APPETISERS

Caribbean Lobster Cocktail
Iceberg Lettuce, Tomato, Marie Rose Sauce and Thermoild Toastie

H. Foreman & Son’s London Cure Gin & Tonic Salmon*
Rye Bread and Traditional Garnish

Clam Chowder
Bacon and Welsh Rarebit

Caesar Salad
Romaine Lettuce, Lyburn Old Winchester Cheese
Salted Boquerones and Sourdough Shards

Tea-smoked Duck Breast* with Mandarin Dressing
Jalapeño Cornbread, Toasted Sesame Slaw and Pomegranate Molasses

SIGNATURE DISHES

The Cunarder Burger
8oz Prime Darragh O’Shea’s Beef Patty*,
Irish of Wight Blue Cheese, Double Maple Bacon
Caramelised Onions, Brioche Bun, Bone Marrow Mayonnaise
and Homemade Ketchup

Australian Grass-fed Wagyu Beef* – Marble Score 9 (glf)
7oz Sirloin
$30 supplement applies

Grand Platter Fruit de Mer for Two (glf)
Maine Lobster
Rope-grown Irish Mussels
Scottish Langoustines
Alaskan King Crab Leg
Ceviche* of Grand Bank Scallops

Jumbo Mediterranean Carabinero Prawns
Served with Bloody Mary Dip, Garlic Aioli and Red Wine Shallot Vinegar
$20 supplement applies

STEAK

28 Day Aged Prime USDA Grain Finished Angus* (glf)
12oz New York Strip

Darragh O’Shea’s
35 Day Dry-aged Scotch Grass-fed Black Angus* (glf)
12oz Rib Eye | 12oz Sirloin | 8oz Fillet

Deluxe Three Beef Sampler for Two
8oz Darragh O’Shea’s 35 Day Dry-aged Black Angus Fillet* (glf)
12oz 28 Day Aged Prime USDA New York Strip* (glf)
Louisiana Short Rib

Why not add Surf to your Turf?
Two Giant Tiger Prawns flambéed in Garlic and Cognac Butter (glf)
$10 supplement applies

All Steaks are accompanied by Sweet Vine Tomatoes, Portobello Mushroom, Land Cress and your choice of sides

SIDE SALADS

Iceberg Wedge
Bacon, Crisp Shallots, Smoked Tomatoes and Sour Cream

House Salad
Avocado Pear, Beef Tomatoes, Barrel Aged Feta, Red Onion, Kalamata Olives and a Chrus and Oregano Vinaigrette (glf)

Green Leaf and Herbs
French Vinaigrette (v) (glf)

VEGETABLES

Tenderstem Broccoli (glf)
Creamed Baby Spinach Roasted Shallots
Grilled Corn on the Cob Smoked Pimento Butter (glf)
Chargrilled Red Hijos Cabbage
Creamy Ranch Dressing (glf)
London Pride Beer Tempura Onion Rings

POTATOES

Triple-cooked Chips
French Fries – add Truffle Oil and Parmesan
Red Skin Potato and Cheese Bake (glf)
Bourbon Sweet Potato and Marshmallow Gratin (glf)

SAUCES

Béarnaise (glf) | Sauce au Poivre (glf)
Café de Paris Butter (glf) | Chimichurri (glf)

Should you wish to order an additional dish, a supplement charge of $15 will apply to appetisers and desserts and $20 will apply to main courses.
1. Denotes vegetarian. 2. Denotes gluten free.
Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.
*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.
DENOTES GLUTEN FREE. (LS) DENOTES LOW SUGAR.

SOME OF OUR DISHES MAY CONTAIN ALLERGENS INCLUDING NUTS OR NUT EXTRACTS. INFORMATION PERTAINING TO ALLERGIES AND INTOLERANCES AVAILABLE ON REQUEST.

DESSERT WINES

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Year</th>
<th>Glass $</th>
<th>Bottle $</th>
</tr>
</thead>
<tbody>
<tr>
<td>Niepoort Crusted Port, Douro, Portugal</td>
<td>NV</td>
<td>10</td>
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<tr>
<td>Sandeman 20 Year Old Tawny Port, Douro, Portugal</td>
<td>NV</td>
<td>10.5</td>
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<tr>
<td>Framingham Noble Riesling, Marlborough, New Zealand</td>
<td>2017</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>Cabernet Franc Riesling, Niagara Peninsula, Canada</td>
<td>2013</td>
<td>22</td>
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</tbody>
</table>

DESSERTS

Rum Baba
Fine Demerara Rum, Lime Marmalade and Chantilly Cream

S’Mores
Crisp Fried Marshmallow and Oreo Cookies, Warm Dark Chocolate Sauce and Charred Milk Ice Cream

