

## SEAFOOD BUFFET DINNER CRUISE MENU



Fresh prawns with tomato mayonnaise (gf)



### CHAFING DISH SELECTION

Grilled medallions of tenderloin & potato au gratin

Traditional Indian butter chicken & basmati rice

Grilled barramundi fillets & warm buttered beans with almonds  
and sun-dried tomatoes

Roasted chicken breast with mash, slivered asparagus,

Japanese beans, sweet corn, and roasted pine nut

Orecchiette with olive oil, rocket, chilli & roast vegetables

Seafood bouillabaisse & warm bread rolls



### SALAD SELECTION

Traditional potato salad with grain mustard

Beetroot and goat cheese salad

Chinese cabbage & crispy noodle salad

Kale, quinoa & witlof salad

Selection of condiments & sauces



### DESSERT (SHARED PLATTER)

Platter of vanilla bean panna cotta, rich chocolate cake and  
heavenly tiramisu



*\* Indicative menu only. Items may be subject to change 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.*