

every day

starter ♥ fresh fruit cocktail

chilled shrimp cocktail
served with american cocktail sauce

guacamole and tomato salsa
crisp tortilla chips

caesar salad
hearts of romaine lettuce tossed with our caesar
dressing freshly grated parmesan cheese, anchovies and herb croutons

main ♥ broiled fillet of atlantic salmon served with steamed vegetables of the day

grilled flat iron steak from USDA choice beef
served with steamed vegetables of the day

♥ grilled chicken breast
served with steamed vegetables of the day

indian vegetarian
two fresh vegetables, lentils and basmati rice

southern fried chicken
served with mashed potatoes and gravy, steamed vegetables of the day

all main dishes are served with appropriate sides
these listed below are optional

side

baked idaho potatoes with sour cream and chives
steamed white rice
french fries
assorted steamed vegetable

* public health advisory: consuming raw or undercooked meats, poultry, sea-food, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

today

starter cream of sun ripened tomatoes
served with herb croutons

♥ tropical fruits
marinated with lime juice and a touch of tequila

fried chicken tenders, marinated cucumber and lettuce
served with a zesty honey mustard sauce

heart of iceberg lettuce
blue cheese, thousand island, ranch, balsamic vinaigrette or french dressing

beef and barley soup with diced root vegetables

♥ gazpacho andalouse
chilled tomato broth with diced plum tomatoes
peppers, cucumbers and mediterranean herbs

didja (as in did you ever ...)
food you always wanted to try, but did not dare

* cured salmon and candied tomato
dill cream, stewed apples and grapes in lemon dressing

main pan seared fillet of tilapia
green pea sauce, braised carrots

sweet and sour shrimp
large tiger shrimps in a tangy sweet and sour sauce
served with scallion, garlic and shrimp fried rice noodles

♥ chicken à la grecque
broiled boneless chicken breast with herbs and tomato sauce
virgin olive and basil oil

linguini with italian sausage, bell peppers and mushrooms
served with freshly grated parmesan cheese (also available as a starter)

tender braised beef brisket in gravy
served with roasted vegetables and mashed potatoes

♥ grilled tofu steak
vegetarian entree; served with scallion and cured tomato stir fry

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter baked stuffed white mushrooms
spinach, romano cheese and fine herbs

♥ greek farmer salad
iceberg lettuce, cucumbers, bell peppers, tomatoes, onions
black olives and feta cheese, tossed with vinaigrette

carpaccio of fresh pear and citrus segments
thinly sliced pears, orange and grapefruit wedges marinated with lime juice

minestrone milanese
italian vegetable soup with plum tomatoes, beans and pasta

west indian roasted pumpkin soup
gently roasted in the oven, blended with chicken stock and a touch of cream

strawberry bisque
chilled creamy strawberry soup with fresh mint

didja (as in did you ever ...)
food you always wanted to try, but did not dare

spicy alligator fritters
served on tropical tomato salsa

main spaghetti carbonara
tossed with a creamy bacon, cheese and garlic sauce; also available as starter

♥ grilled fillet of corvina
roasted broccoli, lemon caper dressing

broiled maine lobster tail and jumbo black tiger shrimp
potato mash, roasted broccoli florets

barbecued st. louis style pork spare ribs
grilled corn on the cob, spring onion, fries and creamy coleslaw

* tender roasted prime rib of american beef au jus
cooked to perfection, baked potato with traditional toppings

chili rellenos
tomato and broccoli stuffed pepper
baked with aged cheddar and manchego cheese

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter

prosciutto ruffles

thinly sliced italian ham and sweet melons

smoked chicken quesadilla

mild guacamole, tomato, cilantro salsa and sour cream
flour tortilla and field greens

french onion soup

baked with a slice of homemade bread
freshly grated gruyere and parmesan cheese

black bean soup

served with steamed rice and a touch of sour cream

chilled cucumber soup with dill

♥ chopped handpicked field greens

blue cheese, thousand island, ranch, balsamic vinaigrette or french dressing

didja (as in did you ever ...)

