

Sunset

DINNER ASIA


CAPTAIN COOK
CRUISES

2 COURSE

ENTREE

Prawn Seasonal Salad accompanied by freshly baked bread roll and premium Australian butter

MAIN

Australian Barramundi drizzled with soy and chilli dressing and served with seasonal greens and steamed Jasmine rice

3 COURSE

ENTREE

Prawn Seasonal Salad accompanied by freshly baked bread roll and premium Australian butter

MAIN - PRESELECTION REQUIRED

Australian Barramundi drizzled with soy and chilli dressing and served with seasonal greens and steamed Jasmine rice

Twice-Cooked Crispy Skin Chicken with creamy potato cake and garden vegetables

DESSERT

Rich Chocolate Cake with raspberry coulis

TO DRINK

+ Both Dinner options include Tea

+ **Available at additional charge with 3-Course Menu - one glass of Australian Tyrrells White or Red Wine**

+ Beverages available for purchase

Sample menu and subject to change. This menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, dairy, etc. Please notify our waitstaff of any allergens. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that certain allergens will not be in our food and accept no liability in this regards. Ingredients may change due to seasonal availability.