



# SEABOURN

DINNER OPTIONS - MONDAY, OCTOBER 28, 2013

## THE COLONNADE - SURF & TURF

### APPETIZER

POACHED JUMBO SHRIMP COCKTAIL  
avocado, cocktail sauce

PAN SAUTEED DUNGENESS CRAB CAKE  
marinated fennel & red onion salad, truffle remoulade,  
arugula

NEW ENGLAND CLAM, CORN & POTATO CHOWDER  
saffron essence

### MAIN COURSE

GRILLED FILLET OF ALASKAN KING SALMON\*  
pommes fondant, braised artichokes, lemon beurre blanc

"SURF & TURF" - BEEF TENDERLOIN & BROILED LOBSTER TAIL\*  
roasted potatoes, green beans, bearnaise

### DESSERTS

LAYERED CHOCOLATE AND PEANUT BUTTER CAKE

Please Ask Your Waiter for the Vegetarian Option

## PATIO GRILL - AMERICAN BBQ

### APPETIZERS (FROM THE BUFFET)

California Rolls\*  
Crab and Avocado Cocktail  
Marinated Grilled Vegetables  
Smoked Halibut, Honey Mustard Dressing \*

### PIZZA (FROM THE BUFFET)

Chicken BBQ  
BBQ Sauce, Chicken, Corn, Peppers, Mozzarella,  
Cheddar Cheese, Onions, Garlic

### PASTA

Lobster Mac 'n Cheese  
Lobster, Elbow Pasta, Bechamel, Cheddar Cheese

### FROM THE GRILL

BBQ Beef Short Ribs  
BBQ Glazed Corn-Fed Chicken Breast  
BBQ Glazed King Salmon\*  
Tamarind Glazed Jumbo Shrimp

### SIDINGS

Corn on the Cob  
Grilled Vegetables  
Roasted Sweet Potato

### SAUCES

Peppercorn  
BBQ

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Mango Tartlets  
Opera Cake  
Fresh Fruits  
Ice Cream & Sorbet

Please Ask Your Waiter for the Vegetarian Options

\*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, milk, poultry and/or eggs may increase your risk for food borne illness especially if you have certain medical conditions



SEABOURN

## ROOM SERVICE MENU – AVAILABLE AT ALL TIMES

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### STARTERS

Smoked Salmon, Cream Cheese, Onions, Caper Berries\*  
Prosciutto & Melon, Bread-Sticks, Parmesan\*  
Chilled Jumbo Shrimp Cocktail, American Cocktail Sauce  
Beef / Chicken Consomme, Fresh Vegetables  
Roasted Tomato Soup, Fresh Basil

### MAINS

Penne Pasta Choice of Plum Tomato Sauce or Basil Pesto  
Caesar Salad: Choice of Grilled Chicken or Garlic Shrimps  
Pan Sauteed Salmon Fillet, Steamed Vegetables, French Fries\*  
Rosemary Roasted Chicken Breast, Steamed Vegetables, French Fries, Roasted Poultry Jus  
Grilled New York Cut Striploin Steak, Steamed Vegetables, French Fries, Herb Butter\*  
Club Sandwich, Grilled Chicken, Smoked Bacon, Boiled Egg, Coleslaw, French Fries  
Pizza Margherita, Roma Tomatoes, Mozzarella, Fresh Basil  
Hamburger or Cheeseburger, Coleslaw, French Fries\*  
American Beef Hot Dog Coleslaw, French Fries

### DESSERTS

Strawberry New York Cheese Cake  
Chocolate Pot De Creme, Creme Chantilly, Chocolate Florentines  
Vanilla, Chocolate, Strawberry Ice Cream  
Home Made Cookies  
Fresh Fruit Plate  
International Cheese Plate, Fig Jam, Dried Apricots, Walnut Crisp



# SEABOURN

DINNER OPTIONS - MONDAY, OCTOBER 28, 2013

## THE RESTAURANT

### CHEF THORSTEN'S SELECTION

#### STARTER

MARINATED ARCTIC CHAR SASHIMI\*  
tomato, green & black olive, romaine lettuce,  
cucumber yogurt sauce

CRISPY VEGETARIAN SPRING ROLLS  
red mustard dip

PARSNIP & BLACK TRUFFLE VELOUTE  
slow braised veal "vol au vent"

BABY ROMAINE WITH CAESAR STYLE VINAIGRETTE  
garlic croutons, parmesan cheese

#### MAIN COURSE

PACIFIC COD CAPONATA\*  
raisin puree, pine nuts, puttanesca sauce

GRILLED NEW YORK STRIP STEAK & ENGLISH PEA PUREE\*  
pearl onions, green peppercorn sauce

#### SEABOURN SIGNATURE

CARAMELIZED SEA SCALLOPS\*  
fresh linguini, crab and lemongrass emulsion

#### LOCAL FLAVOURS

BRAISED IBERICO PORK AND SHRIMP DUMPLINGS  
roasted root vegetables, hot romesco sauce

#### VEGETARIAN

EGGPLANT RELISH & HUMMUS  
roasted peppers, crostini, tomato oil

CLEAR VEGETABLE BOUILLON  
herb pesto, ratatouille ravioli

TOSSED TOMATO & GRILLED BREAD  
cucumber and toasted pine nuts

GRATINATED CAULIFLOWER POLONAISE  
chopped eggs and parsley

SOY GLAZED SHIITAKES & GINGERED GREENS  
crunchy vidalia onions and onion soubise

#### Available Through Room Service During Restaurant Opening Hours

#### In suite Fruit of the Day - Apples

Women who eat at least one apple a day are 28 percent less likely to develop type 2 diabetes than those who don't eat apples. Apples are loaded with soluble fibre, the key to blunting blood sugar swings

The Romans developed the art of grafting in order to produce better varieties and many varieties developed by them are still grown today. The typical apple tree is dwarf-like, but was once rather tall.

## RESTAURANT 2

CHEF'S COCKTAIL: LOBSTER MARTINI, WATERMELON GELEE, VANILLA CHAMPAGNE FROTH

ARTICHOKE SALAD, SEARED YELLOW FIN TUNA, BLACK OLIVE VINAIGRETTE\*  
CRAB @ SPINACH POP, STIR FRIED SHIITAKE MUSHROOMS, BOK CHOY  
CURED @ ROASTED DUCK BREAST, MANGO, CHILI MINT OIL \*

LEMONGRASS SEAFOOD PRESSE, DOUBLE SHOCKED SHRIMP  
TOMATO @ COCONUT CAPPUCCINO, BRAISED OXTAIL CIGAR

CRISP SEA BASS BRANZINI, BEAN MELI-MELO, CITRUS FONDUE\*  
BARBEQUE GLAZED SHORT RIB @ SEARED FOIE GRAS, ORANGE POTATO SOUBISE\*

SWEET COFFEE SANDWICH, SEA SALT CARAMEL ICE CREAM, WHITE CHOCOLATE FOAM

The innovative tasting menus at Restaurant 2 are served in a casual, friendly style. Seating is limited and reservations are required. Touch Guests may be seated together at tables for six, another way to ensure a fun, informal dining experience at our most unusual dinner option

