

# Dinner

## Starters

### Daily Specials

#### Marinated Octopus

pickled vegetables



#### Stuffed Baked Mushrooms

stuffed with sautéed spinach, grated Parmesan



#### Vegetable Spring Rolls

sweet chili sauce, lemongrass, cilantro

#### Beef and Barley Soup

pearled barley, braised beef, root vegetables

#### Caesar Salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

#### Shrimp Cocktail

classic horseradish cocktail sauce, fresh lemon

#### French Onion Soup

Gruyère crostini

## Entrées (+)

### Daily Specials

#### Penne all'Amatriciana

San Marzano tomatoes, pancetta, pecorino romano

#### Chicken Coq au Vin

classic French recipe with bacon

#### Wild Barramundi Filet

pan-fried, lemon beurre blanc

#### Slow-Braised Lamb Shank

onion mashed potatoes, buttered green beans



#### Chef's Indian Vegetarian

today's curated lentil and vegetable selection

#### Pennette Pasta

choice of Bolognese, Alfredo, or fresh tomato basil sauce

#### Grilled Chicken Breast

mashed potatoes, seasonal vegetables

#### Grilled Atlantic Salmon\*

rice pilaf, sautéed seasonal vegetables

#### New York Strip Steak\*

choice of herb butter, chimichurri, or green peppercorn sauce

(\*) A surcharge of \$ 5 for second entrée or more applies

## Steakhouse Selection

*We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.*

#### Linz Heritage Angus\*

8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

\$ 19.99

#### Broiled Cold Water Lobster Tail

hot drawn butter

\$ 19.99

#### Side Dishes

steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.



Vegetarian



Vegan



No Sugar Added

ENG

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

• If you require a special diet please ask our Restaurant Manager one day in advance.

• \*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..

• Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

## Desserts

### Chocolate Duo Cake

dark and white Bavarian cream, Sacher biscuit

### Coconut Cake

biscuit, coconut cream, raspberry sauce

### New York Cheesecake

strawberry compote

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



### Cherry Clafoutis Cream

baked custard, dark cherries

### Ice Cream and Sorbet

please enquire with your server on our daily selection of ice cream and sorbets



### No Sugar Added Ice Cream

please enquire with your server on our daily selection

## Sommelier Recommendations

### Sparkling Wine

Valdo, Prosecco DOC - Italy




\$ 10 \$ 40

### White Wines

Kim Crawford, Sauvignon Blanc, New Zealand

Castello di Poggio, Moscato, Italy

\$ 50  
\$ 10 \$ 40

### Rosé Wine

Château d'Esclans, Whispering Angel, France

\$ 15 \$ 60

### Red Wines

La Crema, Pinot Noir, California

Errazuris, Carménère, Chile(CC)

\$ 63  
\$ 10 \$ 40

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



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