

CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price)
Blini; traditional condiments

Tiger Prawns ⊕
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

Angus New York Strip Steak[†] (9 oz) ⊕
grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ⊕
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ⊕
chef's favorite mash, au jus

SIDES 🍃 ⊕

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ⊕
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ⊕
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ⊕

SOMMELIER'S RECOMMENDATION

Nederburg, The Anchorman Wooded Chenin Blanc, Western Cape, South Africa \$37

Noble Vines, The One Black, California, North Coast, USA \$35

Gluten-free bread available upon request.

🍃 Vegetarian ♥ Heart Healthy ⊕ No Sugar Added ⊕ Gluten Free

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may increase your risk for food borne illness, especially if you have certain medical conditions. Should you have any
food allergies, please let your waiter know and we will be happy to assist.

DESTINATION MENU

Smörgåsbord †
assorted cured & smoked fish & meats; pickles

Swedish Meatballs †
pork and veal meatballs; creamy white wine sauce

Fruksoppa
berry soup; strawberry gelato

DINNER MENU

STARTERS

Traditional Beef Tartare †
truffle butter, grilled ciabatta & quail egg

Crab Soufflé
tarragon red pepper coulis

White Bean Soup ⊕
crispy pancetta, basil pesto

Beef Consommé Niçoise ⊕♥
beans, tomato & chive

MAIN COURSES

Linguini alla Vongole
linguini with clams, olive oil, garlic & chopped parsley

Sautéed Chilean Sea Bass, Veal Jus † ⊕
potato mash, cabernet braised cabbage

Seared Diver Scallops ⊕♥†
sunchoke mousseline, pine nut gremolata, asparagus & radish confit

Prime Filet Mignon of Beef Tenderloin † ⊕
cannellini beans & cherry tomatoes in olive oil

DESSERTS

Apricot Darts
almond milk, fresh cream

Mango Tango ⊕
oriental spice, lime Chiboust

VEGETARIAN HIGHLIGHTS

Green Apple & Cucumber Medley 🍃
Crème de Pomme Verte, lime & basil syrup

Farmer's Pecorino Market Salad 🍃
tender greens, fennel, beets, zucchini & toasted hazelnuts

Warm Braised Leeks 🍃
crunchy onion; mustard tarragon cherry vinaigrette

Vegan dessert available upon request.

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Blini; traditional condiments

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grilled to order; steak fries, beurre maître d'hôtel

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fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse 🍷
chef's favorite mash, au jus

SIDES 🍷 🍷

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée 🍷
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate 🍷
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet 🍷

SOMMELIER'S RECOMMENDATION

Riesling, Domaine Loberger, Organic Alsace France \$40

Miguel Torres, Celeste Crianza, Ribera del Duero, Spain \$40

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DINNER MENU

STARTERS

Smoked Sturgeon & Sevruga Caviar †
herbs, lettuce, sour cream, chive, egg; blini

Terrine de Foie Gras de Canard au Sauternes †
apricot jam, port wine reduction, warm brioche

Jumbo Lump Crab Cake
scallion rémoulade & orange candy

Three Onion Soup
Lyonnaise style with provolone & Gruyère

Pheasant Consommé 🍷❤️
pistachio quenelles

MAIN COURSES

Orecchiette con Salsiccia di Cinghiale Ragù
boar sausage ragout; pancetta; fava beans & mint

Seared King Dorado with Seafood Fregola Sarda ❤️†
bouillabaisse with Sardinian pasta; Sorrento lemon olive oil emulsion

Oriental Style Scallops & Lobster †
duo of Canadian scallops & lobster; linguini, bok choy, lobster jus

Seared Duck Magret † 🍷
red currant sauce

Traditional Beef Wellington †
pomme macaire, romanesco & green bean medley

DESSERTS

Carrot Cake
cream cheese frosting

Chocolate Soufflé 🍷
Baileys coffee sauce

Red Plum Crostata 🍷
peach yogurt

VEGETARIAN HIGHLIGHTS

Bittersweet Symphony 🍷🍷
orange supremes, Campari, Prosecco

Hearts of Boston Lettuce 🍷🍷
candied walnuts, Gorgonzola; fig balsamic dressing

Grilled Vegetable Lasagna 🍷
mornay & tomato sauce & basil pesto

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

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Blini; traditional condiments

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poached & chilled, cocktail sauce

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grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ⊗
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ⊗
chef's favorite mash, au jus

SIDES 🍴 ⊗

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ⊗
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ⊗
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ⊗