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SEABOURN







SEABOURN

DINNER OPTIONS - TUESDAY, OCTOBER 29, 2013

## THE COLONNADE - ELEGANT

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### APPETIZER

MALOSSOL OSSETRA CAVIAR, POTATO SHALLOT CAKE\*  
remoulade, spiced greens

TWICE BAKED GOAT CHEESE SOUFFLE  
roasted sweet garlic cream

WHITE TOMATO CAPPUCINO  
sun blushed tomatoes

### MAIN COURSE

BUTTER SAUTEED AMERICAN LOBSTER TAIL \*  
porcini mushroom risotto, asparagus, lemon butter sauce

TOURNEDO OF BEEF "ROSSINI"\*  
sauteed foie gras, rissole potatoes, truffled madeira sauce

### DESSERTS

CLASSIC CRÈME BRULEE  
white chocolate biscotti

**Please Ask Your Waiter for the Vegetarian Option**

## PATIO GRILL - CLOSED

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SEABOURN



### THE RESTAURANT

#### CHEF THORSTEN'S SELECTION

##### STARTER

SEARED BEEF CARPACCIO\*  
sesame vinaigrette, toasted shiitake mushrooms and scallions

PAPPARDELLE PASTA DUCK RAGOUT  
mushroom sauce

BLACK AND BLUES ONION SOUP FRESH THYME  
jack daniels and roquefort crust

ASIAN NOODLE SALAD  
ponzu dressing

##### MAIN COURSE

PAN SEARED WHITE SEA BASS\*  
braised pommes fondant, celeriac puree, watercress sauce

OVEN ROASTED VEAL LOIN\*  
creamy sweetbread puff pastry case, red wine jus

##### SEABOURN SIGNATURE

OVEN BAKED JIDORI CHICKEN BREAST  
wrapped in parma ham, tarragon summer vegetables

##### LOCAL FLAVOURS

RUM BUTTER POACHED SHRIMP\*  
braised short ribs, pumpkin puree, warm bitter greens salad

##### VEGETARIAN

CHILLED VEGETABLE LASAGNA  
grilled and roasted nicoise olive vinaigrette

TOMATO CREAM SOUP  
polenta croutons, three pepper cream

WATERMELON & ROCKET SALAD  
tangerine dressing

BAKED BEETROOT BROCCOLI TART  
sour cream dressing

"VINDAYE" MUSTARD SALIPICON  
VEGETABLES & PALM HEARTS  
pan roasted Jerusalem artichokes

#### Available Through Room Service During Restaurant Opening Hours

##### In suite Fruit of the Day - Pear

As a very good source of dietary fiber pears might logically be expected to help protect us from development of type 2 diabetes as well heart disease.

There is some debate about the exact origins of the European pear, but many experts believe that European pears and Asian pears evolved separately and during the same approximate time in history roughly 1000 BC.

### RESTAURANT 2

CHEF'S COCKTAIL: CRISPY FOIE GRAS, PORT WINE SPLASH\*

LOBSTER ROLL, YOGURT CAVIAR SAUCE  
BACALAITO FRITTER, AVOCADO @ TOMATO SALAD  
SEARED PANELA KING SALMON, WHITE BEAN SALSA, PIQUILLO COULIS\*

SHIRAZ BRAISED OXTAIL PRESSE, MANCHEGO POTSTICKERS  
WHITE ASPARAGUS VANILLA CAPPUCCINO, MUSHROOM TOAST

DRUNKEN JOHN DORY, PORCINI @ SWISS CHARD, HAZELNUT VINAIGRETTE\*  
TUSCANY BRAISED VEAL, MASCARPONE MASHED POTATO

DARK CHOCOLATE GANACHE, ESPRESSO CITRUS PANNA COTTA, CONDENSED MILK ICE CREAM

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# SEABOURN

DINNER OPTIONS - WEDNESDAY, OCTOBER 30, 2013

## THE COLONNADE - JAPANESE

### APPETIZER

SUSHI OF SEARED HAMACHI, TUNA & SALMON\*  
wasabi and soy sauce

LOBSTER TEMPURA  
stir fried vegetables, coriander sauce

MISO SOUP  
soba noodles, tofu and leek

### MAIN COURSE

GRILLED JUMBO SHRIMP WITH TAMARIND GLAZE  
warm vegetable and glass noodles

TEPPANYAKI STYLE BEEF TENDERLOIN\*  
wok sauteed vegetables, fried rice, teriyaki sauce

### DESSERTS

TAPIOCA TART WITH GREEN TEA ICE CREAM

**Please Ask Your Waiter for the Vegetarian Option**

## PATIO GRILL - CHOP HOUSE

### APPETIZERS (FROM THE BUFFET)

Arugula & Watermelon Salad  
Prawn Cocktail With Horseradish Cream  
Marinated White Anchovies  
Air Dried Beef, Pickled Vegetables\*

### PIZZA (FROM THE BUFFET)

Parma, Brie E Carciofi  
Tomato Sauce, Mozzarella Cheese,  
Brie Cheese, Artichokes, Prosciutto

### PASTA

Pappardelle with Braised Short Rib  
English Peas, Cipollini Onions, Cherry Tomatoes,  
Parmigiano-Reggiano Cheese

### FROM THE GRILL

Beef Cowboy Steak 16 oz.\*  
Veal Chop 12 oz.\*  
Single Bone Lamb Chops 10 oz.\*  
Salmon Cotelette 10 oz.\*

### SIDINGS

Mixed Vegetables  
Sauteed Spinach  
Truffled French Fries

### SAUCES

Bearnaise  
Peppercorn  
Garlic Butter

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Cherry Crumble Tart  
Moist Chocolate Cake With Meringue  
Fresh Fruits  
Ice Cream & Sorbet

**Please Ask Your Waiter for the Vegetarian Options**

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SEABOURN



## THE RESTAURANT

## CHEF THORSTEN'S SELECTION

## STARTER

MALOSSOL CAVIAR WITH CAULIFLOWER PUDDING\*  
red beet juice, crispy shallots, blood orange

PAN SEARED FOIE GRAS\*  
nutmeg caramelized roasted pear compote

GREEN ASPARAGUS CREAM SOUP  
salmon quenelles and scallions

BABY SPINACH SALAD WITH PULLED DUCK CONFIT  
black truffle dressing

## MAIN COURSE

GRILLED LOBSTER TAIL  
chervil risotto, champagne beurre blanc

ROAST RACK OF LAMB\*  
vegetable couscous, eggplant puree, spiced lamb jus

## SEABOURN SIGNATURE

FILLET OF BEEF WELLINGTON\*  
sauteed vegetables, pommes dauphine, madeira jus

## LOCAL FLAVOURS

PAN ROASTED TURBOT FILLET\*  
shallot spinach, herbed pommes puree, morel sauce

## VEGETARIAN

SLOW ROASTED BABY BEETS WITH FRESH  
BUFFALO MOZZARELLA  
port wine dressing

MUSHROOM & PARMESAN BROTH  
porcini and chives

HARICOTS VERTS, CUMIN TOASTED ALMONDS  
roasted pepper strips, curry oil

GREEK FETA & SPINACH FILO  
tzatziki

HAND ROLLED GNOCCHI PRIMAVERA  
white truffle oil, parmesan shavings

Available Through Room Service  
During Restaurant Opening Hours

## In suite Fruit of the Day - Grapes

Grapes clean out your cholesterol and intestines and strengthen your heart; they increase your blood flow and help with calorie burning. They complement workouts very well

