

6 COURSE DINNER UPGRADE



BREAD SERVICE

MINI BAGUETTE OR MINI BRIOCHE ROLL
served with butter

ENTRE I

ESCABECHE OF OCTOPUS AND PRAWN[#]
*spanish octopus tentacles and poached prawns,
with verde sauce (herb & avocado) and beetroot relish*

or

BURRATA SALAD
*burratina, san marzano tomatoes, arugula leaves, fresh basil,
sea salt, pepper & extra virgin olive oil (V)*

ENTRE II

TUNA TATAKI[#]
with truffle capellini

or

PAN SEARED FOIE GRAS
on crostini with cherry marmalade

or

TRUFFLE CAPELLINI
with mushroom and tossed salad (V)

SOUP

PORCINI MUSHROOM SOUP

KINDLY NOTE

Menu selections need to be made at least 72 hours prior to departure.
Otherwise, menu items marked with hash # will be served.



6-COURSE DINNER CRUISE MENU

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MAIN COURSE

(Individual serving, you may choose 1 main course only)

SLOW COOKED BRAISED BEEF

served with baby carrots, mushroom and mash potatoes or roasted potatoes

or

CAJUN STYLE MARINATED CHICKEN AU JUS[#]

served with roasted potatoes or mash potatoes with eggplant caponata

or

PAN SEARED BARRAMUNDI

paired with seafood bisque, asparagus spear and mash potatoes or roasted potatoes

or

OVEN BAKED LASAGNA

with seasonal vegetables (V)

INTERMEZZO

SOURSOP SORBET

DESSERT

ROYAL ALBATROSS TIRAMISU

chef's special

or

PETIT FOURS[#]

sea salt chocolate caramel tart, vanilla crème brule, macaroon

or

PANNA COTTA

with summer berries (V)

or

SEASONAL FRESH FRUIT PLATTER (V)

CHEESE PLATTER

*selection of 3 cheeses with a glass of port wine
(brie, comte and blue cheese)*



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