food you always wanted to try, but did not dare

♥ a study in sushi

* seared ahi tuna, ebi shrimp, and norwegian salmon tartar, soy sauce

main

penne mariscos

pasta tossed with shrimp, calamari, scallops and mussels in a tomato cream sauce
topped with grilled salmon (also available as a starter)

♥ chicken sicilian style

stewed potatoes and crisp garlic seasoned green beans

jerked pork loin

slowly roasted center cut pork loin, marinated in island spices and herbs
fried rice and crisp garlic seasoned green beans

baked meatloaf with gravy

creamy mashed potatoes with cheddar cheese

braised style short ribs from aged premium american beef

sesame eggplant and fried rice

baked herb polenta

vegetarian entrée; served with a ragout of wild mushrooms

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter smoked duck and caramelized oranges

fried shrimp
pickled cucumbers and plum sauce

yukon gold potato cream soup
enhanced with cheese and garlic croutons

♥ tom ka gai
thai chicken soup with coconut and lemongrass

chilled peach cream soup

wilted spinach and portobello mushrooms with fresh bacon bits
walnut and blue cheese dressing

didja (as in did you ever ...)
food you always wanted to try, but did not dare

shark and langoustino fire cracker roll
served with salsa verde

main farfalle with roast turkey breast and green peas
italian bow tie pasta tossed in a cream sauce (also available as a starter)

assorted seafood, newburg style
black tiger prawns and ocean scallops, tossed with a creamy lobster sauce
served with saffron pilaf rice

♥ grilled, marinated pork steak
grilled zucchini and sauteed, sliced potatoes

braised lamb shank in a burgundy sauce
marinated with garlic and fresh herbs
braised root vegetable

beef stroganoff
beef tenderloin tips in a creamy mushroom sauce
garnished with pickles, beets and sour cream, buttered egg noodles

black bean and vegetable enchiladas
vegetarian entrée; served with sour cream and guacamole

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter vine ripe beefsteak tomatoes and buffalo mozzarella
marinated with basil leaves and virgin olive oil

wild mushroom cream soup
enhanced with fresh herbs

chicken tenders marinated in thai spices
boston lettuce, carrots and sweet chili sauce

old fashioned chicken noodle soup

asparagus vichyssoise
chilled asparagus and potato soup, garnished with asparagus tips

♥ california spring mix and cherry tomatoes
blue cheese, thousand island, ranch, balsamic vinaigrette or french dressing

didja (as in did you ever ...)
food you always wanted to try, but did not dare

* oysters rockefeller
baked with spinach and cheese sauce

main lasagna bolognese
baked casserole with layers of pasta, lean ground beef, tomatoes,
spinach and mozzarella cheese served on pomodoro sauce
(also available as a starter)

shrimp & fries
breaded, deep-fried shrimps and french fries

oven roasted turkey
sage and onion stuffing, pumpkin scallion hash

♥ grilled red snapper fillet on gazpacho juice
served with pumpkin and scallion hash

* petite filet mignon and braised boneless short-rib
oven roasted potatoes, red burgundy wine sauce

♥ cinnamon pumpkin, squash, yam and cheddar cheese pie
vegetarian entrée

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter baked eggplant with mozzarella cheese
served on romesco sauce and green pea sauce

* seafood platter
black tiger shrimp, ahi tartare, and hickory smoked pacific salmon
served with watercress and american cocktail sauce

cream of garden fresh broccoli
with aged wisconsin cheddar

corn chowder maryland
creamy corn soup with, potatoes and vegetables

chilled creamy bing cherry soup

♥ green bean and roma tomatoes
garnished with tender greens, tossed in vinaigrette dressing

didja (as in did you ever ...)
food you always wanted to try, but did not dare

escargots
burgundy snails in garlic butter with chablis and pernod

main penne siciliana
durum wheat pasta, tossed with a sauce of eggplant, zucchini, plum tomatoes, cream
parmesan cheese and italian herbs (also available as a starter)

grilled jumbo tiger shrimps
served with our special marinara sauce, mustard potatoes

