

### MISOSHIRU SOUP (V, VE, GF)

Tofu, seaweed, spring onion

## SASHIMI (GF)

Thin fillet of raw fish or seafood

**SALMON\*** (sake)

**SEA BASS\*** (shibasu)

**TUNA\*** (maguro)

**PRAWN** (ebi)

## NIGIRI (GF)

Thinly sliced raw fish or seafood on pressed rice

**SALMON\*** (sake)

**SEA BASS\*** (shibasu)

**TUNA\*** (maguro)

**PRAWN** (ebi)

## DIM SUM

Appetisers and filled dumplings created by Master Chef Ian Pengelley

**NORI CRACKERS** (V, GF)  
Wasabi dip

**PORK GYOZA**  
Yuzu sauce

**CHICKEN SHANGHAI**  
Spicy sauce

**DUCK SPRING ROLLS**  
Hoisin sauce

**CRAB AND SCALLOP**  
Shaolin dressing

**HIRATA BUN** (V)  
Mushroom and aubergine filling,  
Japanese mayonnaise, coriander

## SUSHI ROLLS

Rice, cooked fish, seafood and meat created by Master Chef Ian Pengelley

### MR. CHANG

Prawn tempura, spiced cream sauce, crispy crumb

### PRIME TIME\*

Salmon tempura, cucumber and rice roll,  
thinly sliced seared prime rib, spicy mayonnaise,  
yuzu kosho relish

**LEGEND** (GF)

Crabmeat, roast red pepper, Japanese mayonnaise,  
smoked caviar

### EAST "MEATS" WEST\* (GF)

Angus beef, streaky bacon, cheddar and rice,  
deep-fried in a potato spiral wrap, sweet and sour dip

### PORTOBELLO TEMAKI (V, GF)

Avocado, cucumber, sweet pepper, sesame seeds  
in a nori cone, Japanese mayonnaise

**THE PIT** (GF)

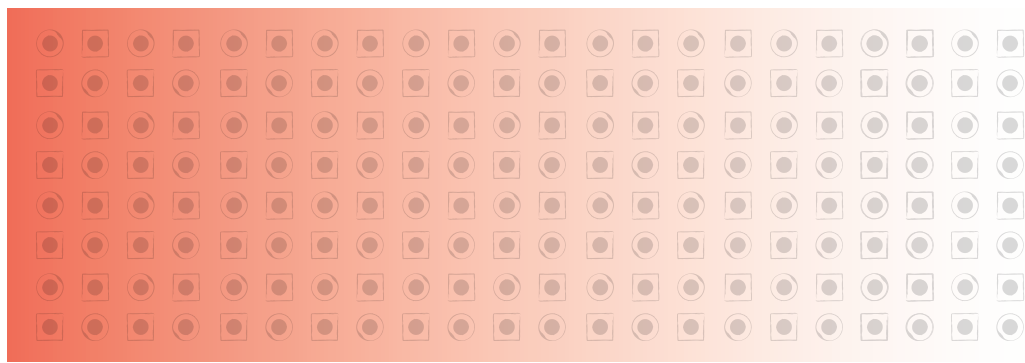
Pulled pork, caramelised red onion and rice,  
deep-fried in straw potato wrap,  
BBQ dipping sauce

**TERIYAKI** (GF)

Teriyaki chicken and avocado

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available ✂ Chef Ian's signature dish

\*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.



## DESSERTS

### MOCHI ICE CREAM (V, GF)

Freshly made Japanese rice dough and ice cream in sticky rice paste

### ✂ MANGO HOKAI (V)

Sweet and gooey pineapple and mango crumble, lemongrass ice cream

### BANANA HOTTOEK (V)

Korean style pancake, caramelised banana, coconut ice cream

### KUE RUWOK (V, GF)

Custard and meringue cake, ginger marinated fruits

## HOT BEVERAGES

Serving Lavazza coffee

ESPRESSO 1.15\*

CAFFÈ LATTE 1.35\*

CAPPUCCINO 1.35\*

## SPECIALITY BEVERAGES 2.50\*

### HIGHLAND COFFEE

Chivas Regal mixed with hot coffee and cream

### CHOCOLATE ORANGE COFFEE

Grand Marnier, hot chocolate and a generous helping of whipped cream

### CAFÉ ROYAL

Martell VS and hot coffee, topped with cream

### ITALIANO COFFEE

Sambuca, hot coffee and cream

## COGNACS, BRANDY AND PORTS

MARTELL VS 2.90\*

MARTELL VSOP 3.50\*

CARDENAL MENDOZA 3.00\*

SANDEMAN RUBY PORT

COCKBURN'S SPECIAL RESERVE PORT

Prices marked with an \* indicate a supplement payable for guests with the All Inclusive Drinks Package

(V) Vegetarian (GF) Gluten-free (GO) Gluten-free option available (VE) Vegan (VO) Vegan option available ✂ Chef Ian's signature dish

\*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.