Some of the best wine grapes are grown on rocky soil that would not produce satisfactorily any other food crops. The fruits need strong sun to ripen, but cool nights

## RESTAURANT 2

MALOSSOL OSSETRA CAVIAR\*  
POTATO SHALLOT CAKE REMOULADE, HERB SALAD

FOIE GRAS TORCHON\*  
QUINCE CONFITURE, ROASTED HAZELNUTS, HAZELNUT BRIOCHE

Ω  
PUFF PASTRY BAKED PARMESAN & PROSCIUTTO CONSOMME  
NAVY BEANS

WHITE PLUM TOMATO CAPPUCCINO  
SUN BLUSHED TOMATOES

Ω  
BLOOD ORANGE & CAMPARI SORBET  
CHAMPAGNE TOPPING

Ω  
BROILED LOBSTER TAIL  
LEMON RISOTTO, GREEN ASPARAGUS, NEWBURG SAUCE

CHATEAUBRIAND\*  
ROAST FILET OF BEEF TENDERLOIN, POMMES NEUF, ASPARAGUS RAGOUT, TRUFFLE JUS

Ω  
SOFT CENTERED CHOCOLATE GANACHE CAKE  
FRESH BERRIES & VANILLA ICE CREAM

Ω  
ICE PRALINES & WARM AMARETTI



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## THE COLONNADE - MEDITERRANEAN

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### APPETIZER

GRILLED SHRIMP, ROASTED TOMATO & GOAT  
CHEESE TIAN  
asparagus and dijon vinaigrette

SPRING CHICKEN CASSOULET "EN CROUTE"  
creamy forest mushrooms, truffle,  
fresh tarragon

TUSCAN STYLE WHITE BEAN & VEGETABLE SOUP  
meatballs, escarole, garlic croutons

### MAIN COURSE

PAN SEARED GROUPER\*  
warm nicoise style salad, crisp giant capers,  
black olives

ROAST RACK OF LAMB PROVENCALE\*  
gratin potatoes, ratatouille,  
sweet garlic rosemary jus

### DESSERTS

BAKLAVA WITH CARAMELIZED HONEY

Please Ask Your Waiter for our Vegetarian Option

## PATIO GRILL - AL FRESCO DINNER

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### APPETIZERS (FROM THE BUFFET)

Buffalo Mozzarella, Roma Tomatoes  
Aged Balsamic, Extra Virgin Olive Oil  
Salsify & Salami Milano Cocktail  
Grilled Marinated Vegetables  
Seared Beef Carpaccio, Pickled Artichoke  
Pesto, Citrus Dressing\*

### PIZZA (FROM THE BUFFET)

Frutti Di Mare  
Tomato Sauce, Mozzarella, Calamari, Clams, Shrimp,  
Garlic, Onions

### PASTA

Fettuccini Pesto, Red Bliss Potatoes, String Beans

### FROM THE GRILL

Garlic & Herb Roasted Kurobuta Pork Chop\*  
Pancetta Wrapped Veal Tenderloin\*  
Grilled Branzino\*  
Lamb Rack Chops\* 10 oz.

### SIDINGS

Asparagus  
Tomato Paprika Ragout  
Lyonnaise Potatoes

### SAUCES

Bearnaise  
Balsamic Jus

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Tiramisu  
Cassata Meringue Cake  
Fresh Fruits  
Ice Cream & Sorbet

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THURSDAY, OCTOBER 31, 2013

## THE RESTAURANT

### CHEF THORSTEN'S SELECTIONS

#### STARTER

YELLOWFIN TUNA TARTARE WITH DAIKON RADISH\*  
noir toast points

MARYLAND CRAB CAKES & BEEFSTEAK TOMATO CARPACCIO  
gribiche vinaigrette

HEARTY CAVOLO NERO  
borlotti beans, smoked bacon

TOSSED ARUGULA LEAVES  
mango, red radish, crisp onion, citrus dressing

#### MAIN COURSE

PHEASANT IN PAN JUICES  
caramelized shallots, sweet garlic confit, basted turned potatoes

CRISP LEMON SOLE GOUJONS\*  
artichoke, mushrooms and olive potatoes

#### SEABOURN SIGNATURE

CARVED NY STEAK\*  
brussel sprout puree, baked beets, port wine jus

#### LOCAL FLAVOURS

TAGLIATELLE PASTA IN LOBSTER COCONUT RAGOUT  
mango, cilantro

#### VEGETARIAN

LAYERED HERB MARINATED GOAT CHEESE FLAN &  
FRESH TOMATO  
pesto dressing

CHILLED GAZPACHO  
guacamole, cumin oil

MESCLUN WITH "MIMOSA" STYLE DRESSING  
garden fresh herbs

SPINACH & CORN FRITTERS  
sauteed bok choy, oriental stir fry sauce

RATATOUILLE RAVIOLI IN CARAMELIZED ONION BROTH  
crispy shallots

**Available Through Room Service  
During Restaurant Opening Hours**

#### In suite Fruit of the Day - Bananas

High in potassium and low in salt, bananas are officially recognized by the FDA as being able to lower blood pressure, and protect against heart attack and stroke.

Inexpensive tropical tree fruit widely cultivated in all tropical countries. The decorative tree has large leaves and the fruit growing on a flowering stem, with the bananas pointing upwards. The growth is rapid in bunches, called *hands*.

## RESTAURANT 2

CHEF'S COCKTAIL: GRILLED OCTOPUS CEVICHE, FENNEL SALAD, LEMON GRAPE JUICE

LOBSTER CORN DOG, TRUFFLE SAUCE  
CRISP LAMB KOFTA, SUN DRIED TOMATO COULIS  
CHICKEN BRICK PARCEL, MUSTARD DIP

BUTTERNUT SQUASH PRESSE, FOIE GRAS SANDWICH\*  
SALSIFY @ APPLE CAPPUCCINO, MUSHROOM CROSTINI

ROASTED SOCKEYE SALMON IN SAKE GINGER BRINE, MELTED COUS COUS\*  
ORANGE SOY BURBERRY DUCK, ARTICHOKE TART TATIN, QUINCE PUREE, PROSCIUTTO SAUCE\*

FLORENTINE @ PUMPKIN NOUGATINE, BANANA TOFFEE, BOURBON ICE CREAM

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## THE COLONNADE - STEAK HOUSE

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### APPETIZER

SEARED BEEF TATAKI\*  
pickled vegetables, ponzu jelly, tahini puree

CRISPY CORN CRUSTED PRAWN  
fennel slaw, romesco sauce

ROASTED GARLIC SOUP  
chive chantilly, crunchy rosemary brioche

### MAIN COURSE

RIBEYE STEAK\*  
FILET OF BEEF TENDERLOIN\*  
SHORT RIBS  
SOCKEYE SALMON FILLET WITH LEMON BUTTER  
SAUCE \*

served with sweet peas, corn, truffled mashed  
potatoes & caramelized onion jus

### DESSERTS

FRESH STRAWBERRY CHEESECAKE  
Graham Cracker, Walnut Tuille

Please Ask Your Waiter for our Vegetarian Option

## PATIO GRILL - SURF & TURF

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### APPETIZERS (FROM THE BUFFET)

