

TROPICAL DINNER MENU

Saturday, 9 August 2008 | Your Executive Chef is John P McMullan

WINE

CHAMPAGNE

Moët & Chandon Brut Impérial NV

Lively, well balanced and round, with a unique soft, yet dry finish.

£35.95 ½ bottle £17.95

LOIRE WHITE

Sancerre Henri Bourgeois

A supple, fruity wine, with a little sharpness, excellent with fish.

£21.00

AUSTRALIAN RED

Shiraz Tullumbra Estate

Dark berries and chocolate dominate the nose with a hint of smokiness. Peppery rounded fruits are balanced with the ripe and soft tannins.

£15.95

WINE OF THE CRUISE

CHILEAN RED

Casa Silva Carmenère

The wine shows plum fruit characters and lovely balance, goes well with poultry and meat dishes.

£12.95

AFTER DINNER LIQUER

Tia Maria (25ml)

£1.15

Cockburn's Port (50ml)

£1.20

FINE COGNACS, SPECIALITY SPIRITS AND LIQUEURS ARE AVAILABLE FROM THE TROLLEY IN THE DINING ROOM. YOUR WINE STEWARD WILL BE HAPPY TO DISPLAY THEM TO YOU.

V - DENOTES VEGETARIAN CHOICE

* - INDICATES CRUISE/TONE HEALTHY OPTIONS



PLEASE NOTE THAT SOME OF THESE DISHES MAY CONTAIN NUTS OR NUT EXTRACTS.

STARTER

Baked Banana wrapped in Streaky Bacon

Served with a Sweet & Sour Sauce

Caribbean Seafood Salad *

Mixed Seafood Salad served with a Thousand Island Dressing

Hot & Spicy Cheesy Mixed Potato Wedges (V)

Served with a Garlic Mayonnaise Dip

SOUP

Spicy Pork, Vegetable and Red Bean Broth

Chilled Pina Colada Soup (V)

Served with a Citrus Biscuit

MAIN COURSE

Red Snapper with Papaya Salad *

Served with Aromatic Basmati Rice and a Light Curried Cream Sauce

Grilled Sirloin Steak

Served with Mushrooms, Grilled Tomato, Chips and Béarnaise Sauce

Crumbed Breast of Chicken in a Coconut Crumb

Chicken Breast Stuffed with Cream Cheese and Mango served with Barbeque Sauce, Onion Rings and Corn Fritter

Lamb Fajitas with Floured Tortilla

Served with Aromatic Basmati Rice, Sour Cream and Guacamole

Taco Cup filled with Cous Cous and Re-fried Beans (V) *

Topped with a Tomato Salsa and Lime Pickle

Cold Cuts: Baked Ham, Roast Beef and Parsley Chicken

Vegetable and Potatoes: Snap Peas, Sweet Corn, Red Peppers and Boulangere

DESSERT

Spiced Pineapple Upside-down Sponge Pudding with Malibu Custard

Costa Rican Coffee and Dark Chocolate Tart with Tia Marie Sauce

Chilled Mango Soufflé

Tropical Fresh Fruit Salad *

Ice Cream: Vanilla, Strawberry and Peach & Mango

Sweet Sauces: Butterscotch, Chocolate and Melba

Melon Sorbet

A selection of British and Continental Cheeses with Biscuits and Fresh Fruit

Freshly Brewed Coffee Decaffeinated Cappuccino Espresso Speciality Teas

Fiesta Sweetmeats

Fresh from the Bakery

White, Wholemeal, Malted Wheat and Corn Bread