

CLASSICS: ALWAYS AVAILABLE

STARTERS

Tiger Prawns †Ⓢ
poached & chilled, cocktail sauce

Caesar Salad
romaine lettuce, anchovies, parmesan, garlic croutons; Caesar dressing

Chicken Consommé Ⓢ
with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken
roasted tomatoes, Diane sauce; choose your side dish

Angus New York Strip Steak 8 Oz †Ⓢ
grilled to order; french fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon †Ⓢ
fresh pickled cucumber, boiled potatoes

SIDES ♣ Ⓢ

Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Iced Vanilla Parfait
warm chocolate sauce, toasted meringue

Selection of Cheeses ♣
*lingonberry jam, grapes, crackers,
bread, dried fruit & nuts*

Gelato & Sorbet ♣ Ⓢ
as described by the Waiter
*vanilla, chocolate, strawberry or dairy "no sugar added" ice cream or sorbet,
choice of chocolate, berry or caramel sauce*

SOMMELIER'S RECOMMENDATION

Vina Tarapaca Chardonnay \$40 Noble Wines, The One Black \$35
Chile *USA*

DINNER MENU

STARTERS

Norwegian Salmon Carpaccio †Ⓢ
pickled cucumber, lemon yogurt, radish, orange

Mushroom Timbale ♣
goat cheese, truffle, parmesan sauce

Cauliflower Soup †Ⓢ
grilled king crab leg

MAIN COURSES

Bouillabaisse Stew †
garlic crouton & saffron oval

Beef Tenderloin †Ⓢ
horseradish mashed potato, roasted red cabbage, red wine sauce

Marinated Charred Cauliflower ♣Ⓢ
herb farro

DESSERTS

Peregrine
upside-down pear cake; port wine poached pear

Cloudberry Soup
Norwegian gora cookie, vanilla & white chocolate panna cotta

Gluten-free bread available upon request.

♣ Vegetarian Ⓢ No Sugar Added Ⓢ Gluten Free

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food allergies, please let your waiter know and we will be happy to assist.

CLASSICS: ALWAYS AVAILABLE

STARTERS

Tiger Prawns †Ⓢ

poached & chilled, cocktail sauce

Caesar Salad

romaine lettuce, anchovies, parmesan, garlic croutons, Caesar dressing

Chicken Consommé Ⓢ

with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken

roasted tomatoes, Diane sauce, choose your side dish

Angus New York Strip Steak 8 Oz †Ⓢ

grilled to order; french fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon †Ⓢ
fresh pickled cucumber, boiled potatoes

SIDES ■ Ⓢ

Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Iced Vanilla Parfait

warm chocolate sauce, toasted meringue

Selection of Cheeses ■

*lingonberry jam, grapes, crackers,
bread, dried fruit & nuts*

Gelato & Sorbet ■ Ⓢ

*as described by the waiter
vanilla, chocolate, strawberry or dairy "no sugar added" ice cream or sorbet;
choice of chocolate, berry or caramel sauce*

SOMMELIER'S RECOMMENDATION

Conundrum, Conundrum White \$65
USA

The Seven Deadly Zins \$60
USA

DINNER MENU

STARTERS

Lump Crab & Malossol Caviar †Ⓢ
Dijon sour cream & sundried cherry tomatoes

Roasted Rosemary Potato Ravioli ■
butter & rosemary sauce, shaved truffle

Pumpkin Soup ■

coffee-maple syrup whipped cream

MAIN COURSES

Scared Lobster & Scallops †Ⓢ
fingerling potatoes, lobster butter sauce

Braised Pork Belly Ⓢ

sweet potato mash, roasted beet, au jus

Roasted Pepper & Eggplant ■

fresh basil pesto, roasted tomatoes, aged balsamic vinegar

DESSERTS

Risikrem Med Rod Saus
creamy norwegian rice pudding

Crème Caramel
classic caramel flan

Gluten-free bread available upon request.

