

CARONIA RESTAURANT

Dinner

Simplicity

With today's changing lifestyles and the quest for healthier living through increased nutritional awareness, we at Cunard, bring you a daily selection of dishes, that reflect these needs. These dishes, although low in cholesterol, salt and fat, are high in flavour.

Seared Beef Carpaccio Slices on Oak Leaf Lettuce

Clear Oxtail Consommé with Sherry

Romaine Lettuce with Your Choice of Fat Free Dressing

Fresh Whiting Fillet with Provencal Caper Dressing and Red Pepper Coulis
On Leaf Spinach, Cauliflower Polonaise, Parsley Potatoes

Sugar-Free Apple and Pineapple Filo Parcel, Frozen Vanilla Yoghurt

A Selection of Steamed Vegetables and Baked Potatoes are always Available

Vegetarian

Spinach and Corn Fritters on Sautéed Bok Choy

YOUR SOMMELIER RECOMMENDS

2001	Chateau Olivier AC, Pessac-Leogan, 2001, Bordeaux, France	\$48.00
1999	Château Coufran,, Haut Médoc, Bordeaux ,France	\$38.00

Captain's Gala Dinner Menu

APPETIZERS

Smoked Sturgeon Mousse on Cucumber Fan, garnished with Russian Sevruga Caviar

Seared Beef Carpaccio on Oak Leaf Lettuce, White Olive Oil Dressing,
Parmesan Shavings

Mixed Fruit Cocktail Drizzled with Aged Port Wine

Gratinated Mushrooms Stuffed with Herb Boursin on Mesclun Salad

SOUPS

English Pea and Broad Bean Soup with Sun Dried Tomatoes

Clear Oxtail Consommé with Sherry Wine and Chester Stick

Chilled Creamy Asparagus with Ricotta, Cucumber and Celery

SALAD

Red Leaf and Romaine Lettuce with Anchovy Vinaigrette and Garlic Chips

ENTRÉES

Ravioli with Veal and Herb Filling in a Creamy Mushroom Sauce

Fresh Whiting Fillet with Provencal Caper Dressing and Red Pepper Coulis
On Leaf Spinach, Cauliflower Polonaise, Parsley Potatoes

Broiled Lobster Tail Glazed with Garlic Herb Butter
Sautéed Cherry Tomatoes, Mushroom, Broccoli, Pimiento Rice Timbale,

Macadamia Nut Crusted Chicken Breast
Crispy Wok Vegetables and Caramelised Pineapple Ginger Jus

Whole Roast Prime Rib of Angus Beef with Natural Gravy
Bouquet of Green Beans, Carrots, Cauliflower and Macaire Potatoes

SWEET INDULGENCE

Marbled Chocolate Mousse on Bitter Orange Coulis
Marinated Fresh Strawberries with Brandy Snap Curl, Vanilla Ice-Cream
Hot Grand Marnier Soufflé with Anglaise Sauce
Sugar-Free Apple and Pineapple Filo Parcel, Frozen Vanilla Yoghurt

SORBET	ICE CREAM	FROZEN YOGHURT	SAUCES
Sparkling Peach	Vanilla Pistachio Coffee	Mixed Berry	Chocolate Fudge Butterscotch

INTERNATIONAL AND DOMESTIC CHEESE

Bread Selection and Crackers

CUNARD'S SELECTION OF

Exotic Teas

Regular and Decaffeinated Coffee