



*Ocean Liners Specialty Restaurant
offers a Contemporary French Cuisine
with a Mediterranean Influence
Designed by Master Chef Jacques Van Staden*

Menu

Appetizers

**Tian of Peekytoe Crab,
Smoked Salmon
& Avocado Mousse**

with Salmon Pearls,
Caviar- Dill Crème Fraîche

Escargots Tortellini

With a Fricassée of Morels,
Pancetta Lardons,
Roasted Garlic-Parsley Foam

Crisp Seared Sweetbreads

Shallots, Capers, Basil Purée,
Lemon Zest, Sun Dried Tomato

Diver Scallop Wellington

Black Truffle Emulsion,
Spinach Fondue

Pan Seared Foie Gras

Heirloom Tomato Confiture, Duck
Rillettes in Feuille de Brick
& Roasted Ginger Sauce

Warm Goat Cheese Soufflé

Smoked Tomato Coulis,
Parmesan Cream & Basil Pesto

Soups & Salads

Creamy Main Lobster Bisque

Fennel Flan, Chives
& Preserved Lemon Salad

Wild Forest Mushroom

Cappuccino
Porcini Gelato

**Phyllo Baked Anjou Pear and
Roquefort Cheese**

Lolla Rosso Lettuce, Spicy Pecans
& Port Wine Reduction

Bouquet of Mixed Greens

Herbs & Cucumber, Shaved Hearts
of Palm, Toasted Almonds,

**Heirloom Tomato Salad,
Buffalo Mozzarella & Apple**

White Balsamic Emulsion

Young Spinach & Frisée Salad

Shallot-Truffle Vinaigrette,
Sunnyside Egg & Pork Confit
with Brioche Croûtons

**Ocean Liners Specialty Restaurant Located on Deck 3 Mid Ship
Hours of Operation: 6pm to 10pm – Reservation Desk from 9am to 6pm
Call 4707 – Cover Charge Applies – Food & Wine Pairing Menu available**



Entrées

Dover Sole Véronique

(prepared Table Side)
Grapes au Beurre Noisette

Lobster Tail "Your Way"

Delicate Warm Water Rock
Lobster Tail Prepared: Classic
Thermidor Style, Broiled or
Steamed, Crispy Potato Basket,
Glazed Asparagus & Clarified
Butter

Crispy Loup De Mer

Roasted Artichoke, Eggplant
Caviar, Kalamata Olive Purée,
Sun Dried Tomato Pesto

Sautéed French Turbot

Ginger infused Spaghetti
Squash, Green Asparagus &
Lemon Grass Nage

Shellfish and Saffron Risotto

Jumbo Shrimp, Scallops with
Tomato-Fennel Sauce

Sautéed Muscovy

Duck Breast

Confit Spice Duck Leg in
Almond Crusted, French Toast,
Raisin-Apple Compote au Jus

Mushroom Crusted Rack of

Colorado Lamb

Sweet Pea & Roasted Lamb Jus

Five Spice Crusted Cervena

Venison Loin

Celery Root Fondant, Wilted
Spinach, Red Cabbage
Marmalade and Lingonberry
Sauce

Pan Seared Filet Mignon

(Flambé Table Side)
Larratte Pommes Purée,
Honshimiji Mushrooms, Haricots
Verts, Green Peppercorn &
Cognac Cream Sauce

"Surf & Turf"

Duo of Petit Roasted Lobster Tail & Filet Mignon

Cabernet Demi Glaze, Bouquet
of Vegetables & Pomme
Mousseline

Desserts

**Clafoutis Strawberry-
Rhubarb**

**Valhrona Cocoa Croquant
Quattro Apples**

Dark Chocolate Soufflé

Grand Marnier Soufflé

**Les Petits Desserts
Ocean Liners for two
Gelato & Sorbeto Degustation**