





Sailaway Dinner


Always Available


 Classic Caesar Salad

Prawn Cocktail with Lemon Myrtle Dressing


(V) Fettuccine Alfredo, The All-Time Favourite from Rome

 Lemon Scented Salmon Fillet*


 Herb Marinated Breast of Chicken

 Beef Fillet Tournedos, Bearnaise Sauce*

Artisan Cheeses, Fig and Walnut Bread


 (V) Chilled Seasonal Fruit Plate

(V) Vegetarian

 Lotus Spa, these dishes reflect the perfect balance of nutrition and flavour


Appetisers

Lobster and Seafood Terrine, Sweet Pea Shoots, Garlic Aioli

 (V) Seasonal Fruit Selection with Armagnac


Vegetable Spring Roll, Hoisin-Peanut Dip

Soups and Salad

 Double Beef Broth with Carrot and Celery Julienne, Wild Rice


(V) Creamed Artichoke Bisque flavored with gremolata of lemon, garlic and parsley


(V) Iced Piña Colada Cream Soup Splashed with Rum

 (V) Iceberg Salad with Watercress and Shredded Carrots
Thousand Island, Citrus Vinaigrette or Low-Fat Tomato-Herb Dressing

Main Courses

Conchiglie Pasta Shells with Lemon Chicken
Broccoli, Tomato, Capers, Olive and Garlic Sauce

 (V) Moroccan Vegetable Ragout
Pita Bread

 Fillet of Rockfish with Grain Mustard Sauce
Baby Marrow Batons, Herb Couscous and Fresh Lemon

Baked Seafood Parcel, Lobster Cream
Prawn, Scallops, Calamari and Whitefish in Crisp Puff Pastry, Sautéed Vegetables

Port Glazed Ham with Cranberry Gravy
Vichy Carrots, Gratin Potatoes

Roast Prime Rib of Beef with Natural Jus*
Grilled Tomatoes and Jacket Potato

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hotel.