Tuna Ceviche, Cilantro, Lime\*  
Shrimp, Crab Claw Cocktail, Mango and Papaya  
Smoked Salmon, Red Onions and Capers\*  
Beef Pastrami, Cucumber, Radish\*

### PIZZA (FROM THE BUFFET)

Margherita  
Roma Tomatoes  
Mozzarella Cheese  
Garlic  
Fresh Basil

### PASTA

Shrimp Tagliatelle  
Florida Rock Shrimp, Heirloom Cherry Tomatoes  
Basil, Garlic, Butter

### FROM THE GRILL

Beef Filet Mignon 8oz / 5oz\*  
Rib-Eye Steak 10oz\*  
Grilled Nigerian Shrimp  
Free Range Chicken Breast

### SIDINGS

Ratatouille  
Green Beans  
Potatoes Mousseline

### SAUCES

Bearnaise  
Peppercorn  
Shallot-Cabernet Jus

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Cheesecake  
Tri Level Chocolate Cake  
Fresh Fruits  
Ice Cream & Sorbet

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FRIDAY, NOVEMBER 1, 2013

## THE RESTAURANT

### CHEF THORSTEN'S SELECTIONS

#### STARTER

CHICKEN LIVER PARFAIT  
caramelized figs, toasted hazelnuts, brioche toast

TWICE BAKED GOAT CHEESE SOUFFLE  
roasted sweet garlic veloute

GOLDEN MUSSEL CHOWDER  
tomato herb concasse

TABBOULEH WITH ROASTED HAZELNUTS  
lemon dressing

#### MAIN COURSE

SEARED SHRIMPS WRAPPED IN PROSCIUTTO  
caramelized cauliflower, artichokes and salsify ragout,  
sauce duglere

GRILLED HANGER STEAK WITH CELERY VARIATIONS\*  
braised radishes and truffled jus

#### SEABOURN SIGNATURE

BRAISED VEAL OSSO BUCCO  
porcini risotto, shallot confit, lemon herb gremolata

#### LOCAL FLAVOURS

MARINATED & ROASTED ALBACORE TUNA  
corn blini, peas and sugar snaps, hot bell pepper nage

#### VEGETARIAN

SWISS CHARD-POTATO FLAN WITH QUAIL EGG\*  
poached white asparagus, citrus-tomato coulis

HERBAL TEA, VEGETABLE & WONTON SOUP  
spring onions, chili oil

BABY ROMAINE LEAVES, CHERRY TOMATO & CUCUMBER  
tapenade croutons, creamy parmesan and garlic dressing

CURRIED VEGETABLE SAMOSA  
raita, tamarind sauce

NOODLES VEGETABLE STIR FRY FRIED TOFU  
garlic soy broth

**Available Through Room Service  
During Restaurant Opening Hours**

#### In suite Fruit of the Day - Plums

Plums are a great source of Vitamin C, helping your  
body fight infections, as well as increasing your iron  
absorption.

Plums are of many varieties, some are sugary sweet  
and others are quite tart and cannot be eaten raw.  
The color is not generally an indication of ripeness;  
the black-skinned varieties are generally sweeter  
than the red-skinned varieties..

## RESTAURANT 2

CHEFS COCKTAIL: SEARED TUNA MOJITO, SHAVED WATERMELON, MINTED LIME DASH, POP CORN\*

CURED ALASKAN KING SALMON, CRUNCHY ROOT VEGETABLES, OLIVE TAPENADE DRIZZLES\*

LOBSTER @ CHORIZO CROQUETTA, EGGPLANT @ OLIVE RELISH

MARINATED RED BEETS, CREAMY GOAT CHEESE, SHALLOT VINAIGRETTE, PINE NUTS

LIME KISSED DUCK PRESSE, SOBA PASTA, SHIITAKE @ BOK CHOY, GRILLED CHILI BALLS

CLAM CAPPUCCINO, CILANTRO FOAM, CORIANDER @ MASCARPONE CRISP

SPICED CALIFORNIA HALIBUT, CRISP FOIE GRAS, ROASTED PINEAPPLE CHUTNEY\*

TAMARIND GLAZED HANGER STEAK, CORN CAKE, POACHED TOMATOES\*

WHITE CHOCOLATE MASCARPONE CHEESE CAKE, CHERRY JELLY @ SORBET

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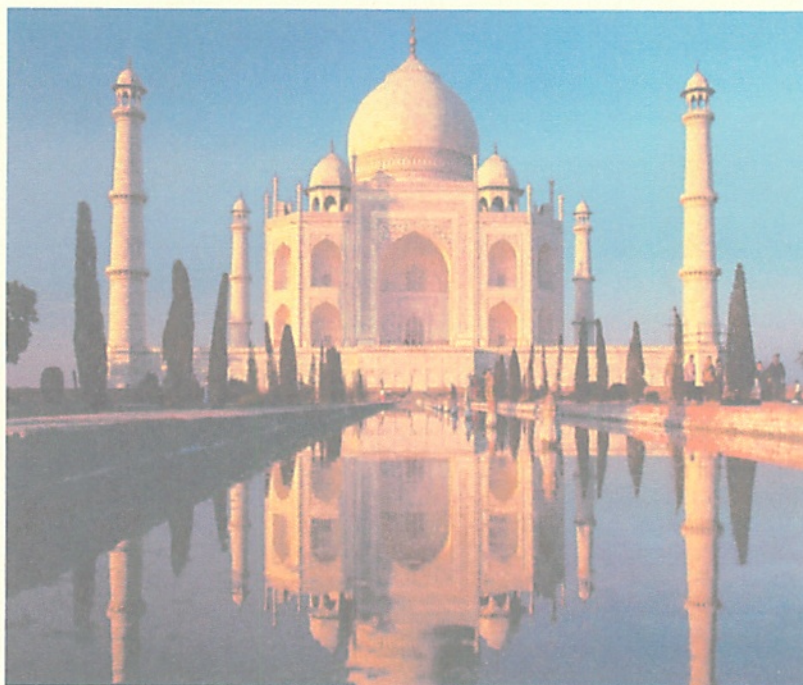
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## THE COLONNADE - INDIAN MARKET

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Join us for the Indian Market

## PATIO GRILL - AMERICAN BBQ DINNER

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### APPETIZERS (FROM THE BUFFET)

California Rolls\*  
Crab & Avocado Cocktail  
Marinated Grilled Vegetables  
Smoked Halibut, Honey Mustard Dressing\*

### PIZZA (FROM THE BUFFET)

Chicken BBQ  
BBQ Sauce, Chicken, Corn, Peppers, Mozzarella, Cheddar,  
Onions, Garlic

### PASTA

Lobster Mac 'n Cheese  
Lobster, Elbow Pasta, Bechamel, Cheddar Cheese

### FROM THE GRILL

BBQ Beef Short Ribs  
BBQ Glazed Corn-Fed Chicken Breast  
BBQ Glazed King Salmon\*  
Tamarind Glazed Jumbo Shrimp

