

DINNER

APPETISERS

Salad of Atlantic Shrimp and Maine Lobster

or

Roma Tomato, Greek Feta Cheese and Kalamata Olives

*Mixed Salad Leaves
with Balsamic Vinaigrette
or Italian Dressing

MAIN COURSES

Grilled Fillet Steak with a Whole-grain Mustard Sauce,
Shiitake Mushrooms and roasted Potato wedges

Breast of glazed Chinese Duck
with Egg Noodles and stir-fried Vegetables

*Canadian poached Salmon Cakes
with Parsley Sauce

Spinach and Ricotta Pancakes
with Butternut Squash, Tomato and shaved Parmesan

DESSERT

Pecan and Caramel Cheesecake

French Camembert and American Cheddar Cheese

*Whole fresh Fruit

Coffee, Decaffeinated Coffee or Tea

Chocolates

*Well Being selection

Please accept our apology if your first choice is not available.

MORNING MEAL

Chilled Orange Juice

or

*Cranberry and Raspberry Energiser Drink

*Fresh seasonal Fruit Appetiser

or

Birchermuesli with Californian sun-dried Cherries,
Almonds and Pecan Nuts

Fruit Yoghurt

Selection of Breakfast Cheese and Meat featuring
Roasted Ham, Herbes de Provence Salami,
Turkey and Swiss Cheese

Bakery selection featuring
Bacon, Cheese and Mushroom toasted Sandwiches,
Almond Bear Claw Danish Pastry and warm Croissants
served with Butter and Preserve

Coffee, Decaffeinated Coffee or Tea

RAID THE LARDER

Our snack collection includes exciting
savouries and tempting sweet treats.
Please feel free to help yourself from the
Club World galley at any time after your meal.

WINE LIST

CHAMPAGNE COCKTAILS

Enjoy the perfect start to your journey with a freshly made Champagne Cocktail

Kir Royale - *Creme de Cassis gives this cocktail its distinctive colour and taste*

Grand Mimosa - *A subtle mix of Champagne, Orange Juice and Grand Marnier*

Bellini - *A delicate blend of Champagne and Peach Schnapps*

Buck's Fizz - *Crisp dry Champagne and naturally sweet Orange Juice*

CHAMPAGNE

Charles Heidsieck Mis en Cave, 1995

This classic Champagne has complex aromas and flavours of brioche, almonds and apricots together with perfectly judged acidity. Refreshing and complete.

WHITE WINES

Kendall-Jackson, 1997, Vintners Reserve Chardonnay

Archetypal Californian Chardonnay

with the tell-tale aromas and flavours of stone fruit and new oak.

Perfect with seafood, yet concentrated enough to match poultry and white meat dishes.

Château Landiras, 1996

A delicious Semillon dominated white Bordeaux from master winemaker Peter Vinding-Diers. Great with poultry, seafood and even cheese.

RED WINES

Estancia Cabernet Sauvignon, 1996

This highly regarded estate has established a well deserved reputation for the quality of its Cabernet Sauvignon wines. The concentrated berry fruit and gentle oak flavours of this wine work exceedingly well with meat and poultry dishes.

Piano del Cipresso I.G.T., 1994, Terrabianca

Another fantastic 'Super Tuscan' wine from the talented Roberto Guldener of Terrabianca, close to Sienna in Tuscany. A good match with meat and poultry, hard cheese and, of course, pasta.

There will be a complimentary bar available serving alcoholic beverages and soft drinks.