



Room service menu.



Salads.

Classic Caesar Salad
Parmesan Shavings and Garlic Croutons

Caprese Salad
Sliced Roma Tomatoes, Buffalo Mozzarella,
Balsamic Dressing and Basil (v)

Soup.

Tomato Soup with Basil Cream (v)

Cold sandwiches.

Egg Mayonnaise and Cress (v)
Smoked Salmon* and Cucumber
in a Poppy Seed Bagel

Hot dishes.

Grilled Cajun Tuna Wrap
Soba Noodles, Avocado Cream
and a Sweet and Spicy Orange Sauce

Chicken or Shrimp Thai Green Curry
Jasmine Rice

Spiced Chicken or Beef* Fajitas
Red Onion, Bell Peppers, Cheddar Cheese, Sour
Cream, Tomato Salsa and Guacamole

Penne Bolognese
Rich Tomato Meat Sauce, Fresh Basil and
Crème Fraîche

6oz Sirloin Steak* with Herb Butter
Grilled Tomato, Mushrooms, French Fries and
Onion Rings

Mediterranean Quesadilla
Grilled Vegetables, Buffalo Mozzarella,
Tomato Confit and Sour Cream (v)

Hot sandwiches and burgers.

Tuna and Swiss Cheese Melt
Served on a Toasted English Muffin
with French Fries

Toasted York Ham and Cheddar Panini
French Fries and Salad

Club Sandwich
Chicken, Crisp Bacon, Egg, Sliced Tomato, Lettuce
and Mayonnaise on Toasted White Bread

Turkey Burger
French Fries and Jalapeño Thousand
Island Dressing

Cheeseburger*
Served in a Sourdough Bun with French Fries

BBQ Bacon Cheeseburger*
Double Decker Burger with French Fries and
BBQ Ranch Sauce

Grilled Portobello Mushroom
with Cheese and Salad
Served on Focaccia Bread with French Fries
and Spicy Mayonnaise (v)

Desserts.

Warm Apple Pie
with Custard

Vanilla Cheesecake
with Morello Cherries and Kirsch Liqueur

Frozen Chocolate Bombe

Crème Caramel

Chocolate Fudge Cake

(v) - Denotes vegetarian option.

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating 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. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.



Beverage menu.

Wines.

Champagne and Sparkling	150ml	Bottle
Delamotte, France (2)	\$11.95	\$55.00
Veuve Clicquot Yellow Label, France (2)	\$16.75	\$80.00
Veuve Clicquot Rosé, France (2)	\$18.50	\$90.00
Prosecco, Zonin, Italy (3)	\$8.75	\$40.00
White Wine	250ml	Bottle
Cunard Private Label, France (2)	\$11.50	\$32.50
Chardonnay Reserva, Chile (2)	\$13.95	\$40.00
Douro Reserva, Portugal (1)	\$10.50	\$30.00
Grüner Veltliner, Austria (1)	\$13.95	\$40.00
Pinot Grigio, Italy (2)	\$13.95	\$40.00
Riesling, Australia (2)	\$13.95	\$40.00
Sauvignon Blanc, New Zealand (2)	\$13.95	\$40.00
Rosé Wine	250ml	Bottle
Cunard Private Label, France (3)	\$11.50	\$32.50
Mateus Rosé, Portugal (4)	\$10.50	\$30.00
Zinfandel Rosé, USA (5)	\$12.50	\$36.00

All wines by the glass are served as 250ml measures. 150ml measures are available on request.

Wine tasting guide.



Red Wine	250ml	Bottle
Cunard Private Label, France (D)	\$11.50	\$32.50
Cunard Private Reserve, France (C)	\$12.50	\$36.00
Douro, Portugal (D)	\$10.50	\$30.00
Malbec, Argentina (C)	\$13.95	\$40.00
Merlot, South Africa (D)	\$13.95	\$40.00
Pinot Noir, New Zealand (C)	\$16.75	\$47.50
Shiraz, Australia (D)	\$13.95	\$40.00

Spirits.

