

The GRAND DINING Room

Vegetarian Selections

Manchego Cheese Quesadillas with Salsa Cruda
Tomato-Bell Pepper Soup with Tortilla Vermicelli
Vegetarian Indonesian Gado-Gado Salad

Always Available

Assorted Crudités served with Tartar Sauce
Chicken Consommé with Vegetable Julienne and a Dumpling
Black Angus Hamburger or Cheeseburger served with Fries and Coleslaw
Grilled All-Beef Hot Dog served with Fries and Coleslaw
Vegetable Side Dishes: Steamed Assorted Vegetables, Spinach, String Beans

Desserts

Tart of the Day: French Apple Tart
Pastry Chef Suggestion: Piña Colada Cheesecake
No Sugar Added Dessert: Yogurt Fruit Terrine with Apricot Coulis
Today's Ice Cup: Banana Split Vanilla, Strawberry and Chocolate Ice Cream, Banana and Whipped Cream topped with
Chocolate Sauce
Ice Cream of the Day:
"No Sugar Added" Ice Cream of the Day:
Sherbet of the Day:

The Cellar Master suggests the following wines served for tonight's menu:

White Wine

Chardonnay, Delatite Winery, Mansfield 2001 Australia

Red Wine

Shiraz "The Barossa" Peter Lehmann, Barossa Valley 2000



Luncheon in the Grand Dining Room – Menu 02

Appetizers

*Marinated Bay Prawns, Baby Shrimp and Baby Octopus with Grilled Vegetable Jardinière
Manchego Cheese and Chorizo Quesadillas with Salsa Cruda
Panache of Crunchy Mixed Greens with Your Choice of Dressing
Freshly-Made Seasonal Fruit Cup*

Soups

*Tomato-Bell Pepper Soup with Tortilla Vermicelli
Beef and Barley Soup with Chopped Chives*

Sandwiches of the day

*Hot Pressed Cuban Sandwich Baked Ham, Roasted Pork and Swiss Cheese on Crusty Cuban Bread
Grilled Chicken Breast, Tomato and Avocado on French Baguette served with Crispy French Fries and Coleslaw
Texas Chili Beef Burger on Grilled Sesame Bun with a Fried Corn Tortilla Cup filled with Guacamole, Refried Beans and
Melted Cheddar Cheese*

Salad Entrées

*The Jacques Pepin's Signature Dish Salad Niçoise with your Choice of Topping: Grilled Tuna, Salmon or Halibut Fillet
Oceania's Caesar Salad Caesar Salad with your Choice of Topping: Grilled or Blackened Chicken Breast or Shrimp*

Daily Chef's Salads

*Indonesian Gado-Gado Salad Tofu, Shrimp, Potato and Hard Boiled Egg Salad with Peanut Butter Dressing
Dish (Pending)*

Entrées

*Conchiglie Pollo e Piselli, Shell Pasta with Broiled Chicken in Rich Pea Sauce
Oven Baked Merluza in Tomato Sauce, gratinated with Garlic and Parsley Crust
Grilled Black Angus Beef Kebab presented on Spiced Eggplant and Sautéed Parisian Potatoes
Marinated Whole Roast Pork Leg with BBQ Corn Sauce, Mashed Potatoes and Fried Onion Rings*

*Please ask your Waiter if you prefer a dish from the menu prepared Plain, Low Fat, Low Sodium, Without Sauce, Grilled or Poached.
Also, if you require a special diet please ask our Dining Room Manager one day in advance.*

