

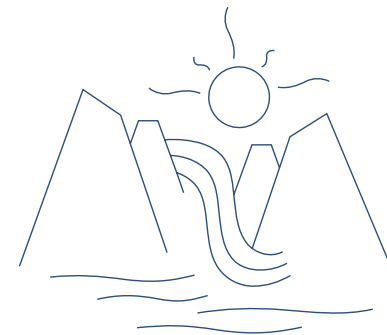


NORDLYS



CELEBRATING THE DELICATE FLAVOURS OF NORWEGIAN CUISINE

Taking inspiration from the shores of Norway where to forage all that grows in the wild, or hunting and fishing too, Norwegian dishes comprise a wonderful blend of hearty substance and delicate layers of flavours. It's this pride in using what's naturally offered by the earth and sea, that forms the backbone of Norwegian cuisine, and the inspiration for the menu at Nordlys.



APPETISERS

Hand Carved Locally Smoked Salmon

Soda bread, horseradish cream, cucumber and red onion pickle

Wild Sloe and Garlic Venison Salami

Red onion marmalade, toasted sourdough and watercress

Grilled Norwegian Langoustines 🌱

Seaweed butter and lime

Deep Water Shrimp

Dill crème fraîche, salmon roe and toasted rye

Roasted Forest Beetroot 🌱🌱

Soured cream and hazelnuts



🌱 Plant-based. 🌱 Vegetarian. 🌱 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Roasted Sognefjord “Glitne” Halibut 🌱

Slow cooked fennel with harissa, cocotte potato, saffron cream sauce

Fjord Duck Breast 🌱

Braised red cabbage, baked apple, juniper jus, Nordic root purée, lyonnaise potatoes

Roasted Barents Sea Cod 🌱

Potato purée, horseradish and herb butter, seaweed seasoned peas and celeriac

Wild Reindeer Pie

Native mushrooms and local blue cheese, truffle potato purée

Spiced Roasted Hispi Cabbage

Celeriac purée, heritage carrots, potato dumplings, Jarlsberg cheese sauce 🌱

Norwegian Seafood Platter for Two

Lobster, mussels, langoustines, Barents Sea king crab, scallop ceviche and Greenland prawns

\$20 supplement applies

SIDES

Grilled tender stem with grilled lemon and butter 🌱

Buttered asparagus, hazelnuts and lemon 🌱

Cauliflower cheese, crispy onions

Maple glazed heritage carrots 🌱

DESSERTS

Trio of Norwegian Desserts

Tilslørte Bondepiker, Apple fool, Salted Caramel and Ginger ☑

Spiced Chocolate and Almond Tart, Caramelised Orange ☑

Vanilla Cream Cheese Parfait, Oat Crumble, Douglas Fir and Cherry Gel ☑

Forest Blueberry Brûlé

Lingonberry Madeleine ☑

Selection of Artisan Cheese and Biscuits

Honeycomb, grapes and chutney

SWEET WINE

\$

Late Harvest Sauvignon Blanc - 75 ml

Viña Morandé, Casablanca Valley, Chile 7.50

Muscat de Rivesaltes - 75 ml

Els Pyreneus, Languedoc - Roussillon, France 8.00

Noble Riesling - 75 ml

Framingham, Marlborough, New Zealand 9.50

🌱 Plant-based. 🥗 Vegetarian. 🍷 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPARKLING SWEET WINE

\$

Moscato d'Asti - 150 ml

Fratelli Antonio e Raimondo, Piedmont, Italy 8.80

FORTIFIED WINE

\$

Madeira Malmsey 10 Year Old - 75 ml

Blandy's, Portugal (7) 11.50

Triana Pedro Ximénez Sherry - 75 ml

Bodegas Hidalgo, Spain (9) 10.50

Tawny 20 Year Old - 75 ml

Sandeman, Portugal (C) 10.50

COFFEE AND TEA

\$

illy Caffè

Americano 3.70

Cappucino 4.30

Espresso 3.30

Double Espresso 4.30

Flat White 4.60

Latte 4.50

Macchiato Caldo 3.80

Tea Forté

Signature Pyramid Infusers 3.90



CUNARD