

Desserts


International cheese selection from the trolley
fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Raspberry chocolate tart
ginger cream

Crème caramel
marinated fresh fruit panaché

Selection of ice cream and fruit sorbets
ask your waiter for our assortment of ice cream and sorbets

Nougatine sundae
vanilla ice cream, brittle crumbs, caramel sauce and whipped cream

 **Apple crumble pie**
vanilla ice cream

Fresh fruit plate

Baked Just for You

Fresh from the oven every day

Wholemeal bread rolls
with crispy seeds

Grissini

Country white rolls

Starters

King crab compote
vegetable tartare, coconut milk marinade, fresh ginger, tarragon

Foie gras escalope*
candied apple, fig chutney, port wine reduction

Waldorf salad
lettuce, chicken, green apple, celery, walnuts, yogurt, chives
Blue cheese dressing

Cream of chickpea soup
with leeks and bacon


Main Courses

 **Fresh Pasta Made on Board**

Ravioli with lobster sauce
dilled ricotta filling, lobster morsels, fresh herbs


Grilled swordfish loin*
caramelised fennel, candied tomato purée, extra virgin olive oil

Cottage pie
beef, vegetable and cheese pie in a potato crust

 **Vegetable flan with capsicum**
garden greens and balsamic dressing

Always Available

Caesar salad
romaine lettuce, croutons, Parmesan, Caesar dressing
on request with: chicken breast, shrimp tails, tofu escalope

 **Pennette pasta**
with fresh tomato basil sauce

Angus beef burger*
crispy bacon, onion rings, cheddar cheese, steak fries, gherkins

* If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.