

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