■ Vegetarian

Ⓢ No Sugar Added

Ⓢ Gluten Free

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STARTERS

Tiger Prawns †\$
poached & chilled, cocktail sauce

Caesar Salad
romaine lettuce, anchovies, parmesan, garlic croutons; Caesar dressing

Chicken Consommé \$
with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken
roasted tomatoes, Diane sauce, choose your side dish

Angus New York Strip Steak 8 Oz. †\$
grilled to order, french fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon †\$
fresh pickled cucumber, boiled potatoes

SIDES ● \$

Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Iced Vanilla Parfait
warm chocolate sauce, toasted meringue

Selection of Cheeses ●
*lingonberry jam, grapes, crackers,
bread, dried fruit & nuts*

Gelato & Sorbet ● \$

as described by the chef
vanilla, chocolate, strawberry or dairy "no sugar added" ice cream or sorbet;
choice of chocolate, berry or caramel sauce

SOMMELIER'S RECOMMENDATION

Neil Ellis Sauvignon Blanc \$37.50
South Africa

Duckhorn Merlot \$75
USA

DINNER MENU

STARTERS

Seared Foie Gras †\$
apple, orange, Sichuan pepper sauce

Grilled Vegetable Terrine ● \$
zucchini, eggplant, tomato, peppers; black olive tapenade

Jerusalem Artichoke Velouté ● \$
parmesan & truffle butter

MAIN COURSES

Traditional Plokkfiskur †\$
Icelandic cod stew; potato mash

Pan Seared Duck Magret †\$
parsnip purée, sweet potato, roasted garlic; port jus

Beech Tagliolini ●
asaragust salad, goat cheese foam

DESSERTS

Mille-Feuille
fluff pastry layers & light vanilla cream

Blueberry Soup
nougatine crumble, orange honey panna cotta

Gluten-free bread available upon request.

● Vegetarian ● No Sugar Added ● Gluten Free

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CLASSICS: ALWAYS AVAILABLE

STARTERS

Tiger Prawns 1Ⓢ

poached & chilled, cocktail sauce

Caesar Salad

romaine lettuce, anchovies, parmesan, garlic croutons; Caesar dressing

Chicken Consommé Ⓢ

with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken

roasted tomatoes, Diane sauce; choose your side dish

Angus New York Strip Steak 8 Oz 1Ⓢ

grilled to order; french fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon 1Ⓢ

fresh pickled cucumber, boiled potatoes

SIDES ● Ⓢ

Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Iced Vanilla Parfait

warm chocolate sauce, toasted meringue

Selection of Cheeses ●

*lingonberry jam, grapes, crackers,
bread, dried fruit & nuts*

Gelato & Sorbet ● Ⓢ

*as described by your waiter
vanilla, chocolate, strawberry or dairy "no sugar added" ice cream or sorbet;
choice of chocolate, berry or caramel sauce*

SOMMELIER'S RECOMMENDATION

Conundrum, Conundrum White \$65
USA

The Seven Deadly Zins \$60
USA

DINNER MENU

STARTERS

Snapper Crudo 1Ⓢ

shaved fennel, lemon, olive oil, pink peppercorns, fleur de sel

Zucchini Frittata ●

arugula, cherry tomato; balsamic dressing

Cream of Parsnip Soup ● Ⓢ

MAIN COURSES

Salmon Trout 1Ⓢ

king crab legs in citrus sour cream; fingerling potatoes, lobster bisque

Lamb Chops 1Ⓢ

potatoes, glazed shallots, fava beans; au jus

Gnocchi alla Primavera ●

DESSERTS

Crème Brûlée au Citron

Icelandic Skyr Cake

granola base & fresh berries

Gluten free bread available upon request

● Vegetarian Ⓢ No Sugar Added ☉ Gluten Free

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may increase your risk for food borne illness, especially if you have certain medical conditions. Shellfish may have any
food allergies, please let your waiter know and we will be happy to assist.

CLASSICS: ALWAYS AVAILABLE

STARTERS

Tiger Prawns 1Ⓞ

poached & chilled, cocktail sauce

Caesar Salad

romaine lettuce, anchovies, parmesan, garlic croutons; Caesar dressing

Chicken Consommé Ⓞ

with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken

roasted tomatoes, Diane sauce; choose your side dish

Angus New York Strip Steak 8 Oz 1Ⓞ

grilled to order; french fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon 1Ⓞ

fresh pickled cucumber, boiled potatoes

SIDES Ⓞ Ⓞ

Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Iced Vanilla Parfait

warm chocolate sauce, toasted meringue

Selection of Cheeses Ⓞ

lingonberry jam, grapes, crackers,
bread, dried fruit & nuts

Gelato & Sorbet Ⓞ Ⓞ

as described by your waiter

vanilla, chocolate, strawberry or daily "no sugar added" ice cream or sorbet;
choice of chocolate, berry or caramel sauce