Scotch Whisky	1.5oz	Bottle
Famous Grouse	\$7.95	\$90.00
Johnnie Walker Black Label	\$8.50	\$95.00
Dalwhinnie 15 Years Old – Highland Single Malt	\$9.25	\$105.00
Balvenie 14 Years Old Caribbean Cask – Speyside Single Malt	\$10.75	\$120.00
Glenkicnchie 12 Years Old – Lowland Single Malt	\$8.95	\$100.00
Bowmore Enigma 12 Years Old – Islay Single Malt	\$8.50	\$95.00
Jura Diurachs' Own 16 Years Old – Island Single Malt	\$10.75	\$120.00
American Whiskey	1.5oz	Bottle
Jim Beam White Label	\$7.50	\$85.00
Maker's Mark	\$8.50	\$95.00
Jack Daniel's Black Label	\$8.50	\$95.00

Cognac		Bottle
Courvoisier VSOP – 1.5oz	\$8.95	\$100.00
Rémy Martin XO – 1.5oz	\$19.50	\$220.00
Rémy Martin Louis XIII – 1oz	\$120.00	\$2,800.00
Rémy Martin Louis XIII – 2oz	\$240.00	
Vodka	1.5oz	Bottle
Absolut	\$7.95	\$90.00
Smirnoff No. 21	\$7.25	\$80.00
Grey Goose	\$8.95	\$100.00
Grey Goose Le Citron, L'Orange, La Poire	\$8.95	\$100.00
Gin	1.5oz	Bottle
Bombay Sapphire	\$7.95	\$90.00
Gordon's	\$7.25	\$80.00
Hendrick's	\$8.50	\$95.00
Tanqueray	\$8.25	\$92.50
Tequila	1.5oz	Bottle
Patron Añejo	\$9.95	\$115.00
Patron Silver	\$8.95	\$100.00
Rum	1.5oz	Bottle
Bacardí Superior Carta Blanca	\$7.50	\$85.00
Mount Gay XO – Barbados	\$10.75	\$120.00
Sailor Jerry Spiced	\$8.95	\$100.00

Spirit prices include a choice of mixer on individual measures and choice of six mixers for bottle purchases. All stateroom liquor bottle purchases are for stateroom consumption only, additional charges will apply in other areas.



Beverage menu.

Beers.

Lagers

Amstel Light – 330ml, 3.5% abv	\$5.75
Beck's – 330ml, 5% abv	\$5.50
Beck's Non-Alcoholic Beer – 330ml, 0.05% abv	\$4.95
Budweiser – 330ml, 5% abv	\$5.50
Corona – 355ml, 4.5% abv	\$5.75
Grolsch – 450ml, 5% abv	\$6.25
Heineken – 330ml, 5% abv	\$5.50
Peroni Nastro Azzurro – 330ml, 5.1% abv	\$5.75

Ales and Bitters

Cambridge Bitter, Elgoods Brewery – 500ml, 3.8% abv	\$5.95
Doom Bar, Sharp's Brewery – 500ml, 4.3% abv	\$5.95
Old Speckled Hen, St Edmund's Brewery – 500ml, 5% abv	\$5.95
Old Thumper, Ringwood Brewery – 500ml, 5.1% abv	\$5.95
Jaipur IPA, Thornbridge Brewery – 500ml, 5.9% abv	\$6.25

Ciders

Magners Original Irish or Pear – 568ml, 4.5% abv	\$6.25
Rekorderlig Premium Strawberry and Lime – 500ml, 4% abv	\$6.50

Soft drinks.

Mineral Water

Evian – 1.5 ltr	\$4.95
San Pellegrino – 750ml	\$4.95
Acqua Panna – 750ml	\$4.95
Perrier – 330ml	\$2.95

Soda

San Pellegrino Orange – 330ml	\$3.50
San Pellegrino Blood Orange – 330ml	\$3.50
San Pellegrino Lemon – 330ml	\$3.50
San Pellegrino Lemon and Mint – 330ml	\$3.50
Coca Cola, Diet Coke, Coke Zero Iconic Bottle – 330ml	\$3.75
Pepsi, Diet Pepsi – 330ml	\$2.85
7-Up, Diet 7-Up – 330ml	\$2.85
Ginger Ale – 330ml	\$2.85
Ginger Beer – 330ml	\$2.85
Indian Tonic Water, Tonic Slimline – 150ml	\$1.65
Fevertree Indian Tonic Water – 200ml	\$3.15
Fevertree Naturally Light Tonic Water – 200ml	\$3.15
Red Bull, Diet Red Bull – 250ml	\$4.95

Caviar.

50g

Served with buckwheat blinis and traditional condiments	\$60.00
With a ½ bottle of Veuve Clicquot Ponsardin Yellow Label Champagne	\$100.00

Please allow 30 minutes for delivery.

Cheese.

A selection of international cheese and biscuits served with dry fruit, grapes and nuts.	\$15.00
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Please allow 30 minutes for delivery.

Canapés.

Add the finishing touch to your in stateroom/
suite event with a selection of canapés.

Gourmet Canapés	\$34.50
Deluxe Canapés	\$28.75

All canapé orders are made fresh to order, please order by
noon for same day delivery.