

# Dinner

## Starters

### Daily Specials

**Marinated Octopus**

stewed with roasted vegetables

**Stuffed Baked Mushrooms**

stuffed with sautéed spinach, grated Parmesan

**Vegetable Spring Rolls**

sweet chili sauce, lemongrass, cilantro

**Beef and Barley Soup**

pearled barley, braised beef, root vegetables

**Caesar Salad**

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

**Shrimp Cocktail**

classic horseradish cocktail sauce, fresh lemon

**French Onion Soup**

Gruyère crostini

## Entrées (+)

### Daily Specials

**Penne all'Amatriciana**

San Marzano tomatoes, pancetta, pecorino romano

**Wild Barramundi Filet**

pan-fried, lemon beurre blanc

**Chicken Coq au Vin**

classic French recipe with bacon

**Slow-Braised Lamb Shank**

onion mashed potatoes, buttered green beans

**Chef's Indian Vegetarian**

today's curated lentil and vegetable selection

**Pennette Pasta**

choice of Bolognese, Alfredo, or fresh tomato basil sauce

**Grilled Chicken Breast**

mashed potatoes, seasonal vegetables

**Grilled Atlantic Salmon\***

rice pilaf, seasonal vegetables

**New York Strip Steak\***

choice of herb butter, chimichurri, or green peppercorn sauce

<sup>(\*)</sup> A surcharge of \$ 5 for a second entrée or more, excluding the pasta dishes, applies.

## Steakhouse Selection

*We proudly serve beef sourced from Linz Heritage Angus, expertly aged and cut by Meats by Linz.*

**Broiled Cold Water Lobster Tail**

hot drawn butter

\$ 19.99

**Linz Heritage Angus\***

8-oz grilled filet mignon or 14-oz bone-in New York strip steak with your choice of sauce

\$ 19.99

**Side Dishes**

steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed vegetables, steamed rice, or whipped potatoes

18% restaurant gratuities automatically added to all purchases.

Vegetarian

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If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

\*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.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

## Desserts

### Chocolate Duo Cake

dark and white Bavarian cream, Sacher biscuit

### Coconut Cake

biscuit, coconut cream, raspberry sauce

### Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

### New York Cheesecake

strawberry compote



### Chocolate Fudge Cake

strawberry compote

### Ice Cream and Sorbet

please ask your waiter about our daily selection of ice cream and sorbets



### No Sugar Added Ice Cream

please ask your waiter about our daily selection

## Sommelier's Recommendations

### Sparkling Wine

Valdo, Prosecco DOC, Italy,

 \$ 14
  \$ 49

### White Wines

Kim Crawford, Sauvignon Blanc, New Zealand  
Castello di Poggio, Moscato, Italy

\$ 14 \$ 49

### Rosé Wine

Gérard Bertrand, Côtes des Roses Rosé, France

\$ 15 \$ 54

### Red Wines

Borgogno, Nebbiolo No Name, Italy  
Errazuris, Carménère, Chile

\$ 14 \$ 76

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



Vegan



No Sugar Added