

Surf & Turf

Steakhouse

APPETISERS

TURF SHARING BOARD FOR TWO

Crackling, mini pork ribs, honey glazed chipolata sausage, BBQ sauce, wholegrain mustard sauce, rustic bread

SURF SHARING BOARD FOR TWO

Mini crab cakes, prawn tempura, smoked salmon, sweet chilli sauce, wasabi mayonnaise, rustic bread

DEEP FRIED CHICKEN BOUQUET

Coriander batter, honey mustard sauce

PRAWN COCKTAIL (GF)

Bloody Mary shot, baby prawn remoulade wrap, prawns in cocktail sauce

PAN ROASTED JUMBO SCALLOPS (GF)

Celeriac puree, lemongrass sauce

SPINACH AND ARTICHOKE DIP (V, VE)

Rich cashew cream, crispy pitta chips

FRENCH ONION SOUP

Gruyère Crouton

CAESAR SALAD

Crafted at your table

SIDES

Sharing style cocottes

LOBSTER MACARONI CHEESE

TRUFFLE MASH (V, GF)

STEAK FRIES (V)

VEGETABLE OF THE DAY (V, VE, GO)

SAUTÉED MUSHROOMS (V, GF)

CREAMED SPINACH (V, GF)

GREEN BEANS, SMOKED TOMATO AND BACON SAUCE (GF)

SAUCES

BÉARNAISE

GREEN PEPPERCORN (GO)

RED WINE (GO)

MAÎTRE D'HÔTEL BUTTER (GO)

MAIN COURSES

CREATE YOUR OWN SURF & TURF

Choose one

GRILLED ATLANTIC SALMON (GF)

DRUNKEN PRAWNS (GF)

HALF A GRILLED SWEET LOBSTER TAIL (GF)

Choose one

FILLET OF ANGUS BEEF MEDALLION* (GF)

MAPLE-GLAZED CORN FED

BREAST OF CHICKEN (GF)

HERB-CRUSTED CUTLETS OF LAMB* (GF)

All our Surf & Turf combinations are served with grilled cherry tomatoes, fried onion rings and your choice of side orders and sauce

Rare – red, cool centre

Medium-Rare – red, warm centre

Medium – warm, slight pink centre

Medium-Well – warm centre, hint of pink

Well Done – brown throughout

SIGNATURE STEAKS

Each steak is carefully handpicked and cut in-house before being expertly seared on our 350°C grill. All our 28-day aged steaks are served with a choice of homemade sauces; béarnaise, green peppercorn, red wine and maître d'hôtel butter

18OZ PORTERHOUSE FOR TWO* (GF)

The rich flavour of sirloin with the tenderness of fillet

8OZ RIBEYE* (GF)

Well marbled and deliciously juicy

8OZ SIRLOIN* (GF)

Full of flavour and grilled to perfection

BUTCHER'S SPECIAL* (GF)

Slow-cooked beef short rib, Malbec reduction, lamb cutlet, mini filet mignon, black pudding flambéed in cognac

GRILLED PEPPERED TUNA STEAK*

Lime butter sauce

ROAST FILLET OF CAULIFLOWER (V, VE, GF)

Orange, pomegranate and raisin sauce, quinoa cake

(V) Vegetarian

(GF) Gluten-free

(GO) Gluten-free option available

(VE) Vegan

(VO) Vegan option available

*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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DESSERTS

CINNAMON APPLE TART (V)

Marzipan, raisins and caramelised nuts in flaky pastry, served warm with bourbon vanilla ice cream

THE RICHEST NEW YORK CHEESECAKE (V)

Mascarpone and cream cheese, vanilla pod, a spoonful of blueberry compote

TRIPLE CHOCOLATE BROWNIE SUNDAE (V)

Hot chocolate sauce, salted caramel ice cream

ZESTY TASTING BOARD (V)

Lemon meringue pie, lemon mousse, lemon tart, basil crème fraîche

FRESH FRUIT AND SORBET COUPE (V, VE, GF)

Berry coulis

BRITISH AND CONTINENTAL CHEESE SELECTION

Quince jelly, dried fruit toast, oatcakes

COGNACS, BRANDY AND PORTS

MARTELL VS 2.90*

MARTELL VSOP 3.50*

CARDENAL MENDOZA 3.00*

SANDEMAN RUBY PORT

COCKBURN'S SPECIAL RESERVE PORT

DESSERT COCKTAILS 2.50*

AMARETTO DREAM

Amaretto, Kahlúa, Frangelico, cream

DON PEDRO

Baileys Irish Cream, Kahlúa, vanilla ice cream, chocolate syrup

TIRAMISU MARTINI

Amaretto, Kahlúa, vodka, Mascarpone cheese and chocolate

HOT BEVERAGES

Serving Lavazza coffee

ESPRESSO 1.15*

CAFÉ LATTE 1.35*

CAPPUCCINO 1.35*

SPECIALITY BEVERAGES 2.50*

HIGHLAND COFFEE

Chivas Regal mixed with hot coffee and cream

CHOCOLATE ORANGE COFFEE

Grand Marnier, hot chocolate and a generous helping of cream

CAFÉ ROYAL

Martell VS and hot coffee, topped with cream

ITALIANO COFFEE

Sambuca, hot coffee and cream

Prices marked with an * indicate a supplement payable for guests with the All Inclusive Drinks Package

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