### SIDINGS

Corn on the Cob  
Grilled Vegetables  
Roasted Sweet Potato

### SAUCES

Peppercorn  
BBQ

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Mango Tartlets  
Opera Cake  
Fresh Fruits  
Ice Cream & Sorbet

Please Ask Your Waiter for the Vegetarian Option

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SATURDAY, NOVEMBER 2, 2013

## THE RESTAURANT

### CHEF THORSTEN'S SELECTION

#### STARTER

SMOKED DUCK CARPACCIO\*  
orange, cranberry & truffle relish, orange candied zest

POTATO BONDA YOGURT DUMPLINGS  
cucumber coriander relish, chapatti bread

MOROCCAN CHICKPEA SOUP  
king prawn

ICEBERG & RED LEAF LETTUCE  
crisp bacon, apple, chipotle and buttermilk dressing

#### MAIN COURSE

SEARED VEAL MEDALIONS\*  
savoyard potatoes, green asparagus, madeira cream sauce

PAN SAUTEED SEA SCALLOPS, CORN & SCALLION RISOTTO \*  
green asparagus, roasted sweet pepper puree

#### SEABOURN SIGNATURE

GRILLED NY STEAK\*  
gorgonzola croquettes, sauteed spinach, herbed jus

#### LOCAL FLAVOURS

POACHED HALIBUT IN COCONUTMILK\*  
beet root, ginger infused coconut nage

#### VEGETARIAN

PICKLED CAULIFLOWER & SHAVED CARROTS  
bitter greens, curry raisin vinaigrette

TUSCAN STYLE WHITE BEAN & VEGETABLE SOUP  
escarole, garlic croutons

MARINATED YOUNG VEGETABLES WITH ROMAINE  
salsa verde

MUSHROOM & EGGPLANT LASAGNA  
garlic cloves, roasted tomatoes

TRUFFLED VEGETABLES "EN CROUTE"  
herbed phyllo crisp

Available Through Room Service  
During Restaurant Opening Hours

#### In suite Fruit of the Day - Grapes

Grapes clean out your cholesterol and intestines and strengthen your heart; they increase your blood flow and help with calorie burning. They complement workouts very well.

Some of the best grapes are grown on rocky soil that would not produce satisfactorily any other food crops. The fruits needs strong sun to ripen, but cool nights.

## RESTAURANT 2

CHEF'S COCKTAIL: CAVIAR IN THE CLOUD, FOGGY POTATOES\*

COWBOY ROLL - SEARED FLANK STEAK, PORTOBELLO, SESAME SAUCE\*  
BARBEQUED KING SALMON ROLL - JALAPENO, CUCUMBER, MELTED MOZZARELLA, WASABI MAYO\*  
DUCK CONFIT POP - ROASTED PEPPER RELISH, CREAMY CHILI DIP

TEA SMOKED GAME PRESSE, CHESTNUT SPAETZLE  
PORCINI @ CHESTNUT CAPPUCCINO, HONEY SPICED SQUAB @ FIG EMPANADA

FLOATING LOBSTER, PESTO CREAM, RED PEPPER FONDUE, LIME FROTH  
GRILLED BEEF TENDERLOIN, FOREST MUSHROOMS, TRUFFLED EMULSION\*

APRICOT BEIGNETS, CITRUS COMPOTE, CALVADOS ICE CREAM

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## THE COLONNADE - CHINESE

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### APPETIZER

ROASTED BARBARY DUCK LUMPIA "SHANGHAI STYLE"  
spicy cucumber, plum sauce

STEAMED PORK DIM SUM  
soy sauce, sweet chili

CANTONESE EGG DROP SOUP  
egg noodles, scallions

### MAIN

SWEET & SOUR SHRIMP  
peppers garlic, pineapple, sticky white rice

SZECHUAN CHICKEN  
cashew nuts, stir fried vegetables, chow mein noodles

### DESSERTS

ASIAN FRUIT SALAD BASKET  
homemade lychee ice cream

**Please Ask Your Waiter for our Vegetarian Options**

### In suite Fruit of the Day - Mandarins

Mandarins also help to manage cholesterol levels in the body. This is achieved by the antioxidants in the fruit which lowers bad cholesterol levels in the blood.

The fruit was named mandarin, for the once ruling class of China, because it is believed to have originated in China.

## PATIO GRILL - CHOP HOUSE DINNER

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### APPETIZERS (FROM THE BUFFET)

Arugula & Watermelon Salad  
Prawn Cocktail With Horseradish Cream  
Marinated White Anchovies  
Air Dried Beef, Pickled Vegetables\*

### PIZZA (FROM THE BUFFET)

Parma, Brie E Carciofi  
Tomato Sauce, Mozzarella Cheese,  
Brie Cheese, Artichokes, Prosciutto

### PASTA

Pappardelle with Braised Short Rib  
English Peas, Cipollini Onions, Cherry Tomatoes,  
Parmigiano-Reggiano Cheese

### FROM THE GRILL

Beef Cowboy Steak 16 oz.\*  
Veal Chop 12 oz.\*  
Single Bone Lamb Chops 10 oz.\*  
Salmon Cotelette 10 oz.\*

### SIDINGS

Mixed Vegetables  
Sauteed Spinach  
Truffled French Fries

### SAUCES

Bearnaise  
Peppercorn  
Garlic Butter

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Cherry Crumble Tart  
Moist Chocolate Cake With Meringue  
Fresh Fruits  
Ice Cream & Sorbet

**Please Ask Your Waiter for the Vegetarian Option**

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SUNDAY, NOVEMBER 3, 2013

THE RESTAURANT

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CHEF THORSTEN'S DINNER

MAINE LOBSTER WITH MELON\*  
almonds, avocado

CREAM OF SALSIFY  
horseradish, smoked trout

RISOTTO WITH ARTICHOKE  
diver scallop, pancetta

RASPBERRY AND ROSEMARY SORBET  
champagne topping

DUO OF SALMON 'EN CROUTE'  
truffled spinach, chablis sauce

OR

BEEF TOURNEDOS WITH OXTAIL RAGOUT\*  
root vegetables, foie gras ravioli

VEGETARIAN  
THYME, ONION & GRUYERE TART  
warm fennel and tomato salad

DESSERT  
VARIATION OF LEMON  
lemon tarte, lemon panna cotta, lemon ice cream

SELECTION OF PETIT FOURS

Available Through Room Service During Restaurant Opening Hours

RESTAURANT 2

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CHEF'S COCKTAIL: SHRIMP TEMPURA, GREEN PAPAYA @ CELERY MARGARITA, ORANGE AIOLI

SEARED BEEF TATAKI, PICKLED VEGETABLES, PONZU JELLY, TAHINI PUREE\*  
CRISPY CURRIED VIDALIA ONION RINGS, BITTER GREENS  
NAVY BEAN FRITTER, YOGURT RAITA

CLEAR TOMATO PRESSE, GOAT CHEESE PANNA COTTA, TEAR DROP CONFIT  
WHITE TOMATO CAPPUCCINO, CHICKEN @ PESTO STRUDEL, BASIL FOAM