SOMMELIER'S RECOMMENDATION

Vina Tarapaca Chardonnay \$40 Vina El Principal, Calicanto \$40

Chile

Chile

DINNER MENU

STARTERS

Beef Tartare 1Ⓞ

Dijon mayonnaise, apple, marinated caviar

Broiled Crab Legs 1Ⓞ

grilled corn on the cob with garlic butter

Creamy Leeks & Potato Soup Ⓞ

cheese toast

MAIN COURSES

Seared Sesame Crusted Tuna 1Ⓞ

citrus salad; yuzu dressing

Roasted Veal Medallion 1Ⓞ

gratin dauphinois, red cabbage; morel sauce

Spicy Thai Basil Tofu Ⓞ Ⓞ

vegetables, cashews, fresh basil; steamed rice

DESSERTS

Chocolate Banana Dome

chocolate biscuit; honey banana sauce

Peanut Butter Cheesecake

raspberry sauce

Gluten free bread available upon request.

Ⓞ Vegetarian

Ⓞ No Sugar Added

Ⓞ Gluten Free

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CLASSICS: ALWAYS AVAILABLE

STARTERS

Tiger Prawns †Ⓢ

poached & chilled, cocktail sauce

Caesar Salad

romaine lettuce, anchovies, parmesan, garlic croutons; Caesar dressing

Chicken Consommé Ⓢ

with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken

roasted tomatoes, Diane sauce; choose your side dish

Angus New York Strip Steak 8 Oz †Ⓢ

grilled to order; french fries, beurre maitre d'hotel

Chairman's Choice: Poached Norwegian Salmon †Ⓢ
fresh pickled cucumber, boiled potatoes

SIDES 🍴 Ⓢ

Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Iced Vanilla Parfait

warm chocolate sauce, toasted meringue

Selection of Cheeses Ⓢ

*lingonberry jam, grapes, crackers,
bread, dried fruit & nuts*

Gelato & Sorbet 🍴 Ⓢ

as described by your waiter

*vanilla, chocolate, strawberry or dairy "no sugar added" ice cream or sorbet;
choice of chocolate, berry or caramel sauce*

SOMMELIER'S RECOMMENDATION

Conundrum, Conundrum White \$65
USA

Jordan Cabernet Sauvignon \$75
USA

DINNER MENU

STARTERS

Crab Cake

avocado, orange, fennel, shallot, dill

Endive & Frisée Salad Ⓢ

pear, hazelnuts, Gorgonzola; raspberry vinaigrette

Smoked Haddock Chowder Ⓢ

dill sour cream

MAIN COURSES

Spiny Lobster †Ⓢ

with baked potato & brown butter

Rossini Filet Mignon †Ⓢ

filet gras, truffle, vegetable casserole; port wine sauce

Homemade Ricotta & Pecorino Tortellini 🍴
cheese & pepper sauce

DESSERTS

Chocolate Chiffon Pie

Chantilly cream

Mango Pomelo Sago 🍴

tapioca pearls & toasted coconut

Gluten-free bread available upon request.

🍴 Vegetarian Ⓢ No Sugar Added Ⓢ Gluten Free

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STARTERS

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poached & chilled, cocktail sauce

Caesar Salad

romaine lettuce, anchovies, parmesan, garlic croutons; Caesar dressing

Chicken Consommé Ⓢ

with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken

roasted tomatoes, Diane sauce, choose your side dish

Angus New York Strip Steak 8 Oz †Ⓢ

grilled to order; french fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon †Ⓢ

fresh pickled cucumber, boiled potatoes

SIDES ● Ⓢ

Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Iced Vanilla Parfait

warm chocolate sauce, toasted meringue

Selection of Cheeses ●

*lingonberry jam, grapes, crackers,
bread, dried fruit & nuts*

Gelato & Sorbet ● Ⓢ

*as described by your waiter
vanilla, chocolate, strawberry or daily "no sugar added" ice cream or sorbet;
choice of chocolate, berry or caramel sauce*

