

# 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

sake stewed beetroot carpaccio  
garnished with grapefruit segments, gorgonzola crumbles and baby arugula

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

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

broiled maine lobster tail and grilled jumbo shrimp  
roasted broccoli roses, potato mash

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

zucchini and eggplant parmigiana  
vegetarian entrée; tomato sauce

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

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

# after dinner

## desserts

bitter and blanc  
dark and white chocolate pudding

cherries jubilee  
dark cherries in our own sauce, flamed with cherry brandy  
served over vanilla ice cream

♥ banana gateau  
banana sponge cake with a low calorie banana cream

warm chocolate melting cake  
served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream  
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

## beverages

freshly brewed coffee, regular or decaffeinated  
milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee  
cappuccino \$2.95 latte \$2.95 espresso \$1.95

\* liqueurs  
sambuca • kahlúa • grand marnier • disaronno amaretto  
baileys irish cream • frangelico

\* cognacs and brandies  
hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.  
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

\* dessert wines and ports  
croft distinction • graham's six grapes  
washington hills, late harvest sweet riesling

\* regular bar prices apply