



Grill Seekers

Dinner menu

Tantalise your tastebuds with our selection of tempting treats from the ship's grill.

Starters

Creamy wild mushroom and black truffle (v)

Served in a sourdough bread bowl

Mediterranean antipasto platter

Served with crispy bread sticks

Main Courses

Piri piri spring chicken (17oz/500g)

French, corn-fed chicken

Fresh sea bass fillets (11oz/320g)

Aegean sea bass cooked a la plancha

Jumbo shrimp (7oz/198g)

Nigerian shrimp cooked a la plancha

Lobster tail (7oz/198g)

Caribbean or Canadian lobster

Surf and Turf (4oz/120g)

A 4oz/120g Argentinian black angus lomo steak with 5oz/140g of shrimps

Tomahawk ribeye for two (42oz/1.2kg)

Irish angus beef ribeye with the bone in, pan seared (medium)

Veal chop (12oz/340g)

Center-cut Irish veal chop

Beef ribeye steak (10oz/285g)

Argentinian black angus ribeye steak

Beef tenderloin (10oz/300g)

Brazilian black angus tenderloin

Beef picanha steak (10oz/300g)

Brazilian black angus beef

T-bone steak (18oz/500g)

Black angus beef

Wagyu beef sirloin steak (12oz/340g)

American wagyu beef, pan seared (medium)

Thick pork chop (12oz/340g)

Center-cut Danish pork chop

Lamb rack (9oz~250g)

Australian lamb rack

Sides

Choose two from the following:

Sautéed vegetables, grilled asparagus, wild rice pilaf, country fries, potato gratin, mashed potato, baked potato

Sauces

Green peppercorn, béarnaise, chimichurri, gravy, tomato, blue cheese, mushroom

Cheese Platter

A selection of international cheeses served with a choice of crackers and house salad

Desserts

Crêpe suzette

Flambé with Grand Marnier or Cointreau

Warm kunafeh

Oven-baked, buttered kataifi stuffed with cheese and soaked in syrup

Served with vanilla ice cream and pistachio nuts

Rum baba

With whipped cream and soaked in your rum of choice

Black cherry cheesecake

Served with a blackberry coulis

Fresh fruit platter

Macerated in Muscat from Limnos

(v) vegetarian

Important notice: Our food may contain nuts or traces of nut products. Please inform our Maitre d'hôtel of your food allergies or diet condition.

Starters

Main Courses

Sides

Sauces

Cheese Platter

Desserts