Dinner

Starters

Seafood and vegetable potsticker combo

Oriental mustard dip



Vitello tonnato*

carpaccio of thin sliced veal loin, coated in a emulsion of tuna, caper, anchovy, lemon juice and extra virgin olive oil with herbs



Williams salad

mixed greens, pears, celery, caramelised walnuts Carrot orange dressing



Carrot ginger soup

flavoured with coconut milk

Main Courses

◆ Fresh Pasta Made on Board



with broccoli, crushed black pepper and pecorino crumbs

Baby shrimp risotto

with cherry tomatoes and rocket leaves



Trout on carrot mousseline

roasted sweet potatoes, pickled carrots, coconut chilli foam

Oven-roasted veal leg Goccia d'Oro*

with rosemary sauce and pan-fried potatoes, champignons and bacon



Turkey escalope with lemon and pink pepper

vegetable rice pilaf



√ Tofu bites

vegetables in soy sauce and sesame

Desserts

Cheese selection

with grapes and marmalade

White chocolate mousse cake

wild berries

Black Forest cherry gateau

flavoured with kirsch



Arroz con leche

cinnamon rice pudding

Ice cream and sorbet

please enquire with your server on our daily selection of ice cream and sorbets



Ice cream

please enquire with your server on our daily selection



Fresh fruit plate

Baked Just for You

Fresh from the oven every day

Kornspitz wholemeal bread with sunflower seeds - Country white rolls - Olive oil focaccia Wild fennel grissini



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.



Featured Selection

Grilled lobster tails	€ 28
roasted asparagus tips, straw potatoes and your choice of clarified herb butter	
or hollandaise sauce	
T-bone steak* 500 g / 1.1 lbs, roast potatoes, grilled cherry tomatoes, green beans	€ 22

15% restaurant gratuities automatically added to all purchases.

Always Available

Gardener's minestrone soup with fresh seasonal vegetables and extra virgin olive oil

Pasta of the day

with basil tomato sauce

Pasta of the day

with Bolognese sauce

Steamed fish fillet of the day*

with extra virgin olive oil, lemon and parsley

Grilled chicken breast

roast potatoes

Side dishes

vegetables of the day, steamed vegetables

Sommelier Recommendations

Sparkling Wine	•	
Cruasé Rosé Metodo Classico, Torti, Italy	€9	€ 36
White Wines		
Pinot Bianco Leda Alto Adige DOC, Aneri, Italy Chardonnay Friuli Grave Borgo Tesis DOC, Fantinel, Italy Chenin Blanc, Cape Spring, South Africa	€ 7.5 € 7	€ 44 € 30 € 28
Rosé Wine		
Côtes des Roses Rosé, Gérard Bertrand, France	€ 11	€ 44
Red Wines		
Chianti Classico Pèppoli DOCG, Marchese Antinori, Italy Barbera d'Alba Raimonda, Fontanafredda, Italy	€8	€ 39 € 33

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol. 15% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



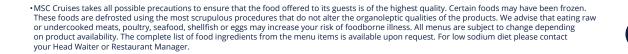
Cabernet Sauvignon, San Nicolas, Chile













€7 €27