

STEAKHOUSE

AT THE VERANDAH

APPETISERS

Caribbean Lobster Cocktail
Iceberg lettuce, tomato, Marie Rose sauce
and Thermidor toastie

H. Forman & Son London Cure Gin & Tonic Salmon*
Rye bread and traditional garnish

Clam Chowder
Bacon and Welsh rarebit

Caesar Salad
Romaine lettuce, Lyburn Old Winchester Cheese
salted boquerones and sourdough shards

Tea-smoked Duck Breast* with Mandarin Dressing
Jalapeño cornbread, toasted sesame slaw and pomegranate molasses

Salt Beef Brisket Hash
Free range duck egg yolk*, Dijon gravy
sweet and sour kosher pickles ④

Cured and Salt-baked Baby Beets
New Forest Rosary Goat's Cheese, candied pecans,
citrus, basil leaf and mint ✓ ④

ENTRÉES

Louisiana Short Rib
Slow-cooked in a light hickory smoke with spiced coffee crumble
and burnt shallot jus

Grilled Whole Dover Sole
Maitre d'Hôtel butter, Jersey Royals, asparagus and green bean fricassée

'Beyond Meat' Vegetarian Burger
Halloumi, tomato jam, dill pickles, crispy onions, brioche bun
and truffle mayonnaise ✓

All dishes below are served with jus and your choice of sides
Organic Label Rouge Roast Chicken Breast ④

Iberian Acorn-fed Pork Chop ④

Salt Marsh Lamb Cutlets* ④

SIGNATURE DISHES

The Cunarder Burger
8oz Prime H.G Walter's Beef Patty*,
Isle of Wight Blue cheese, double maple bacon
caramelised onions, brioche bun, bone marrow mayonnaise
and homemade ketchup

Earl Stonham Wagyu (Suffolk)* – Marble Score 8 ④
8oz Sirloin
\$30 supplement applies

Grand Platter Fruit de Mer for Two ④
Maine lobster
Rope-grown Irish mussels
Scottish langoustines
Alaskan King Crab leg
Ceviche* of Grand Bank scallops
Jumbo Mediterranean Carabiniro prawns
Served with Bloody Mary dip, garlic aioli and red wine shallot vinegar
\$20 supplement applies

STEAK

USDA Prime 28 Day Aged Grain Finished Angus* ④
12oz Sirloin

H.G Walter's
28 Day Dry-aged British Grass fed Black Angus* ④
12oz Rib Eye | 12oz Sirloin | 8oz Fillet

Deluxe Three Beef Sampler for Two
8oz H.G Walter's 35 Day Dry-aged Black Angus Fillet* ④
12oz 28 Day Aged Prime USDA New York Strip* ④
Louisiana Short Rib

Why not add Surf to your Turf?
Two giant tiger prawns flambéed in garlic and Cognac butter ④
\$10 supplement applies

*All steaks are accompanied by roasted sweet vine tomatoes,
portobello mushroom, land aress and your choice of sides*

SIDE SALADS

Iceberg Wedge
Bacon, crisp shallots, smoked tomatoes
and sour cream

House Salad
Avocado pear, beef tomatoes, barrel aged Feta,
red onion, Kalamata olives and
a citrus and oregano vinaigrette ④

Green Leaf and Herbs
French vinaigrette ✓ ④

VEGETABLES

Steamed tenderstem broccoli ④

Creamed baby spinach
Roasted shallots

Chargrilled Hispi cabbage
Creamy Ranch dressing ④

London Pride Beer tempura onion rings

POTATOES

Triple-cooked chips
French fries – add truffle oil and parmesan

Red skin potato and cheese bake ④

Yukon gold mashed potatoes ④

SAUCES

Béarnaise ④ | Sauce au poivre ④
Café de Paris butter ④ | Chimichurri ④

Should you wish to order an additional dish, a supplement charge of \$750 will apply to appetisers
and desserts and \$12.50 will apply to main courses. ✓ Vegetarian ④ Gluten free
Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to
allergies and intolerances available on request.
*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of
foodborne illness, especially if you have certain medical conditions.

Sailing with confidence – this menu will only be used once every 72 hours.