SOMMELIER'S RECOMMENDATION

Neil Ellis Sauvignon Blanc \$37.50
South Africa

The Seven Deadly Zins \$60
USA

DINNER MENU

STARTERS

Seared Tuna †Ⓢ

roasted beets, fennel confit, thyme vinaigrette

Caprese Salad ●Ⓢ

mazzarella, marinated tomatoes, pesto sauce

Langostine Bisque Ⓢ

n/a

MAIN COURSES

Poached Arctic Char †

roasted broccoli & cauliflower, buttered bread crumbs

Venison Loim †Ⓢ

potatoes, parsnip purée, sautéed spinach; blueberry sauce

Quinoa & Bean Chili ●Ⓢ

sweet potato, lemon, fresh herbs

DESSERTS

Blotkake

Norwegian cream cake; strawberry jam & sugared whipped cream

Pistachio Crème Brûlée

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CLASSICS: ALWAYS AVAILABLE

STARTERS

Tiger Prawns † ⊗
poached & chilled, cocktail sauce

Caesar Salad

romaine lettuce, anchovies, parmesan, garlic crostons, Caesar dressing

Chicken Consommé ⊗

with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken

roasted tomatoes, Diane sauce, choose your side dish

Angus New York Strip Steak 8 Oz † ⊗
grilled to order, french fries, beurre maitre d'hôtel

Chairman's Choice: Poached Norwegian Salmon † ⊗
fresh pickled cucumber, boiled potatoes

SIDES ● ⊗

Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Iced Vanilla Parfait

warm chocolate sauce, toasted meringue

Selection of Cheeses ●

*lingonberry jam, grapes, crackers,
bread, dried fruit & nuts*

Gelato & Sorbet ● ⊗

as described by your waiter

*vanilla, chocolate, strawberry or dairy "no sugar added" ice cream or sorbet,
choice of chocolate, berry or caramel sauce*

SOMMELIER'S RECOMMENDATION

Vina Tarapaca Chardonnay \$40
Chile

Neil Ellis Cabernet Sauvignon \$45
South Africa

DINNER MENU

STARTERS

Hamachi Carpaccio † ⊗

wasabi mayonnaise, pickled cucumber, sesame seeds, Japanese pepper spice

Brunost Gudbrandsdalsost

Norwegian brown cheese soufflé, white sauce

Wild Mushroom Soup ⊗

truffle cream

MAIN COURSES

Pan Roasted Chilean Sea Bass † ⊗

citrus lump crab & spinach risotto

Mustard Prime Rib of Beef † ⊗

Herbes de Provence, Lyonnaise Potatoes, brussels sprouts, red wine jus

Squash Tagine

cauliflower rice, herb tahini dressing

DESSERTS

Pink Pavlova ⊗

fruit compote & berry coulis

Chocolate Pumpkin Pie

chocolate crust, coconut & cardamom cream

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STARTERS

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poached & chilled, cocktail sauce

Caesar Salad
romaine lettuce, anchovies, parmesan, garlic croutons; Caesar dressing

Chicken Consommé ☉
with shredded chicken, fresh coriander, red onion, lime wedge

MAIN COURSES

Beer Marinated Chicken
roasted tomatoes, Diane sauce, choose your side dish

Angus New York Strip Steak 8 Oz¹ ☉
grilled to order; french fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon¹ ☉
fresh pickled cucumber, boiled potatoes

SIDES ● ☉

**Steamed Vegetables; Charred Maple Syrup Brussels Sprouts;
Mashed Potato; Creamed Spinach; Rice Pilaf**

DESSERTS

Iced Vanilla Parfait
worm chocolate sauce, toasted meringue

Selection of Cheeses ●
*lingonberry jam, grapes, crackers,
bread, dried fruit & nuts*

Gelato & Sorbet ● ☉

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SOMMELIER'S RECOMMENDATION

Conundrum, Conundrum White \$65 Vina El Principal Calicanto \$40
USA Chile

DINNER MENU

STARTERS

Arctic Char Tartare †
fennel salad, keta caviar, dill pickled cucumber, herb croutons

Goan Potato Chops
semolina crusted potato, vegetable cheese cakes, spinach sambal

Tomato Rasam ☉
Traditional Indian soup

MAIN COURSES

Dover Sole à la Meunière ☉†
boiled potatoes, lemon butter sauce

Lamb Fårikål ☉
Norwegian braised lamb & cabbage

Airy Asparagus Mousse ☉
Provençal vegetables, artichoke, arugula, sundried tomatoes

DESSERTS

Warm Guanaja Chocolate Cake
peanut praline center

Tarte Fine aux Pommes
Burgundy red wine nappage

☉ Gluten-free bread available upon request

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