GRILLED BLACK SEA BREAM, PRESERVED LEMON SAUCE, RICOTTA GNOCCHI, PARMESAN GREMOLATA\*  
SLOW ROASTED LAMB SHANK @ POTATO MOUSSAKA, RED WINE JUS

COCONUT @ PASSION FRUIT GELANO, ALMOND FOAM, BLACKBERRY SORBET, RED BEET TUILE

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## THE COLONNADE - SEAFOOD

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### APPETIZER

MARINATED SALMON TATAR\*  
frisee cucumber salad, sour cream dressing

SEAFOOD RAVIOLI  
lobster nage, fresh tarragon

FISH & SEAFOOD SOUP  
dill cream

### MAIN COURSE

PAN ROASTED FLOUNDER WITH ROASTED FOREST  
MUSHROOMS\*  
spring onions and olive oil new potatoes

STRIPLOIN STEAK & JUMBO SHRIMP\*  
herb gnocchi, wilted greens, pancetta cream sauce

**Please Ask Your Waiter for our Vegetarian Option**

### DESSERTS

PASSIONFRUIT MERINGUE PIE

## PATIO GRILL - SURF & TURF DINNER

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### APPETIZERS (FROM THE BUFFET)

Tuna Ceviche, Cilantro, Lime\*  
Shrimp, Crab Claw Cocktail, Mango and Papaya  
Smoked Salmon, Red Onions and Capers\*  
Beef Pastrami, Cucumber, Radish\*

### PIZZA (FROM THE BUFFET)

Margherita  
Roma Tomatoes  
Mozzarella Cheese  
Garlic  
Fresh Basil

### PASTA

Shrimp Tagliatelle  
Florida Rock Shrimp, Heirloom Cherry Tomatoes  
Basil, Garlic, Butter

### FROM THE GRILL

Beef Filet Mignon 8oz / 5oz\*  
Rib-Eye Steak 10oz\*  
Grilled Nigerian Shrimp  
Free Range Chicken Breast

### SIDINGS

Ratatouille  
Green Beans  
Potatoes Mousseline

### SAUCES

Bearnaise  
Peppercorn  
Shallot-Cabernet Jus

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Cheesecake  
Tri Level Chocolate Cake  
Fresh Fruits  
Ice Cream & Sorbet

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MONDAY, NOVEMBER 4, 2013

## THE RESTAURANT

### CHEF THORSTEN'S SELECTIONS

#### STARTER

HOMEMADE SALMON GRAVLAX WITH MICHE CROUTON\*  
crisp shallot rings, lime creme fraiche, dill foam

OVEN ROASTED SPRING CHICKEN, CARAMELIZED ONION &  
PORCINI RAVIOLI  
celery puree, foie gras sauce

CREAMY CELERIAC SOUP  
choux pastry cheese puff

WATERMELON, FETA & TOASTED PUMPKIN SEEDS  
olive oil lemon dressing

#### MAIN COURSE

FILLET OF BARRAMUNDI GRENOBLOISE\*  
in brick dough, truffle scented cauliflower puree,  
sauce grenobloise

SEAFOOD POTPOURRI OF FISH AND SHELLFISH  
saffron nage, rouille crostini

#### SEABOURN SIGNATURE

ENGLISH CUT ROAST BEEF\*  
sauteed vegetables, duchesse potatoes, jus natural

#### LOCAL FLAVOURS

SEARED COCOA-SPICE RUBBED IBERICO PORK\*  
tiny eggplant & zucchini ratatouille, polenta

#### VEGETARIAN

PRESSED PLUM TOMATO TERRINE  
Mediterranean olive salad, basil drizzle

BUTTERNUT SQUASH BROTH  
sage dumplings

MESCLUN SALAD WITH ENDIVES  
seasonal herbs, citrus dijon vinaigrette

CAPONATA OF VEGETABLE  
grilled aubergine and polenta cream

SPICED SPINACH & CHEESE GOZLEME  
avocado tartar, honey grilled figs

Available Through Room Service  
During Restaurant Opening Hours

## RESTAURANT 2

CHEF'S COCKTAIL: POACHED SHRIMP MARTINI BALSAMIC JELLY, SPLIT SAFFRON VINAIGRETTE

FOIE GRAS CREME BRULEE, SYRAH HONEY SYRUP\*  
CRISP DUCK CONFIT FILO, NAVY BEAN CASSOULET  
SMOKED DUCK CARPACCIO, FOIE GRAS TERRINE, ARUGULA

LOBSTER @ LEMONGRASS PRESSE, LOBSTER HERB RAVIOLI  
SHELLFISH CAPPUCCINO, SEARED BEEF CROSTINI, GINGER JELLO\*

ROASTED ALASKAN POLLOCK FILLET, FORKED POTATOES, BRAISED LEEK RAGOUT, SMOKED BACON JUS\*  
PAN SEARED QUAIL BREAST, PORCINI RISOTTO, PORT WINE REDUCTION

WHITE CHOCOLATE MOUSSE, PLUMS @ ALMOND FOAM, PISTACHIO CRACKER, PASSION FRUIT SORBET

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## THE COLONNADE - ITALIAN

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### APPETIZER

SEARED BEEF CARPACCIO\*  
pesto, marinated tomatoes, parmesan shavings

BAKED RICOTTA AND SPINACH LASAGNA

MINISTRONE  
prosciutto, tiny pasta, tapenade crostini

### MAIN COURSE

SEARED SWORDFISH STEAK "SICILIAN STYLE"\*  
chili, capers, olives, basil and lobster gnocchi

SLOW ROASTED VEAL OSSO BUCCO  
porcini risotto, red wine sauce

### DESSERTS

CLASSIC VANILLA PANNA COTTA  
fresh strawberries

**Please Ask Your Waiter for our Vegetarian Option**

## PATIO GRILL - AMERICAN BBQ DINNER

---

### APPETIZERS (FROM THE BUFFET)

California Rolls\*  
Crab and Mango Cocktail  
Marinated Grilled Vegetables  
Smoked Halibut, Honey Mustard Dressing\*

### PIZZA (FROM THE BUFFET)

Chicken BBQ  
BBQ Sauce, Chicken, Corn, Peppers, Mozzarella,  
Cheddar Cheese, Onions, Garlic

### PASTA

Lobster Mac 'n Cheese  
Lobster, Elbow Pasta, Bechamel, Cheddar Cheese

### FROM THE GRILL

BBQ Beef Short Ribs  
BBQ Glazed Corn-Fed Chicken Breast  
BBQ Glazed King Salmon\*  
Tamarind Glazed Jumbo Shrimps

### SIDINGS

Corn on the Cob  
Grilled Vegetables  
Roasted Sweet Potato

### SAUCES

Peppercorn  
BBQ

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Mango Tartlets  
Opera Cake  
Fresh Fruits  
Ice Cream & Sorbet

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## THE COLONNADE - FRENCH

---

### APPETIZER

FOIE GRAS TERRINE\*  
marinated scallion salad, french vinaigrette

ESCARGOTS A LA BOURGUIGNON  
snails baked in garlic herb butter

FRENCH ONION SOUP  
croutons, gruyere cheese

### MAIN COURSE

SEARED WHITE SEABASS FILLET\*  
lyonnaise potatoes, vegetable fricassee, noilly  
prat sauce

"CHATEAUBRIAND" ROAST BEEF TENDERLOIN\*  
glazed vegetables, potatoes, bordelaise shallots,  
bearnaise

**Please Ask Your Waiter for our Vegetarian Option**

### In suite Fruit of the Day - Apples

Women who eat at least one apple a day are 28 percent less likely to develop type 2 diabetes than those who don't eat apples. Apples are loaded with soluble fibre, the key to blunting blood sugar swings.

