — VEGETARIAN

MC-48 **Baingan Bharta**

MC-49 **Dal Makhani**

MC-50 **Dal Tadka**

MC-51 **Kadhai Chole**

MC-52 **Palak Paneer**

MC-53 **Paneer Butter Masala**

MC-54 **Paneer Mix Vegetable**

MC-55 **Rajma Masala**

MC-56 **Soya Chunk Masala**

MC-57 **Vegetable Biryani**

MC-58 **Jeera Aloo (Cumin-Spiced Potatoe**

INDIAN — JAIN

MC-59 **Jain Dal Tadka**

MC-60 **Jain Paneer Makhani**

MC-61 **Jain Kadhai Vegetables**

MC-62 **Jain Vegetable Pulao / Khichdi**

ASIAN

MC-63 **Stir-Fried Beef with Oyster Sauce**

MC-64 **Chicken Manchurian**

MC-65 **Stir-Fried Chicken & Ginger**

MC-66 **Thai Chicken Curry**

MC-67 **Chicken Adobo**

MC-68 **Bang-Bang Cauliflower**

MC-69 **Sweet & Sour Fish with Pineapple**

D MC-70 **Thai Red/Green Vegetable Curry**

MC-71 **Vegetable Manchurian** G Y

MC-72 **Asian Stir-Fried Noodles** G

D MC-73 **Pancit — Filipino Noodles** G

D MC-141 **Pad Thai Noodles** N E Y

D MC-142 **Singapore Noodles** E Y

MIDDLE EASTERN

MC-74 **Beef Meatballs in Tomato Sauce**

MC-75 **Lamb Kabsa (Premium)**

MC-76 **Lamb Kofta (Premium)**

MC-77 **Lamb Okra — Arabic Style (Premium)**

MC-78 **Chicken Machbous Rice**

MC-79 **Chicken Mandi (Premium)**

MC-80 **Maqlouba Chicken**

MC-81 **Hamour Fish & Machbous Rice**

MC-82 **Arabic Mixed Grill**

MC-83 **Mix Grill (Chicken & Beef Kofta)**

MC-84 **Vegetable Salona — Arabic Style**

MC-85 **Arabic Mixed Vegetable Curry**

MC-86 **Chole / Chana Masala**

MC-87 **Aloo Gobi**

SIDES & ACCOMPANIMENTS

	STANDARD	PREMIUM	ROYAL
20+	4	5	6
50+	5	6	8

Fragrant rice, traditional breads, sauces and chutneys crafted to complement the main courses with texture, aroma, and balance.

BREADS

SD-01	Assorted International Breads	G
SD-02	Assorted Indian Breads	G
SD-03	Amritsari Kulcha	G
SD-04	Assorted Arabic Breads	G

RICE & GRAINS

SD-05	Steamed Basmati Rice	
SD-06	Saffron Basmati Rice	
SD-07	Jeera (Cumin) Pulao	
SD-08	Vegetable Fried Rice	
SD-09	Mandi Rice	
SD-10	Majbous Rice with Nuts & Raisins	
SD-11	Iranian Rice & Dill	
SD-12	Vermicelli Rice — Arabic Style	G

SAUCES, DIPS & CHUTNEYS

SD-13	Mint Yogurt	D
SD-14	Mango Chutney	
SD-15	Tamarind Sauce	
SD-16	Garlic Mayonnaise	D E
SD-17	Tahina Dip (Sesame)	S
SD-18	Salsa Roja / Salsa Verde	
SD-19	Sriracha Mayo	D E
SD-20	Garlic Sauce	
SD-21	Sweet Chili Sauce	
SD-22	Lemon Vinaigrette	
SD-23	Jeera Rice (no onion)	
SD-24	Chicken Fried Rice	E Y

DESSERTS		STANDARD	PREMIUM	ROYAL
	20+	4	5	6
	50+	5	6	8

An elevated dessert offering curated for refined yacht experiences — from globally loved classics to regional delights, freshly prepared by our chefs.

INTERNATIONAL			DS-18	Gajar Halwa (Carrot Pudding) (Premium)	
DS-01	Mini Tiramisu Cups (Premium)	I	DS-19	Moong Dal Halwa	
DS-02	Cheesecake — Assorted	D G	DS-20	Rasmalai (Royale)	D
DS-03	Chocolate Mousse	D	DS-21	Phirni (Rice & Saffron Pudding)	
DS-04	Red Velvet Cake	G	DS-22	Kheer (Rice Pudding)	D
DS-05	Fresh Fruit Tartlets (Premium)	C	DS-23	Muhallabia	D E
DS-06	Brownie Bites	G	DS-24	Basbousa (Semolina & Coconut Ca	
DS-07	Apple Crumble	G	DS-25	Assorted Baklava	G N
DS-08	Vanilla Sponge & Strawberries		DS-26	Kunafa Cheese	D
DS-09	Classic Carrot Cake	G	DS-27	Luqaimat	G
DS-10	Pistachio & Rose Layer Cake (Royale)		DS-28	Umm Ali	N
DS-11	Chocolate Truffle Cake (Premium)		DS-29	Khabis (Semolina & Cardamom)	
DS-12	Assorted Pastries	G	DS-30	Arabic Rice Pudding	D
DS-13	Panna Cotta	D	DS-31	Stuffed Dates — Assorted (Royale)	
DS-14	Sticky Toffee Pudding		DS-32	Mango Sticky Rice	
DS-15	Fresh Cut Fruits (Seasonal)		DS-33	Cream Caramel	
DS-16	Ice Cream & Sundaes	D	DS-34	Fruit Custard	
INDIAN & MIDDLE EASTERN			DS-35	Malva Pudding	
DS-17	Gulab Jamun	G	DS-37	Sevian (Vermicelli Pudding)	D G