♥ martini© braised basa fillet with tomato, chili and fennel
served on a sundried tomato, chive and potato patty
(our winning recipe created by chef ajay nair
in the italian category at the 5th bacardi cruise competition)

roasted half spring chicken with gravy
served on herbed stuffing, green beans

* chateaubriand with sauce béarnaise
sliced, grilled beef tenderloin

spanakopita and stuffed bell peppers
greek pie with layers of phyllo dough, spinach, tomatoes and feta cheese
and couscous stuffed peppers, vegetarian entree

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter new england crab cake
served with apple relish, roasted bell pepper and rosemary remoulade

♥ grilled portabello mushroom and handpicked mesclun lettuce
marinated with balsamic, fresh basil and virgin olive oil

♥ arugula, mint and vegetable salad
garnished with feta cheese and sesame crusted flat bread

american navy bean soup
simmered with root vegetables

baked sweet potato soup
enhanced with smoked cheddar cheese

mango cream
iced mango cream soup, spiced with fresh ginger

didja (as in did you ever ...)
food you always wanted to try, but did not dare

frogs legs with provencale herb butter
served with warm garlic bread

main grilled chicken breast
served over fettuccine, tossed in mushroom cream (also available as a starter)

♥ broiled fillet of mahi mahi
artichokes, sun ripened tomatoes and kernel corn medley

panko crusted jumbo shrimp
artichokes, sun ripened tomatoes and kernel corn medley

bacon mac n' cheese (b.m.c.)
apple wood smoked bacon, with aged cheddar cheese
topped with a grilled, marinated chicken breast

* tender roasted prime rib of american beef au jus
baked potato with traditional toppings

zucchini and eggplant parmigiana
vegetarian entrée; served on pomodoro sauce

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter

thai shrimp soup
with baby shrimps and basil

pear and buffalo mozzarella salad
with herbs and olive reduction

fire roasted chicken in sesame dressing
served with blt salad

steamed maine mussels in a white wine and pernod broth
served with watercress and charred cherry tomato salad

duck consommé
garnished with julienne of smoked duck and wild mushrooms

♥ chilled watermelon soup

didja (as in did you ever ...)
food you always wanted to try, but did not dare

♥ ahi tuna salad on red beet carpaccio
* garnished with baby greens, marinated in sweet and sour horseradish dressing

main

♥ pan-seared sole fillet
portobello mushroom and ginger sauce
mac n cheese, garden green peas

pappardelle alla forestale
wide egg noodles in light cream sauce with sautéed mushrooms
(also available as a starter)

broiled center cut pork chop with mexican mole
slow cooked red cabbage and apple, mac n cheese

* roasted prime rib of american beef au jus
double baked potato with traditional toppings

eggplant moussaka
vegetarian entrée; casserole with layers of potatoes
purple onions and eggplant

shrimp bake
whole shrimp baked with cajun butter, served with yam stew

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter seafood cocktail with american cocktail sauce
smoked duck breast with candied root vegetables
asparagus and green pepper corn whipped cream

italian style, tomato and borlotti bean soup

♥ pot-au-feu
clear beef broth with chunks of beef and root vegetables

chilled butternut squash soup

♥ norwegian salmon and stewed apples
served on mixed garden and field greens
tossed with walnut and dill vinaigrette

didja (as in did you ever ...)
food you always wanted to try, but did not dare

green almond butter poached escargots
on burgundy braised wild mushrooms and soft herbed polenta porridge

main udon noodles with chicken tenderloins, shrimp and calamari
in a chicken and broth with lotus root, bamboo shoots,
spring onions and snow peas (also available as a starter)

♥ teriyaki salmon
broiled marinated fillet of norwegian salmon with a light ginger soy glaze

ossobuco
braised veal shank in red wine sauce with peppered broccoli
served over lyonnaise potatoes, candied carrot gratin