The Romans developed the art of grafting in order to produce better varieties and many varieties developed by them are still growing today. The typical apple tree is dwarf-like, but was once rather tall.

## PATIO GRILL - AL FRESCO DINNER

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### APPETIZERS (FROM THE BUFFET)

Buffalo Mozzarella, Roma Tomatoes  
Aged Balsamic, Extra Virgin Olive Oil  
Salsify and Salami Milano Cocktail  
Grilled Marinated Vegetables  
Seared Beef Carpaccio, Pickled Artichokes  
Pesto, Citrus Dressing\*

### PIZZA (FROM THE BUFFET)

Frutti Di Mare  
Tomato Sauce, Mozzarella, Calamari, Clams, Shrimp,  
Garlic, Onions

### PASTA

Fettuccini Pesto, Red Bliss Potatoes, String Beans

### FROM THE GRILL

Garlic and Herb Roasted Suckling Pig  
Pancetta Wrapped Veal Tenderloin\*  
Grilled Barramundi\*  
Lamb Rack Chops\* 10 oz.

### DESSERTS

CLASSIC CRÈME BRULÉE

### SIDINGS

Asparagus  
Tomato Paprika Ragout  
Lyonnaise Potatoes

### SAUCES

Bearnaise  
Balsamic Jus

### DESSERTS (FROM THE BUFFET)

Assorted Cheese Plate  
Tiramisu  
Cassata Meringue Cake  
Fresh Fruits  
Ice Cream & Sorbet

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TUESDAY, NOVEMBER 5, 2013

## THE RESTAURANT

### CHEF THORSTEN'S SELECTIONS

#### STARTER

SMOKED SALMON & SALMON MOUSSE\*  
brunoise celery and leek salad, corn blini, citrus dressing

SAUTEED FOIE GRAS\*  
quince and sherry vinegar

CRAB & SAFFRON BROTH  
Turkish ravioli

SALAD OF SMOKED DUCK & FRISEE\*  
preserved apricots, pistachios

#### MAIN COURSE

LOBSTER THERMIDOR  
wilted greens, asparagus

ROASTED GUINEA HEN, ARTICHOKE PUREE  
marble potatoes, spring onions, grapefruit, tarragon jus

#### SEABOURN SIGNATURE

CHATEAUBRIAND\*  
roast filet of beef tenderloin, glazed vegetables, potato sticks,  
sauce bearnaise

#### LOCAL FLAVOURS

GOLDEN BRIOCHE CRUSTED YELLOWFIN SOLE\*  
couscous cake, melted leeks

#### VEGETARIAN

TIAN OF TOMATO AND MOZZARELLA  
dried fruit and couscous

TOMATO & WHITE BEAN SOUP  
tomato crostini

TRUFFLED BABY CORN SALAD WITH MACHE  
crisp red onion

GRILLED VEGETABLE CRISP WITH SALSA VERDE  
mixed greens

CAVATAPPI PASTA  
wild mushrooms and goat cheese

Available Through Room Service  
During Restaurant Opening Hours

## RESTAURANT 2

MALOSSOL OSSETRA CAVIAR\*  
POTATO SHALLOT CAKE REMOULADE, HERB SALAD

FOIE GRAS TORCHON\*  
QUINCE CONFITURE, ROASTED HAZELNUTS, HAZELNUT BRIOCHE

Ω  
PUFF PASTRY BAKED PARMESAN & PROSCIUTTO CONSOMME  
NAVY BEANS

WHITE PLUM TOMATO CAPPUCCINO  
SUN BLUSHED TOMATOES


Ω  
BLOOD ORANGE AND CAMPARI SORBET  
CHAMPAGNE TOPPING

Ω  
BROILED LOBSTER TAIL  
LEMON RISOTTO, GREEN ASPARAGUS, NEWBURG SAUCE

CHATEAUBRIAND\*  
ROAST FILET OF BEEF TENDERLOIN, POMMES NEUF, ASPARAGUS RAGOUT, TRUFFLE JUS

Ω  
SOFT CENTERED CHOCOLATE GANACHE CAKE  
FRESH BERRIES & VANILLA ICE CREAM

Ω  
ICE PRALINES & WARM AMARETTI

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WEDNESDAY, NOVEMBER 6, 2013

## THE RESTAURANT

### CHEF THORSTEN'S SELECTIONS

#### STARTER

POACHED SHRIMP CEVICHE\*  
mint and lime

OVEN BAKED DUCK SPRING ROLL  
chili spiced napa slaw, oriental dipping sauce

DOUBLE BEEF CONSOMME  
sweet garlic flan

SALAD WITH CRISP BACON & SOFT POACHED EGG\*  
brioche croutons, sherry hazelnut vinaigrette

#### MAIN COURSE

PAN ROASTED ARCTIC CHAR\*  
on melted leeks, mustard beurre blanc

ROASTED LAMB LOIN WITH VEGETABLE GRATIN\*  
crisp lamb spring roll, rosemary jus

#### SEABOURN SIGNATURE

"COQ AU VIN" MARINATED CHICKEN BRAISED IN RED WINE  
saute onions, bacon, mushrooms, crisp crouton

#### LOCAL FLAVOURS

SEARED SCALLOPS\*  
warm dressing of lentils

#### VEGETARIAN

GRILLED FOREST MUSHROOMS  
aged balsamic vinaigrette

YELLOW BELL PEPPER SOUP  
crisp artichokes, black olives

BOSTON BIBB & ROASTED BEET SALAD  
crisp salsify, red wine vinaigrette

TOASTED ANGEL HAIR PASTA  
black trumpet mushrooms, roasted mushroom jus

POTATO-LEEK CREPES WITH GRUYERE  
young vegetables, garlic confit

Available Through Room Service  
During Restaurant Opening Hours

## RESTAURANT 2

CHEF'S COCKTAIL: LOBSTER MARTINI, WATERMELON GELÉE, VANILLA CHAMPAGNE FROTH

ARTICHOKE SALAD, SEARED YELLOW FIN TUNA, BLACK OLIVE VINAIGRETTE\*  
CRAB @ SPINACH POP, STIR FRIED SHIITAKE MUSHROOMS, BOK CHOY  
CURED @ ROASTED DUCK BREAST, MANGO, CHILI MINT OIL \*