Warm Deep Filled Bramley Apple Pie
Vanilla Bean Ice Cream or English Custard (LS)

Toffee, Peanut Butter and Fudge Brownie Sundae
Salted Caramel and Peanut Butter Ice Cream, Toffee Sauce and Whipped Vanilla Bean Cream

Wild Strawberry Pavlova
Cornish Clotted Cream and Pink Champagne Sorbet (GF)

Baked New York Cheesecake for Two
Graham Cracker Crumb and Sour Cream Topping

Toffee, Peanut Butter and Fudge Brownie Sundae
Selection of Award Winning Artisan Cheese, Hand Crafted Biscuits, Mulled Apple Jelly, Fruit Toasts and Condiments

WINES

SPARKLING

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Year</th>
<th>Glass $</th>
<th>Bottle $</th>
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</thead>
<tbody>
<tr>
<td>Ice Cuvée, Peller Estates, Niagara Peninsula, Canada</td>
<td>NV</td>
<td>11.5</td>
<td>52</td>
</tr>
<tr>
<td>Laurent-Perrier Ultra Brut, Champagne, France</td>
<td>NV</td>
<td>19.5</td>
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<tr>
<td>Laurent-Perrier Cuvée Rosé, Champagne, France</td>
<td>NV</td>
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WHITES

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<tr>
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<th>Year</th>
<th>Glass $</th>
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<tbody>
<tr>
<td>Santiago Ruiz, Rias Baixas, Spain</td>
<td>2017</td>
<td>10.6</td>
<td>48</td>
</tr>
<tr>
<td>Pinot Gris, A to Z Wineworks, Oregon, USA</td>
<td>2016</td>
<td>11</td>
<td>50</td>
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<tr>
<td>Riesling, Forge Cellars, Finger Lakes, New York, USA</td>
<td>2015</td>
<td>11.5</td>
<td>52</td>
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<tr>
<td>Chardonnay, Norman Hardie, Niagara Peninsula, Canada</td>
<td>2015</td>
<td>12.6</td>
<td>57</td>
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<tr>
<td>Château de Tracy, Pouilly Fumé, Loire, France</td>
<td>2016</td>
<td>13.9</td>
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<tr>
<td>Sauvignon Blanc, St Supéry, Napa Valley, California, USA</td>
<td>2017</td>
<td>14.1</td>
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<tr>
<td>Chardonnay, La Crema, Monterey County, California, USA</td>
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<tr>
<td>Chardonnay, Far Niente, Napa Valley, California, USA</td>
<td>2015</td>
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ROSE

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<tbody>
<tr>
<td>Whispering Angel Rosé, Château d’ Beaut, Côtes de Provence, France</td>
<td>2017</td>
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REDS

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<th>Year</th>
<th>Glass $</th>
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<tbody>
<tr>
<td>Velvet Devil Merlot, Charles Smith, Washington, USA</td>
<td>2016</td>
<td>10.6</td>
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</tr>
<tr>
<td>Pinot Noir, Norman Hardie, Niagara Peninsula, Canada</td>
<td>2016</td>
<td>12.6</td>
<td>57</td>
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<tr>
<td>“The Hundred” Grenache – Clarendon Vineyard, Wilyunga 100, McLaren Vale, Australia</td>
<td>2015</td>
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<tr>
<td>Malbec, Colomé, Salta, Argentina</td>
<td>2015</td>
<td>13.7</td>
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<tr>
<td>Cornes &amp; Barrow Pomerol, Bordeaux, France</td>
<td>2012/15</td>
<td>13.7</td>
<td>62</td>
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<tr>
<td>Zinfandel, Seghesio, Sonoma Valley, California, USA</td>
<td>2015</td>
<td>14.3</td>
<td>65</td>
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<tr>
<td>Bin 28 Kalimna Shiraz, Penfolds, Australia</td>
<td>2015</td>
<td>15.4</td>
<td>70</td>
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<tr>
<td>Château Pavillon de Luce, Margaux, Bordeaux, France</td>
<td>2012</td>
<td>17.2</td>
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<tr>
<td>Côtes Rotie, Domaine Pierre Gaillard, Rhône, France</td>
<td>2016</td>
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<tr>
<td>Barolo “Bussia”, Podere Abbis, Piedmont, Italy</td>
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<tr>
<td>Tignanello, Antinori, Tuscany, Italy</td>
<td>2009</td>
<td>48</td>
<td>218</td>
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<tr>
<td>Dominus Estate, Napa Valley, California, USA</td>
<td>2011</td>
<td>64</td>
<td>290</td>
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</tbody>
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All prices are in US Dollars and are subject to a 15% service charge which will be added to your account. Vintages change regularly. Please enquire with your Sommelier for specific wine vintages offered during your voyage. All wines contain sulphites. A glass is 150ml.