



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

chocolate mousse dacquoise

apricot, passion fruit

orange-rhubarb tart

chantilly cream

arroz con leche

cuban milk rice pudding

COUPE GLACÉE

vacherin

vanilla ice cream, raspberry sorbet, meringue, whipped cream

ICE CREAM & SORBET

vanilla | chocolate | lemon tart | plombière

no-sugar-added raspberry

passion fruit sorbet

RIVIERA

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

*seared swordfish escabeche

olives, peppers, onions, garlic, parsley, olive oil, vinegar

cuban chicken potato salad

green peas, apples, red peppers, mayonnaise

SOUP & SALAD

clam chowder

vegetables, potatoes

red beet, green bean salad

mustard-mayonnaise, onions, cilantro ✓

ENTRÉE

ensalada cubana

romaine lettuce, tomatoes, sweet onions, radishes,
lime-garlic vinaigrette ✓

cuban sandwich

ham, roasted pork, cheese, mustard, pickles,
cuban bread, french fries, mariquitas

*shellfish bisque

shrimp, scallops, monkfish, mussels, calamari,
puff pastry fleuron

penne al pesto

green beans, potatoes ✓

*grilled beef paillard

maitre d'hôtel, tomato provençal, french fries



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF CUBA

mariquitas

garlic salsa

chicken potato salad

*seared swordfish escabeche

beef empanadas

gambas al ajillo

cuban garden salad

lime-garlic vinaigrette

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTREÉ

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

dulce de leche cheesecake

caramel sauce

chocolate mousse cake

praline croquant

coconut cream pot

rum raisin

COUPE GLACÉE

banana split

ice cream trio, bananas, whipped cream, chocolate sauce

ICE CREAM & SORBET

vanilla | chocolate | crème brûlée | grand marnier

no-sugar-added vanilla

pink grapefruit campari sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

*mexican fish ceviche

tuna, sea bream, avocado, tomatoes, red onions,
lime, cilantro, chili

goat cheese, mango, vegetable quesadilla

onions, bell peppers, avocado shrimp salsa

SOUP & SALAD

tomato, bell pepper soup

tortilla vermicelli, cilantro ✓

mexican salad

red beans, rice, tomatoes, corn, bell peppers,
okra, diced vegetables ✓

ENTRÉE

*pan-seared ahi tuna loin salad

hearts of palm, assorted greens, cherry tomatoes,
chili dressing, tarragon vinaigrette