LEMONGRASS SEAFOOD PRESSE, DOUBLE SHOCKED SHRIMP  
ONION @ COCONUT CAPPUCCINO, BRAISED OXTAIL CIGAR

CRISP BARRAMUNDI, BEAN MELI-MELO, CITRUS FONDUE\*  
BARBEQUE GLAZED SHORT RIB @ SEARED FOIE GRAS, ORANGE POTATO SOUBISE

SWEET COFFEE SANDWICH, SEA SALT CARAMEL ICE CREAM, WHITE CHOCOLATE FOAM

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### Menu 1

CHEF'S COCKTAIL: LOBSTER MARTINI, WATERMELON GELÉE, VANILLA CHAMPAGNE FROTH

TOMATO SALAD, SEARED SUSHI TUNA, BLACK OLIVE VINAIGRETTE  
CRAB @ SPINACH POP, STIR FRIED SHIITAKE MUSHROOMS, BOK CHOY  
CURED @ ROASTED DUCK BREAST, MANGO, CHILI MINT OIL

LEMONGRASS SEAFOOD PRESSE, DOUBLE SHOCKED SHRIMP  
TOMATO @ COCONUT CAPPUCCINO, BRAISED OXTAIL CIGAR

CRISP SEA BASS, BEAN MELI-MELO, CITRUS FONDUE  
BARBÈQUE GLAZED SHORT RIB @ SEARED FOIE GRAS, ORANGE POTATO SOUBISE

SWEET COFFEE SANDWICH, SEA SALT CARAMEL ICE CREAM, WHITE CHOCOLATE FOAM

Date: \_\_\_\_\_

### Menu 2

CHEF'S COCKTAIL: CRISPY FOIE GRAS, PORT WINE SPLASH

LOBSTER ROLL, YOGURT CAVAR SAUCE  
BACALAITO FRITTER, AVOCADO @ TOMATO SALAD  
SEARED PANDELA SALMON, WHITE BEAN SALSA, PIQUILLO COULIS

SHIRAZ BRAISED OXTAIL PRESSE, MANCHEGO POTSTICKERS  
WHITE ASPARAGUS VANILLA CAPPUCCINO, MUSHROOM TOAST

DRUNKEN TURBOT, PORCINI @ SWISS CHARD, HAZELNUT VINAIGRETTE  
TUSCANY BRAISED VEAL, MASCARPONE MASHED POTATO

DARK CHOCOLATE GANACHE, ESPRESSO CITRUS PANNA COTTA, CONDENSED MILK ICE CREAM

Date: \_\_\_\_\_

### Menu 3

CHEF'S COCKTAIL: GRILLED OCTOPUS CEVICHE, FENNEL SALAD, LEMON GRAPE JUICE

LOBSTER CORN DOG, TRUFFLE SAUCE  
CRISP LAMB KOFTA, SUN DRIED TOMATO COULIS  
CHICKEN BRICK PARCEL, MUSTARD DIP

BUTTERNUT SQUASH PRESSE, FOIE GRAS SANDWICH  
SALSIFY @ APPLE CAPPUCCINO, MUSHROOM CROSTINI

ROASTED SALMON IN SAKE GINGER BRINE, MELTED COUSCOUS  
ORANGE SOY DUCK, ARTICHOKE TART TATIN, QUINCE PUREE, PROSCIUTTO SAUCE  
FLORENTINE @ PUMPKIN NOUGATINE, BANANA TOFFEE, BOURBON ICE CREAM

Date: \_\_\_\_\_

### Menu 4

CHEF'S COCKTAIL: SEARED TUNA MOJITO, SHAVED WATERMELON, MINTED LIME DASH, POPCORN

CURED SALMON, CRUNCHY ROOT VEGETABLES, OLIVE TAPENADE DRIZZLES  
LOBSTER @ CHORIZO CROQUETTA, EGGPLANT @ OLIVE RELISH  
MARINATED RED BEETS, CREAMY GOAT CHEESE, SHALLOT VINAIGRETTE

LIME KISSED DUCK PRESSE, SOBA PASTA, SHIITAKE @ BOK CHOY, GRILLED CHILI BALLS  
CLAM CAPPUCCINO, CILANTRO FOAM, CORIANDER @ MASCARPONE CRISP

SPICED HALIBUT, CRISP FOIE GRAS, ROASTED PINEAPPLE CHUTNEY  
TAMARIND GLAZED HANGER STEAK, CORN CAKE, POACHED TOMATOES  
WHITE CHOCOLATE MASCARPONE CHEESECAKE, CHERRY JELLY @ SORBET

Date: \_\_\_\_\_



Menu 5

CHEF'S COCKTAIL: CAVIAR IN THE CLOUD, FOGGY POTATOES

COWBOY ROLL - SEARED FLANK STEAK, PORTOBELLO, SESAME SAUCE  
BARBEQUED SALMON - JALAPENO, CUCUMBER, MELTED MOZZARELLA, WASABI MAYO  
DUCK CONFIT POP - ROASTED PEPPER RELISH, CREAMY CHILI DIP

TEA SMOKED GAME PRESSE, CHESTNUT SPAETZLE  
PORCINI @ CHESTNUT CAPPUCCINO, HONEY SPICED SQUAB @ FIG EMPANADA

GRILLED BEEF TENDERLOIN, FOREST MUSHROOMS, TRUFFLED EMULSION  
FLOATING LOBSTER, PESTO CREAM, RED PEPPER FONDUE, LIME FROTH

APRICOT BEIGNETS, CITRUS COMPOTE, CALVADOS ICE CREAM

Date: \_\_\_\_\_

Menu 7

CHEF'S COCKTAIL: POACHED SHRIMP MARTINI BALSAMIC JELLY, SPLIT SAFFRON VINAIGRETTE

FOIE GRAS CREME BRULEE, SYRAH HONEY SYRUP  
CRISP DUCK CONFIT FILO, NAVY BEAN CASSOULET  
SMOKED DUCK CARPACCIO, FOIE GRAS TERRINE, ARUGULA

LOBSTER @ LEMONGRASS PRESSE, LOBSTER HERB RAVIOLI  
SHELLFISH CAPPUCCINO, SEARED BEEF CROSTINI, GINGER JELLO

ROASTED DORADE, FORKED POTATOES, BRAISED LEEK RAGOUT, SMOKED BACON JUS  
PAN SEARED QUAIL BREAST, PORCINI RISOTTO, PORT WINE REDUCTION

WHITE CHOCOLATE MOUSSE, PLUMS @ ALMOND FOAM, PISTACHIO CRACKER, PASSION FRUIT SORBET

Date: \_\_\_\_\_

Menu 6

CHEF'S COCKTAIL: SHRIMP TEMPURA, GREEN PAPAYA @ CELERY MARGARITA, ORANGE AIOLI

SEARED BEEF TATAKI, PICKLED VEGETABLES, PONZU JELLY, TAHINI PUREE  
CRISPY CURRIED VIDALIA ONION RINGS, BITTER GREENS  
NAVY BEAN FRITTER, YOGURT RAITA

CLEAR TOMATO PRESSE, GOAT CHEESE PANNA COTTA, TEAR DROP CONFIT  
WHITE TOMATO CAPPUCCINO, CHICKEN @ PESTO STRUDEL, BASIL FOAM

GRILLED DORADE, PRESERVED LEMON SAUCE, RICOTTA GNOCCHI, PARMESAN GREMOLATA  
SLOW ROASTED LAMB SHANK @ POTATO MOUSSAKA, RED WINE JUS

COCONUT @ PASSIONFRUIT GELANO, ALMOND FOAM, BLACKBERRY SORBET, RED BEET TUILE

Date: \_\_\_\_\_