* filet mignon carnival
pommery mustard sabayon and lyonnaise potatoes, peppered broccoli
candied carrot gratin

roasted portabella mushrooms and beets on rice cakes
spiced with szechuan peppers and granny smith apple vinaigrette

spaghetti with meat balls and tomato sauce
baked with mozzarella cheese

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter chilled langoustino cocktail
served with sauce louse

steamed duck pot stickers
accompanied by soy mustard dip

bouillabaisse
a french style fish and seafood soup

♥ vietnamese pumpkin and chicken broth
spiced with scallions and fried garlic chips

chilled cream of peaches

♥ pita crisps and beef kebabs with greek farmer salad
tomatoes, cucumber, bell peppers, onions, olives, romaine lettuce and feta cheese
marinated with black olive vinaigrette

didja (as in did you ever ...)
food you always wanted to try, but did not dare

smoked salmon cheesecake
layers of smoked salmon, blanched leeks and cream cheese
served with caviar vinaigrette

main penne with artichoke hearts and stewed eggplant
in oven charred tomato and basil essence
(also available as a starter)

Grilled Rock Cornish Hen on Vegetable Cassoulet
Served with Poblano and Corn Gravy

♥ zuppa di pesce cioppino
sautéed shrimps, calamari, octopus, mussels, scallops, fresh fish and vegetables
in a light tomato sauce, served with garlic bread

* grilled new york sirloin steak
served with sautéed wild mushroom, grilled zucchini

baked phyllo pouches
vegetarian entrée; filled with kernel corn and lentils
roasted garlic and pineapple butter

louisiana fried catfish
tartare sauce, spicy fries

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter

baked mussels florentine
with leaf spinach and cream sauce

hawaiian breeze
an assortment of tropical fruit in a pineapple boat

mediterranean seafood chowder
enhanced with shrimps, bacon and green peas

♥ pistou broth
aromatic vegetable broth with basil and tarragon

chilled tomato and orange soup

♥ parma ham and pear marmalade
endive, radichio and walnuts, marinated with low calorie lemon grass vinaigrette

didja (as in did you ever ...)
food you always wanted to try, but did not dare

breaded frog legs
tarragon and mustard remoulade

main

bigolli arrabiatta
italian pasta in a zesty tomato sauce with parmesan cheese
(also available as a starter)

♥ seared fillet of victorian perch
potato croquette, pickled grapes and onions

duck a l'orange
tender roasted long island duckling
served with orange segments and cointreau sauce

* grilled ribeye steak tyrolienne
carrots, onion rings and creamed spinach

lentil timbale on potato gratin
vegetarian entrée; study in lentils and fingerling potato tartare

broiled center-cut pork chop
sage stuffing, baked apple sauce with cinnamon

♥ denotes healthy options which are low in fat, cholesterol and sodium

today

starter potage saint germain
peas soup with baby tomato salad

♥ petite marmite
clear beef broth with beef, chicken and vegetables

gazpacho blanco
chilled yogurt soup with diced cucumbers, peppers, onions and celery

langoustino cocktail
salad of crayfish and vegetables, served with american cocktail sauce

fire roasted chicken in sesame dressing
served with blt salad

♥ mixed garden and field greens
tomatoes, cucumbers and carrots with lemon vinaigrette dressing

didja (as in did you ever ...)
food you always wanted to try, but did not dare

♥ beef carpaccio
* thinly sliced raw beef tenderloin garnished with parmesan shavings
lemon juice and virgin olive oil

main barbecued, whole cornish game hen
marinated with southern herbs and spices

♥ blackened fillet of tilapia
topped with shrimp and seafood, jambalaya rice, scallion and cured tomato stir-fry

* broiled australian lamb chop
served with braised lamb leg meat

* grilled new york strip steak from aged american beef
served with a green peppercorn sauce

vegetarian lasagna with spinach, mushrooms and ricotta cheese
vegetarian entrée; served on italian tomato sauce

chicken pot pie
succulent chicken, carrots and green peas in creamy mushroom sauce
baked with a flaky crust

♥ denotes healthy options which are low in fat, cholesterol and sodium