chicken, avocado, tomato sandwich

ciabatta, iceberg lettuce,
thousand island dressing, french fries

grouper fillet, chimichurri

sweet potato mousseline, summer vegetable medley

fusilli alla crema di aglio

pasta, endive, chili flakes, garlic cream, parmesan ✓

braised chocolate mole beef short rib

bell pepper rice, corn, chorizo



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF MEXICO

empanadas

salsa cruda

*fish ceviche

tacos

guacamole

mexican salad

braised chocolate mole beef short rib

chicken flautas

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTREÉ

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

caramelized banana tart

chocolate sauce

torta de santiago

almond cream cake

caramel apple mousse

caramel sauce

COUPE GLACÉE

café liégeois

vanilla ice cream, espresso, whipped cream, almonds

ICE CREAM & SORBET

vanilla | chocolate | swiss mocha | mint chocolate

no-sugar-added banana

mango sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

marinated prawns, baby shrimp, octopus

vegetables jardiniere, arugula oil

vegetarian spring rolls

chili mayonnaise ✓

SOUP & SALAD

halibut cream soup

kashi saffron rice pilaf, tomato concasse

tomato, cucumber, onion salad

black mustard seed vinaigrette ✓

ENTREÉ

sweet & sour chicken salad

crisp greens, cashews, mushrooms

avocado, green peas, alfalfa, egg salad sandwich

potato chips

bouillabaisse marseillaise

french fish & seafood soup, garlic bread, rouille sauce

gnocchi al pesto

hand-rolled potato dumplings, creamy pesto sauce ✓

five hour slow-cooked lamb shoulder

oriental spices, candied lemon, celeriac, cauliflower purée



TASTE OF THE WORLD

Our executive chef

invites you to enjoy the

FLAVORS OF SCANDINAVIA

swedish meatballs

*salmon gravlax

sweet mustard

creamy potato salad

red cabbage salad

marinated herring, polar bread

shrimp salad

chicken skewers

creamy vodka, lemon

served as a main course

or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

chocolate ricotta pie

raspberry sauce

italian pistachio cake

chocolate ganache

tiramisu

mascarpone amaretto custard, coffee ladyfingers

COUPE GLACÉE

stephano's

vanilla, pistachio ice cream, dark cherries, chantilly cream, meringue

ICE CREAM & SORBET

vanilla | chocolate | spiced bread & pear | coconut macaroon

no-sugar-added coffee

strawberry sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

*lemon-marinated swordfish loin

crisp vegetables, arugula

spinach ricotta panzerotti

italian stuffed pastry, tomato sauce ✓

SOUP & SALAD

tuscan-style bean soup

garlic-parmesan croutons

panzanella salad ✓

buffalo mozzarella, cucumbers, onions, bell peppers,
tomatoes, olives, basil, garlic croutons

ENTRÉE

fantasia italiana

grilled chicken breast, arugula, roasted bell peppers,
red radishes, parmesan shavings, garlic bread

grilled tomato mozzarella panini

ciabatta, pesto, potato chips ✓

*barramundi fillet

creamy polenta, mediterranean olive salsa

spaghetti alle vongole

clam sauce

capers & spinach stuffed veal involtini

tagliatelle pasta



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF ITALY

melon & prosciutto

cipolle agrodolce

goat cheese

grilled marinated vegetables

tomato mozzarella stracciatella

spinach ricotta panzerotti

bresaola ricotta purse

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

apple-raisin tart

assorted nuts, orgeat syrup

litchi raspberry mousse cake

vanilla sauce, raspberry coulis

coconut-mango-pineapple tapioca pudding

shredded coconut

COUPE GLACÉE

caramel fleur de sel

salted caramel ice cream, caramel sauce, almond croquant

ICE CREAM & SORBET

vanilla | chocolate | banoffee | piña colada

no-sugar-added peach

apricot sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

vietnamese vegetable-tofu summer roll

daikon, carrots, sweet chili sauce ✓

chicken gyoza

asian slaw, black rice-mirin sauce

SOUP & SALAD

tom yum koong

thai prawn soup, kaffir leaves, galangal, chili, cilantro

wakame sesame salad

seaweed, peanut butter dressing ✓

ENTRÉE

warm singapore chicken salad

lemongrass poached chicken, crisp vegetables,
wasabi sauce

japanese chicken wrap

sautéed chicken, teriyaki sauce, bell peppers,
shiitake mushrooms, lettuce, flour tortilla, french fries

*baked teriyaki sesame salmon

sweet potato, shiitake mushrooms,
baby corn, spring onions

farfalle al gorgonzola

green peas, assorted mushrooms,
creamy gorgonzola sauce ✓

kaeng keaw wan kai

thai green chicken curry, eggplant, coconut,
kaffir lime leaves, coconut rice



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF ASIA

prawn tempura

*thai beef salad

avocado rolls

wakame salad

fried vietnamese pork & shrimp rolls

chicken satay

peanut butter sauce

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

strawberry-white chocolate mousse tart

whipped cream

apple ginger cake

vanilla ice cream

vanilla apricot mousse

apricot confit layers, apricot cremeux, vanilla mousse

COUPE GLACÉE

pêche melba

poached peaches, vanilla ice cream, toasted almonds,
cherry sauce, chantilly cream

ICE CREAM & SORBET

vanilla | chocolate | milk chocolate brownie | rum raisin

no-sugar-added mango

cassis sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

spanakopita, tzatziki

greek pastry, spinach, feta cheese ✓

lamb burekaki

bell pepper salad

SOUP & SALAD

soupe au pistou

vegetable soup, beans, pesto ✓

greek salad

cucumbers, tomatoes, onions, bell peppers, feta cheese,
kalamata olives, oregano, red wine vinaigrette ✓

ENTRÉE

israeli chop salad

raw vegetables, assorted greens, mint,
lemon-olive oil dressing ✓

french riviera pan bagnat

soft roll, tuna flakes, anchovies, tomatoes,
red peppers, olives, hard-boiled eggs, vinaigrette

zarzuela

spanish fish & seafood stew,
tomato-saffron broth, garlic bread

spaghetti alla napoletana

meatballs, napolitano tomato sauce

lasagna alla bolognese

tomato sauce, creamy béchamel



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF GREECE

stuffed grape leaves

spanakopita

tzatziki

eggplant salad

lamb burekaki

greek salad

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

raspberry linzer torte

whipped cream

chocolate buttercream cake

chocolate sauce

vanilla berry verrine

fruit jelly, vanilla mousse, red berry coulis

COUPE GLACÉE

créole

coconut & rum raisin ice cream, pineapples,
chocolate-dipped bananas, chantilly cream

