



**Menus provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard**

DINING EXPERIENCE

Choose 1 dish from each section of the Dining Experience menu, up to a maximum of 3 dishes. If you have purchased the Dining Experience package, you may replace a dish from the Dining Experience menu with one from the à la carte menu of the corresponding section for 50% of the listed price. You can also order any additional dish at full price.

APPETIZERS

NIÇOISE SALAD | Olive oil-poached tuna, anchovies, French beans, egg, green salad, tomato, potatoes and olives on a garbanzo pancake

SANTORINI SALAD **V** | Tomato, mint, barrel aged feta, cucumber, red onion, large capers, olives, oregano dressing

VITELLO TONNATO | The original!

SEARED CRAB CAKE | Lemon aioli

LIGURE **V** | Deconstructed Minestrone consommé, homemade pesto and San Marzano tomato pulp

MAIN COURSES

PASTA **V** | A daily chef signature pasta

VEGGIE **V** | Creamy goat cheese polenta, ratatouille, pine nuts

TUNA* | Sesame-seared, medium-cooked, grilled avocado, ponzu sauce

DOVER SOLE | Roasted, braised artichoke hearts, porcini mushrooms, veal jus (1.1 lb)

COCKEREL | Boneless, marinated in sweet garlic confit then grilled, with roasted jus, aioli and chunky fries

DESSERTS

CRUMBLE | Rhubarb, golden apples, ginger, fior di latte ice cream

CRÈME BRÛLÉE | Bourbon vanilla

TIRAMISÙ | The original!

ICE CREAM & SORBET | Please ask your waiter for the daily selection

SEASONAL FRESH FRUIT PLATE

V Vegetarian

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. * Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

TO SHARE

SEAFOOD PLATTER* (for two)

Spiny lobster, red king crab, blue crab, langoustines, Argentinian shrimps, sea scallops, wild clams

IMPERIAL OSCIETRA CAVIAR* 1.06 oz

Condiments, blinis

SEASONAL OYSTERS* ½ dozen

Mignonnettes, lemon

APPETIZERS

COLD NIÇOISE SALAD

Olive oil-poached tuna, anchovies, French beans, egg, green salad, tomato, potatoes and olives on a garbanzo pancake

SANTORINI SALAD **V**

Tomato, mint, barrel aged feta, cucumber, red onion, large capers, olives, oregano dressing

VITELLO TONNATO

The original!

TARTARE*

Yellowfin tuna, avocado, radish, micro greens

FOIE GRAS

Marinated in coarse salt, served with nuts and fig country grain bread, aged vinegar fig chutney

HOT

SEARED CRAB CAKE

Lemon aioli

OCTOPUS

Grilled, hummus, rocket leaves, semi-dried tomatoes

LIGURE **V**

Deconstructed Minestrone consommé, homemade pesto and San Marzano tomato pulp

V Vegetarian

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. * Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

MAIN COURSES

PASTA **V**

A daily chef signature pasta

VEGGIE **V**

Creamy goat cheese polenta, ratatouille, pine nuts

SEA BASS (for two) 2.2 lb

Oven-baked rock salt-crusted whole Mediterranean sea bass, fennel confit, raw fennel emulsion

TUNA*

Sesame seared yellowfin tuna, beet mash, asparagus, basil, lemon

LOBSTER

Thermidor, fresh green leaves, shaved white mushroom, light truffle oil

DOVER SOLE 1.1 lb

Roasted, braised artichoke hearts, porcini mushrooms, veal jus

VEAL

Tenderloin served rosé, slow-cooked lacquered short ribs, confit shallot, carrot velouté

LAMB CANNON (for two)

Served rosé in a crust, onion, tomato confit, anchovies, baby vegetables, rosemary-infused jus

COCKEREL

Boneless, marinated in sweet garlic confit then grilled, with roasted jus, aioli and chunky fries

SIDES

Garlic wilted baby spinach

Mashed potatoes with extra virgin olive oil

Greek lemon roasted potatoes

Provençal tomatoes

V Vegetarian

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. * Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

DESSERTS

CRUMBLE

Rhubarb, golden apples, ginger, fior di latte ice cream

PAVLOVA

Meringue, light cream, berries, coulis, fresh mint

CRÈME BRÛLÉE

Bourbon vanilla

TIRAMISÙ

The original!

ICE CREAM & SORBET

Please ask your waiter for the daily selection

TROPICAL FRUITS

Large selection on ice to share

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

