



MOTHER'S DAY CRUISE

LUNCH MENU

COLD SELECTION

- Amuse-bouche, chef's choice
- Loaded garden salad **ve/gf/nf**
- Grilled green veg platter with goats cheese, pine nuts & balsamic **v/gf**
- Caesar salad lettuce cups **nf**
- Smoked salmon carpaccio with wasabi & yuzu dressing **gf/df/nf**

WARM SELECTION

- Honey, ginger, & orange glazed leg of ham **gf/df/nf**
- 5 cheese arancini with red pesto sauce **v/nf**
- Charred tandoori chicken breast with tomato & cashew butter sauce **gf**
- Creamy gnocchi with prawn & chorizo **nf**
- Garlic butter herbed potatoes **v/gf/nf**
- Aromatic coconut rice **ve/gf/nf**
- Harissa baby carrots with pistachio crumb & yoghurt hummus **ve/gf**

DESSERT

- Warm strawberry jam doughnut balls **v/nf**
- Mini boutique petite fours
- Rich chocolate cake **ve/nf**
- Assorted petite cupcakes **v/nf**
- Tropical fruit salad & vanilla custard **veo/gf/nf**

v - vegetarian | ve - vegan | gf - gluten free | nf - nut free | df - dairy free | o - option

*there may be trace amounts of allergens on any menu item as we prepare other dishes that contain gluten, nuts and seafood in our kitchen. Dietary requirements must be advised to our team no later than 48hrs prior to your cruise.

This is a sample menu, items are subject to change.

