



FOOD AND WINE PAIRING DINNER

Pressée de Foie Gras

Cassis glaze | pain d'épices
Arada Rosé | Do Catalunya | Spain

or

Morel Risotto (V, GF)

Volcanic salt | almond tuile
Pinot Grigio | Bolla Delle Venezie | Italy

Consommé of rose and hibiscus (V, GF)

Pink pepper caviar
Sauvignon Blanc | Louis Eschenauer IGP | France

or

Quail Egg and Pork Bell (GF)

Champagne shallot vinaigrette
Chardonnay | Gérard Bertrand Réserve Spéciale | IGP Pays d'Oc | France

Passion Fruit Caipirinha Granita (V, VE, GF)

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available

*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.



Coquilles St. Jacques (GF)

Sweet potato and parsnip purée | quenelle à la printanière | saffron cream
Chardonnay | Rio Añejo Macabeo | Andalucia | Spain

or

Black Angus Fillet of Beef, Herb Crust

Parisienne potatoes | Pea mousseline | asparagus | lingonberry port reduction
Cabernet Sauvignon | Gerard Bertrand Reserve | IGP Pays D'Oc | France

or

Sarrasin Purse (V)

Goat cheese mousse | smoked tomato fondue | shaved fennel | toasted pine nuts
Soave | Il Poggio Dei Vigneti | DOC

Valrohna Chocolate Glace (V, GF)

Minted strawberry mousse
Bottega Prosecco Poeti | Italy

or

The Explorer Dessert Sensation (V, GF)

Ideal for sharing

Crème glacée and sorbet pops | Valrhona hot chocolate melting dessert raspberry
croquant brûlée | candied orange citrus mousse
Bottega Prosecco Poeti | Italy

British and French Cheese Trolley (V)

Sandeman Ruby Port

Artisan Truffles, Coffee

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