ICE CREAM & SORBET

vanilla | chocolate | dulce de leche | butter pecan

no-sugar-added cinnamon

raspberry sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

cured cod fillet

aïoli sauce, vegetable garnish

pan-fried zucchini feta cheese patties

vegetable-apple crisps ✓

SOUP & SALAD

chilled melon soup

cantaloupe, honeydew, water melon, port wine ✓

artichokes barigoule salad

globe artichokes, carrots, pearl onions, garlic,
white wine vinaigrette ✓

ENTRÉE

tuna salad portofino

tuna flakes, bell peppers, tomatoes, string beans,
onions, olives, red wine vinaigrette

new orleans style muffaletta sandwich

salami, ham, mortadella, provolone, swiss cheese,
marinated olive salad

crispy fried red snapper fillet

sweet chili pineapple sauce
stir-fried bell peppers, carrots, onions & ginger

pennette alla boscaiola

forest mushrooms, mild tomato sauce ✓

beef stroganoff

mushrooms, pickles, red beets, sour cream,
paprika cream sauce, pilaf rice



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF FRANCE

cured cod aïoli

artichokes barigoule

chicken liver pâté

pickled aubergine

black olive tapenade

fried barbajuan

spinach ricotta stuffing

salad niçoise

green olive fougasse bread

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

pear-almond tart

chocolate sauce, chantilly cream

vanilla millefeuille

puff pastry layers, pastry cream

chocolate passion verrine

milk chocolate mousse, passion fruit cream

COUPE GLACÉE

pavlova

vanilla & strawberry ice cream, banana, kiwi, peach,
whipped cream, meringue, red berry coulis

ICE CREAM & SORBET

vanilla | chocolate | nougat | black forest

no-sugar-added strawberry

cocoa sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

island-style conch fritters

caribbean dipping sauce

grilled lamb kefta

yogurt-mint sauce

SOUP & SALAD

potage julienne d'arblay

potato-leek soup, vegetable julienne

lebanese fattoush salad

cucumbers, tomatoes, red onions, parsley, mint,
olive oil, lemon juice, pita crisps, lavash bread ✓

ENTRÉE

*potato latkes, cured salmon

assorted greens, red radishes, cucumbers,
avocado oil, lemon vinaigrette

french riviera sandwich

white toast, tuna salad, tomatoes, cucumbers, potato chips

steamed corvina fillet

chinese garlic, pepper, soy sauce,
bok choy, shiitake mushrooms

rigatoni alla romana

pasta, spinach, prosciutto, garlic, sage cream sauce

chicken tikka masala

grilled chicken, creamy spiced tomato sauce,
steamed basmati rice, vegetable slaw



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF LEBANON

hummus

tabbouleh

lamb kefta

falafel

eggplant baba ghanoush

pita bread, lavash bread

yogurt-mint sauce

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

sour cherry crumble à la mode

vanilla ice cream

vanilla & chocolate profiterole cake

vanilla & chocolate sauce

zuppa inglese

Italian pastry cream, tutti frutti, sponge cake, soft meringue

COUPE GLACÉE

williams pear, caramel

poached pear, vanilla ice cream, caramel sauce,
whipped cream, almonds

ICE CREAM & SORBET

vanilla | chocolate | macadamia rocky road | tiramisu

no-sugar-added chocolate

lime sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

*thinly-sliced norwegian gravlax

celery-apple mousseline

indian vegetarian patties ✓

hara kebab, batata vada, aloo tikki,
cucumber-onion-tomato salad, yogurt mint sauce

