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 Bolognaise
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**
  - Delamotte, France (2)…
  - Veuve Clicquot…
  - Prosecco, Zonin, Italy (3)…

- **White Wine**
  - Cunard Private Label, France (2)…
  - Chardonnay Reserva, Chile (2)…
  - Grüner Veltliner, Austria (1)…
  - Sauvignon Blanc, New Zealand (2)…
  - Rosé Wine…
  - Cunard Private Label, France (3)…
  - Mateus Rosé, Portugal (4)…
  - Zinfandel Rosé, USA (5)…

<table>
<thead>
<tr>
<th>Type</th>
<th>150ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Delamotte, France (2)</td>
<td>$11.95</td>
<td>$55.00</td>
</tr>
<tr>
<td>Veuve Clicquot</td>
<td>$16.75</td>
<td>$80.00</td>
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<tr>
<td>Prosecco, Zonin, Italy (3)</td>
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<tr>
<td>Cunard Private Label, France (2)</td>
<td>$11.50</td>
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</tr>
<tr>
<td>Cunard Private Reserve, France (2)</td>
<td>$12.50</td>
<td>$36.00</td>
</tr>
<tr>
<td>Douro, Portugal (2)</td>
<td>$10.50</td>
<td>$30.00</td>
</tr>
<tr>
<td>Malbec, Argentina (C)</td>
<td>$13.95</td>
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</tr>
<tr>
<td>Merlot, South Africa (2)</td>
<td>$13.95</td>
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</tr>
<tr>
<td>Pinot Noir, New Zealand (C)</td>
<td>$16.75</td>
<td>$47.50</td>
</tr>
<tr>
<td>Shiraz, Australia (D)</td>
<td>$13.95</td>
<td>$40.00</td>
</tr>
<tr>
<td>Cunard Private Label, France (3)</td>
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<tr>
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<tr>
<td>Pinot Grigio, Italy (2)</td>
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<tr>
<td>Riesling, Australia (2)</td>
<td>$13.95</td>
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Wine tasting guide.

- **Dry**
- **Medium**
- **Sweet**
- **Light**
  - Medium
  - Full

Red Wine

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</table>

Cognac

- Courvoisier VSOP – 1.5oz…
- Rémy Martin XO – 1.5oz…
- Rémy Martin Louis XIII – 1oz…
- Rémy Martin Louis XIII – 2oz…

Vodka

- Absolut…
- Smirnoff No. 21…
- Grey Goose…
- Grey Goose Le Citron, L’Orange, La Poire…

Gin

- Famous Grouse…
- Johnnie Walker Black Label…
- Dalwhinnie 15 Years Old – Highland Single Malt…
- Balvenie 14 Years Old Caribbean Cask – Speyside Single Malt…
- Glenkinchie 12 Years Old – Lowland Single Malt…
- Bowmore Enigma 12 Years Old – Islay Single Malt…
- Jura Diurachs’ Own 16 Years Old – Island Single Malt…
- American Whiskey…

Spirits.

Scotch Whisky 1.5oz Bottle

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<thead>
<tr>
<th>Type</th>
<th>1.5oz</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Famous Grouse</td>
<td>$7.95</td>
<td>$90.00</td>
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<tr>
<td>Johnnie Walker Black Label</td>
<td>$8.50</td>
<td>$95.00</td>
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<tr>
<td>Dalwhinnie 15 Years Old – Highland Single Malt</td>
<td>$9.25</td>
<td>$105.00</td>
</tr>
<tr>
<td>Balvenie 14 Years Old Caribbean Cask – Speyside Single Malt</td>
<td>$10.75</td>
<td>$120.00</td>
</tr>
<tr>
<td>Glenkinchie 12 Years Old – Lowland Single Malt</td>
<td>$8.95</td>
<td>$100.00</td>
</tr>
<tr>
<td>Bowmore Enigma 12 Years Old – Islay Single Malt</td>
<td>$8.50</td>
<td>$95.00</td>
</tr>
<tr>
<td>Jura Diurachs’ Own 16 Years Old – Island Single Malt</td>
<td>$10.75</td>
<td>$120.00</td>
</tr>
</tbody>
</table>

American Whiskey 1.5oz Bottle

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<tr>
<th>Type</th>
<th>1.5oz</th>
<th>Bottle</th>
</tr>
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<tbody>
<tr>
<td>Jim Beam White Label</td>
<td>$7.50</td>
<td>$85.00</td>
</tr>
<tr>
<td>Maker’s Mark</td>
<td>$8.50</td>
<td>$95.00</td>
</tr>
<tr>
<td>Jack Daniel’s Black Label</td>
<td>$8.50</td>
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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 – 1.5ltr
  $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 1/2 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
  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.

Please allow 30 minutes for delivery.