

DESTINATION MENU

Lemon Chicken Quinoa Soup ☉

celery, carrot, lime leaf

Poached Halibut ☉

sweet potato purée, beetroot chutney; creamy dill sauce

The Wrong Black Forest

kirsch cream, cherries, crunchy chocolate

DINNER MENU

STARTERS

Cabbage & Meatball Soup

crispy smoked bacon, tomatoes, chicken broth, rice; sour cream

Gin Cured Salmon †☉

pickled cucumber, Granny Smith apple, avocado mousse; dill mayonnaise

Braised Pork & Chorizo Ravioli

marinated bell peppers, pickled red onion; red wine sauce

Roasted Pumpkin Salad 🍃

ricotta crostini, mixed leaves, pumpkin seeds; Viking dressing

MAIN COURSES

Viking Seafood Stew

mixed seafood, shellfish bisque, focaccia garlic bread; saffron aioli

Free Range Chicken Breast ☉

gratin potato, roasted baby beets; lentil & chicken jus

Pancetta Wrapped Pork Tenderloin ☉

spring vegetables, roasted apple purée; morel mushroom & Dijon mustard sauce

Sweetcorn Farro 🍃

grilled oyster mushrooms & asparagus

DESSERTS

Classic Crepes Suzette 🍷

orange, Grand Marnier caramel sauce, vanilla ice cream

Raspberry & Rhubarb Bavarois ☉☉

sablée breton, fruit confit, delicate bavarois

Cherry Streusel 🍷☉

cherry compote, crumble

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

Kendall-Jackson Chardonnay Vintners Reserve \$35.00

California, USA

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.