SOUP & SALAD

miso soup

kombu wakame, silken tofu, scallions

cauliflower, white bean, feta cheese salad ✓

mustard vinaigrette

ENTRÉE

giant french-style raw vegetable salad

carrots, cucumbers, beetroot, tomatoes, radishes,
cabbage, butter lettuce, lemon vinaigrette ✓

serrano ham sandwich

ciabatta baguette, crushed tomatoes, brie,
valencia spinach-orange salad

seafood stir fry

fish, seafood, coconut-mango sauce,
green vegetable medley, basmati rice

capeletti con salsa di zucca

meat tortellini, butternut squash, italian sausage,
cheese sauce

zucchini-wrapped chicken breast

tomato-olive stuffing, kalamata jus, mashed potatoes



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF SPAIN

ibérico cold cuts

beef albondigas

manchego tostada con tomate

gambas al ajillo

calamari aioli

valencian spinach-orange salad

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTREÉ

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

traditional pecan pie

chantilly cream

pear, caramel mousse cake

caramel sauce

white chocolate berry verrine

fruit jelly, white chocolate mousse, red berry coulis

COUPE GLACÉE

monte carlo

vanilla & strawberry ice cream, cherry sauce,
whipped cream, pistachios

ICE CREAM & SORBET

vanilla | chocolate | salted caramel | strawberry

no-sugar-added coffee

pineapple sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

saffron-marinated tiger shrimp

onion & carrot confit

chicken pastilla

savory moroccan pie, carrot & cumin salad

SOUP & SALAD

tamarind salmon soup

ginger, fried shallots, basil garnish

aubergine chickpea salad ✓

honey-lemon vinaigrette

ENTRÉE

*cajun-spiced grilled flank steak

arugula, spinach, carrots, red onions, cherry tomatoes,
roasted cumin dressing

*italian triple decker sandwich

ciabatta, pesto, sliced beef, chicken, provolone,
mortadella, pancetta, giardiniera vegetables, potato chips

roasted cod fillet

brandade-stuffed piquillo pimientos,
pimento-tomato sauce

orecchiette alle verdure ✓

shell pasta, shallots, crunchy baby vegetables,
light cream sauce

lemon roasted chicken

root vegetable jus, swiss rösti potatoes



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF MOROCCO

chicken pastilla

tabbouleh

aubergine chickpea salad

beef kefta

yogurt sauce

carrot & cumin salad

cheese briouats, moroccan bread

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

pear, raspberry tart amandine

vanilla sauce

black forest cake

chocolate sponge layers, cherries, whipped cream frosting

vanilla latte verrine

vanilla mousse, sponge cake, caramel sauce

COUPE GLACÉE

tutti frutti

coconut, strawberry & mango sorbet, fruit salad,
whipped cream, pink praline

ICE CREAM & SORBET

vanilla | chocolate | strawberry cheesecake | pistachio

no-sugar-added raspberry

tropical fruit sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

*quinoa tabbouleh, poached salmon

lime zest & bell pepper nage, tzatziki sauce

grilled chicken satay

sweet & spicy barbecue sauce, cucumber raita

SOUP & SALAD

pumpkin-butternut squash soup

cumin, orange cream ✓

*soft egg, english potato salad

grain mustard, mayo, chives ✓

ENTRÉE

corsican farmer's salad

breaded chicken, iceberg lettuce, tomatoes, herb salad,
red wine vinaigrette, toasted goat cheese baguette

classic b.l.t. sandwich

white toast, bacon, tomato, lettuce, mayo, potato chips

english-style fish & chips

fried battered cod fillet, mushy peas,
malt vinegar, french fries

farfalle al salmone affumicato

bow tie pasta, smoked salmon, cream sauce

*grilled garlic butter beef flap sirloin

shallot demi-glace, tomato provençal, french fries



TASTE OF THE WORLD

Our executive chef

invites you to enjoy the

FLAVORS OF ENGLAND

*salmon cake

tartar sauce

*roast beef, coleslaw

*egg, potato salad

fish & chips

honey mustard pickled vegetables

minced beef & onion pie

yorkshire pudding

served as a main course

or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

tropical fruit mousse cake

vanilla sauce

yuzu lime éclair

choux pastry, yuzu lime pastry cream

mousse au chocolat verrine

chocolate mousse, chocolate shavings

COUPE GLACÉE

strawberries romanoff

vanilla ice cream, vodka-marinated strawberries,
cherry sauce, whipped cream, almonds

