

SEAFOOD BUFFET DINNER CRUISE MENU

SHARED BUFFET DISHES FOR MAGISTIC DINNER + THE RIGHT COMBINATION



Fresh prawns + classic seafood sauce (gf)



CHAFING DISH SELECTION

Beef bourguignon + chunky potatoes (gf) (nf)

Traditional Indian butter chicken (gf)

Mediterranean fish bake + fresh tomatoes + olives(df)

Penne + garlic + rocket + chilli + olive oil (v) (nf)

Calamari strips + broad beans + cabbage + roasted garlic + capers

Roasted cauliflower + potato cheese gratin (nf) (v)

Hokkien noodles + julienne vegetables (v)

Roast root vegetables (df) (gf) (nf) (v)



SALAD SELECTION

Iceberg strips, edamame+ zucchini+ crunchy chickpeas + corn + citrus dressing (df) (v)

Japanese-style potato salad + diced carrots + green peas + grain mustard (nf) (v)

Carrot + sultana salad (nf) (df) (v)

Mediterranean salad + couscous + pumpkin + celery + sliced olives (v)

Caesar salad (bacon served by side) (nf)

Basmati rice

Warm bread rolls

Selection of condiments and sauces



DESSERT SELECTION (shared between 2 guests)

Vanilla bean pannacotta | Rich chocolate cake | Heavenly tiramisu



** Indicative menu only. Items may be subject to change at any time without notice.*

** Requests for dietary (gluten-free, nut-free, dairy-free), substitutions and modifications of menus on board our cruises will be politely declined, as we have an on board kitchen and our kitchen team is required to serve the menus within a required time period, of the respective cruises. All our cruises have at least one vegetarian menu option for seated & served menus and buffets also offer vegetarian choice. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.*