

MS "Marco Polo"

Dinner Menu

APPETIZER

Smoked Salmon Rose

Served with Capers , Red Onion, Toast and Dill Cream (G)

or

Poultry Liver Mousse Swan

With Madiera Glaze, Tangy Cranberry and Mango Coulis (G)

or

Seafood Springrolls

Served with Hot Garlic Sauce

FROM THE TUREEN

Chicken Consomme with Basil Quenelles (G,L)

or

Cream of Pumpkin with Pumpkin Oil (G,V)

SALAD

Bouquet of Garden Greens with Cherry Tomatoes Red Raddish, Olives
Crunchy Garlic Croutons, Sunflower Seeds and Fresh Herbs in Balsamic Dressing

SORBET

Raspberry Sorbet

MAIN COURSE

Seared Fillet of Seabass

Chablis Sauce, Tossed New Potatoes, Glazed Carrot and Broccoli(G)

or

Braised Lamb Shank (G)

In Rosemary Mint Sauce with Parmesan Tomato, Green Beans and Creamy Mashed Potatoes

or

Pan Fried Duck Breast

Served with Orange Sauce on Braised Red Cabbage (G)

Snap Peas and Croquettes Potato

CHEESE PLATTER

Brie, Chester, Butter Cheese

DESSERT

Nougat Raspberry Parfait

Accompanied with Honey Brandy Sauce

or

Dark and White Mousse au Chocolate with Vanilla Sauce

or

Ice Cream of the Day with Berry Compote

Coffee and Tea

Steamed Vegetable Platters, Grilled Chicken Breast or Grilled Salmon are available on request
If you require Sugar free, Gluten free or Special Diets please kindly ask your waiter

Your Executive Chef's Suggestion

Smoked Salmon Rose (G)

Served with Capers , Red Onion, Toast and Dill Cream

-XXX-

Chicken Consomme with Basil Quenelles (G,L)

-XXX-

Raspberry Sorbet

-XXX-

Braised Lamb Shank (G)

In Red Wine Sauce with Parmesan Tomato, Green Beans and Creamy Mash Potatoes

-XXX-

Nougat Raspberry Parfait

Accompanied with Honey Brandy Sauce

Menu Suggestion for our Vegetarians

Bouquet of Garden Greens with Cherry Tomatoes Red Raddish, Olives
Crunchy Garlic Croutons, Sunflower Seeds and Fresh Herbs in Balsamic Dressing

-XXX-

Cream of Pumpkin with Pumpkin Oil (G,V)

-XXX-

Vegetable Springrolls

Served with Hot Garlic Sauce

-XXX-

Raspberry Sorbert

-XXX-

Honey and Terjiaki Marinated Tofu

Served on a Bed of Stir Fried Vegetables and Steamed White Rice (G,V)

From the Wine Cellar

France

34. Bordeaux Superieur Brassac

0.75 l £31.90

Typical Bordeaux grape varieties: Merlot (60%), Cabernet Sauvignon (30%) and Cabernet Franc (10%). Merlot gives fruit and roundness, while the cabernets give body and structure. A delicious wine, suitable for all occasions.

France

46. Chablis, Bourgogne A.C., J. Moreau and Fils

0.75 l £38.90

Excellent-rounded floral bouquet on classic citrus aroma, rich, full and very fresh with vibrant flavors and mineral finish.