ICE CREAM & SORBET

vanilla | chocolate | raspberry | peanut butter

no-sugar-added banana

guava sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

ginger, garlic-lime marinated shrimp

mango, onion, tomato salad

goat cheese, acaccia honey baguette

assorted bitter greens, red wine vinaigrette ✓

SOUP & SALAD

green split pea velouté

prosciutto, parsley garnish

tomato petals, parmesan cheese

arugula, lemon vinaigrette ✓

ENTRÉE

*chef salad à la mode

poached egg, crisp vegetables, smoked turkey,
muscat grape seed vinaigrette

tuna melt

toasted english muffin, tuna salad,
melted cheese, potato chips

goa maachi

goa-style indian fish curry, crispy onions, steamed rice

fettuccini alla carbonara

pasta, pancetta, light cream sauce, parmesan

blanquette de veau à l'ancienne

veal stew, mushrooms, vegetables,
glazed pearl onions, pilaf rice



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF PHILIPPINES

mango salad

pork spring rolls

ginger, garlic-lime marinated shrimp

garlic rice

lemongrass roasted chicken

pickled vegetables

ensaymada bread

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

french apple tart

chantilly cream

lemon praline éclair

choux pastry, lemon marmalade, praline cream

strawberry-vanilla mousse verrine

red berry coulis

COUPE GLACÉE

poire belle hélène

poached pear, vanilla ice cream, chocolate sauce,
whipped cream, almonds

ICE CREAM & SORBET

vanilla | chocolate | vanilla cherry | praline

no-sugar-added williams pear

lemon vodka sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

acra de morue

creole-style fish fritters, aioli sauce

hearts of palm, avocado, pineapple salad

passion fruit vinaigrette ✓

SOUP & SALAD

maryland corn chowder

freshly baked cornbread ✓

arlésian salad

potatoes, fried eggplant, tomatoes, herb vinaigrette ✓

ENTRÉE

alpine country club salad

swiss comté cheese, black forest ham, rutabaga, green
peas, cauliflower, cherry tomatoes, remoulade sauce

grilled vegetable panini ✓

ciabatta, sliced vegetables, pesto, mozzarella,
peperonata, french fries

braised kingklip fillet

creamy tomato-shallot sauce, buttered spinach,
carrot mousseline, potatoes

penne rigate alla campagnola

tube pasta, eggplant, zucchini, bell peppers,
light tomato sauce ✓

*grilled korean-style beef flank steak

vegetable stir-fried rice



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF CARIBBEAN

jerk chicken, dirty rice

hearts of palm, avocado, pineapple salad

passion fruit vinaigrette

crab cake

poblano aioli

lemon-marinated fruit salad

acra de morue, sweet potatoes

dhal puri flat bread

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



The BISTRO

APPETIZER

tiger shrimp

avocado, grapefruit, marie-louise sauce

*salmon rillettes

salmon spread, cucumber rosette

leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

SOUP & SALAD

velouté de champignons

creamy mushroom soup ✓

boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

ENTRÉE

*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette
choice of grilled tuna | halibut | salmon

traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,
mixed greens, french fries

ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

DESSERT

rhubarb-almond tart

vanilla sauce, red berry coulis

apricot success

biscuit sponge cake, pastry cream, apricots

banana verrine

banana mousse, chocolate sauce

COUPE GLACÉE

chocolat liégeois

vanilla ice cream, chocolate sauce, chantilly cream, almonds

ICE CREAM & SORBET

vanilla | chocolate | speculos | cappuccino caramel truffle

no-sugar-added cinnamon

blood orange sorbet

VESSEL

MONTH #, YEAR



DAILY SPECIALS

APPETIZER

jerusalem artichoke-cream cheese tart

rye bread crust ✓

avocado crab meat salad

cilantro, lime, chives, sambal, mayo

SOUP & SALAD

crème dubarry

creamy cauliflower soup ✓

white cabbage salad

caraway seeds, bacon bits

ENTRÉE

traditional chicken caesar salad

romaine lettuce, anchovies, croutons,
parmesan shavings

grilled reuben sandwich

rye bread, corned beef, sauerkraut, cheese, pickled
vegetables, thousand island dressing, french fries

grilled marinated mahi-mahi fillet

tomato-bell pepper coulis, spiced avocado,
vegetable gratin

spaghetti alla puttanesca ✓

pasta, tomato sauce, capers, garlic, olives, parsley

roasted yogurt marinated chicken

vegetable couscous, eggplant caviar, harissa sauce



TASTE OF THE WORLD

Our executive chef
invites you to enjoy the

FLAVORS OF INDIA

lamb samosas

chicken masala salad

prawn curry

cucumber raita

spiced tomato rice

mango, tomato, onion, cucumber salad

naan bread

served as a main course
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.