

Desserts

MOCHI ICE CREAM (V, GF)

Freshly made Japanese rice dough and ice cream
in sticky rice paste

MANGO HOKAI (V) ✂

Sweet and gooey pineapple and mango crumble,
lemongrass ice cream

BANANA HOTTOEK (V)

Korean style pancake, caramelised banana, coconut ice cream

CHIZUKEKI (V) ✂

Tempura vanilla cheesecake, mint gel, raspberry coulis

Hot Beverages

Serving Lavazza coffee

ESPRESSO 1.15*

CAFFÈ LATTE 1.35*

CAPPUCCINO 1.35*

(V) Vegetarian

(GF) Gluten free

(GO) Gluten free option available

✂ Chef Ian's signature dish

*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.

Speciality Beverages

3.50*

HIGHLAND COFFEE

Chivas Regal mixed with hot coffee and cream

CHOCOLATE ORANGE COFFEE

Grand Marnier, hot chocolate and a generous helping of cream

CAFÉ ROYAL

Martell VS and hot coffee, topped with cream

ITALIANO COFFEE

Sambuca, hot coffee and cream

Cognacs, Brandy and Ports

MARTELL VS

3.40*

MARTELL VSOP

4.10*

CARDENAL MENDOZA

3.55*

SANDEMAN RUBY PORT

COCKBURN'S SPECIAL RESERVE PORT

Prices marked with an * indicate a supplement payable for guests with the All Inclusive Drinks Package