

DESTINATION MENU

Smoked Haddock Cake

Leek and Mature Cheddar, Dill Mayonnaise

London Pie

traditional chicken & mushroom pie; green beans

English Trifle

sponge cake, fruit cocktail in jelly, vanilla pastry cream & whipped cream

DINNER MENU

STARTERS

Rustic Tuscan White Bean Soup

cannellini beans, celery, carrot, guanciale, garlic & rosemary croutons

Roasted Carrot Soup ☞

toasted pumpkin seeds, fresh coriander, vegan cream

Malibu Tuna Tower †

tuna tartare, avocado, ginger, coriander, lime zest; ponzu sauce

Iceberg Lettuce Wedge ☞☞

roasted walnuts, blue cheese dressing, poached pear

MAIN COURSES

Grilled Mediterranean Sea Bass ☞

lemon butter sauce; roasted mixed vegetables

Bouillabaisse Stew

garlic crouton, saffron aioli

Chicken Kiev

breaded chicken breast stuffed with garlic butter, braised cabbage & bacon; sweet corn sauce

Marinated Grilled Tofu ☞

red cabbage, edamame hummus; mango salsa

DESSERTS

New St. Honoré

vanilla Chantilly, chocolate cream, caramel, puff pastry, sponge

Mango Tango ☞☞

mango cream, mango chiboust, lime zest

Chocolate Crème Brûlée ☞☞

70% chocolate, burnt demerara sugar

CLASSICS: ALWAYS AVAILABLE

STARTERS

Tiger Prawns ☞†

poached & chilled

Caesar Salad

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

MAIN COURSES

Chairman's Choice: Poached Norwegian Salmon ☞†

fresh pickled cucumber, boiled potatoes

Viking Steak & Fries †

Angus New York strip steak; Café de Paris butter

Beer Marinated Chicken

roasted tomatoes, Diane sauce; choose your side dish

SIDES

Baked Potato with Crispy Bacon and Sour Cream ☞

Grilled Vegetables; French Fries; Daily Flavored Rice

Garlic Sautéed Spinach ☞☞

DESSERTS

New York Cheesecake ☞

strawberry; raspberry; blueberry

Crème Brûlée ☞☞

Bourbon vanilla

Fromagerie

selection of cheeses; homemade chutney, artisan bread, dried fruit & nuts

Seasonal Fresh Fruit Plate ☞

Today's Ice Cream Selection or Sorbet

SOMMELIER'S RECOMMENDATION

Domaine Laporte Les Grandmontains Sancerre (Sauvignon Blanc) \$45.00

Loire Valley, France

Bindi Sergardi Ghirlanda Chianti Classico (Sangiovese) \$35.00

Toscana, Italy

☞ Vegetarian ☞ Gluten Free ☞ Vegan ☞ No Sugar Added

Gluten-free bread available upon request.

† Consuming raw, raw-marinated or partially cooked meat, poultry, fish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Should you have any food allergies, please let your waiter know and we will be happy to assist.