

# DINNER CRUISE



## STARTER

MINI BAGUETTE OR MINI BRIOCHE ROLL  
*served with butter*

## APPETIZER

ESCABECHE OF OCTOPUS AND PRAWN WITH VERDE SAUCE AND BEETROOT RELISH SALAD  
*spanish octopus tentacles, poached prawns,  
herb & avocado dressing with beetroot*

or

BURRATA SALAD

*burratina, san marzano tomatoes, arugula leaves, fresh basil,  
sea salt, pepper & extra virgin olive oil (V)*

## MAIN COURSE

*(Individual serving, you may choose 1 main course only)*

CAJUN STYLE MARINATED CHICKEN AU JUS

*with roasted potatoes or mashed potatoes with eggplant caponata*

or

PAN SEARED BARRAMUNDI

*paired with seafood bisque, asparagus spear and mashed potatoes or roasted potatoes*

or

OVEN BAKED PORTOBELLO MUSHROOM STUFFED WITH VEGAN MEAT

*served with roasted vegetables & mashed potatoes or roasted potatoes (V)*

or

OVEN BAKED LASAGNA

*with seasonal vegetables (V)*

## DESSERT

PETIT FOURS

*sea salt chocolate caramel tart, vanilla crème brulee, macaroon*

or

SEASONAL FRESH FRUIT PLATTER (V)



## 3-COURSE DINNER CRUISE MENU