



FOOD AND WINE PAIRING DINNER

Created by Master Chef Alban Gjoka,
Académie Nationale de Cuisine, U.S. Chapter

Warm Crayfish Gratin (GF)

Toasted brioche | Parmesan honeycomb
Sauvignon Blanc | Louis Eschenauer IGP | France

or

Scrambled Eggs and Caviar (GF)

Aquavit cream
Soave | Il Poggio Dei Vigneti | DOC

Cream of Wild Mushroom Soup (V, GF)

Truffle foam | cremini mushrooms
Riesling | Leonard Kreusch | Germany

or

Salade Gourmande (GF)

Sautéed ceps | confit breast of duck | roast jalapeño crème fraîche
Pinot Noir | Reserve St. Martin | Vin de Pays | France

Orangeglo Watermelon Fizz Granita (V, VE, GF)

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available

*All our food and drinks are prepared in environments that use ingredients containing allergens and gluten and there is a risk that traces may be found in prepared items. If you are sensitive to allergens and/ or have intolerances, please speak to your Waiter who will advise you of the menu options available to you. While all the food we serve on board is prepared to the highest health and safety standards, public health services have determined that consuming uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.



Lobster à la Nage (GF)

Leek and spinach | star anise beurre monté
Chardonnay | Gérard Bertrand Réserve Spéciale | IGP Pays d'Oc | France

or

Lamb Noisettes, Coffee Crust (GF)

Roast baby vegetables | vanilla potato | jus
Côtes du Rhône | Rhône Valley | France

or

Fine Herbs and Ricotta Soufflé (V)

Charred asparagus | Noilly Prat sauce
Sauvignon Blanc-Semillon | Les Chartrons | Bordeaux | France

The Igloo (V, GF)

Spiced lemon gel | vanilla pineapple brunoise | orange tuile | Malibu foam
Bottega Prosecco Poeti | Italy

or

The Explorer Dessert Sensation (V, GF)

Ideal for sharing

Crème glacée and sorbet pops | Valrhona hot chocolate melting dessert raspberry
croquant brûlée | candied orange citrus mousse
Bottega Prosecco Poeti | Italy

British and French Cheese Trolley (V)

Sandeman Ruby Port

Artisan Truffles, Coffee

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