

# MAGISTIC DINNER CRUISE - MENU

## COLD SELECTION

- FRESHLY COOKED PRAWNS *(served with cocktail sauce & fresh lemon)*
- CAESAR SALAD *(cos lettuce, parmesan cheese, crouton, Caesar salad dressing – bacon served separately)*
- CRISPY CRUNCHY APPLE AND FENNEL SALAD *(served with walnuts, rocket and honey dressing)*
- CARAMELISED CAULIFLOWER WITH SHAVED BROCCOLI *(served with creamy dressing)*
- RADICCHIO SALAD WITH GREEN OLIVES AND PARMESAN
- DOUBLE BEAN AND PESTO SALAD
- FRESH MIXED LEAVES

## HOT SELECTION

- CALAMARI AND MUSSELS IN GARLIC TOMATO SAUCE
- BAKED FISH WITH BRAISED LEEKS, TOMATO & OLIVES
- BEEF BURGUNDY *(slow-cooked beef in red wine and vegetables)*
- SWEET POTATO GRATIN *(mix of sweet and white potatoes baked with cream & cheese)*
- TRADITIONAL INDIAN BUTTER CHICKEN
- ORECCHIETTE PASTA *(served with fresh basil & tomato sauce)*
- MEDLEY OF ROASTED VEGETABLES WITH ITALIAN HERBS
- ORIENTAL FRIED RICE
- STIR FRIED SEASONAL VEGETABLES WITH HOISIN SAUCE

## 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*