SOMMELIER'S RECOMMENDATION

Neil Ellis, Chardonnay, Elgin, South Africa \$45

Duckhorn Vineyards Napa Valley Merlot 75\$

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DESTINATION MENU

Russian Salad[†] ⊗
lobster chunks, assorted vegetables, asparagus; mayonnaise

Salmon Coulibiac[†]
salmon fillet, rice and spinach, baked in puff pastry

Tort Medovik
allspice cake and toasted walnut

DINNER MENU

STARTERS

Mozzarella di Bufala Caprese 🍴🍴
buffalo mozzarella, vine ripened tomatoes, arugula, balsamic reduction

Crottin de Chavignol 🍴🍴†
French Loire Valley goat cheese soufflé, creamy sauce; tomato coulis

Double Consommé 🍴♥
beef consommé with profiteroles

Baby Spinach Salad 🍴🍴
dry miso, cherry tomato, leek, parmesan & yuzu dressing

MAIN COURSES

Stir fried Udon Noodles 🍴
broccoli, asparagus, bean sprouts; chili garlic sauce

Gambas Sauté Provençal[†] ⊗
shrimp sautéed in olive oil, garlic, parsley, tomatoes, Pernod; steamed rice

Osso Buco ⊗
braised veal shank, saffron risotto & lemon gremolata

Roast Prime Rib of Beef[†]
Yorkshire pudding, brussels sprouts

DESSERTS

Maple Pecan Bread Pudding
nocciola gelato

Lemon Tart ⊗
red currant, French meringue

VEGETARIAN HIGHLIGHTS

Raspberry & Watermelon Sparkler 🍴🍴
lemon juice, rose water & agave syrup

Cream of Pumpkin 🍴🍴
cinnamon crème fraîche & toasted pumpkin seeds

Homemade Smoked Mozzarella Ravioli 🍴
garlic, tomato & basil pesto sauce

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price)
Blini; traditional condiments

Tiger Prawns ☉
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

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grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ☉
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ☉
chef's favorite mash, au jus

SIDES 🌿 ☉

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ☉
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ☉
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ☉

SOMMELIER'S RECOMMENDATION

Neil Ellis, Groenekloof Sauvignon Blanc, South Africa \$37.5

Vina El Principal, Calicanto, Maipo Valley, Chile \$40

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DESTINATION MENU

Seafood Patties
salmon, shrimp & scallop patties; saffron broth

Steamed Pollock Fillet [†] ☉
tomato fondue, sautéed spinach, creamy shallot, red wine reduction

Karelian Pie
rice pudding in rye pastry crust, crème anglaise, fresh berries

DINNER MENU

STARTERS

Pineapple & Mango Fresca ☉🌿
Mandarine Napoleon liqueur, blue agave syrup

Thai Beef Salad ♥[†]
grilled beef sirloin, Thai eggplant, basil & shallot

Lobster Velouté ☉
Parisian carrot & Cognac cream

Sancocho ☉♥
veal & chicken broth with yucca, corn, plantain; cilantro

MAIN COURSES

Risotto al Tartufo e Spugnole ☉
black truffle & morel mushroom risotto

Traditional Chicken Kiev
coated in breadcrumbs & stuffed with garlic butter; sautéed cabbage

Roast Loin of Venison Grand Veneur ♥[†]
Jarlsberg crusted; braised red cabbage; lingonberries; lorette potato

Faux Filet au Roquefort [†]
New York steak, Roquefort sauce, tomato Provençal, shoestring potatoes

DESSERTS

Classic Strawberry Shortcake
orange chiffon, mango coulis

Waldorf Flan ☉
baked Granny Smith apple custard

VEGETARIAN HIGHLIGHTS

Waldorf Salad ☉🌿
iceberg lettuce, Granny Smith apples, celery, raisins

Chilled Baby Leek Terrine ☉🌿
with balsamic infused white truffle oil

Warm Potato & Goat Cheese Tian ☉🌿
kaffir lime vegetable stew & tomato concassé

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

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Blini; traditional condiments

Tiger Prawns ☉
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

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grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ☉
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ☉
chef's favorite mash, au jus

SIDES ☉ ☉

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ☉
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ☉
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ☉

SOMMELIER'S RECOMMENDATION

Schloss Johannisberg, Riesling Gelblack, Rheingau, Germany \$37.5

Wieninger, Wiener Triologie, Vienna, Austria \$40

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DESTINATION MENU

Solyanka Soup ☉
spicy cabbage soup

Beef Stroganoff ☉
sautéed beef, brown sauce, pickles & sour cream

Ptichye Moloko
vanilla cake, custard cream, dark chocolate

DINNER MENU

STARTERS

Ahi Tuna Tartare †
wilted greens, arugula lime vinaigrette

Duck & Chicken Liver Parfait †
cherry tomato confit; toasted warm brioche

Involtini di Melanzane †
eggplant roll stuffed with veal, basil; baked in tomato sauce

Peruvian Solterito de Quinoa 🌿
organic quinoa, fava beans, avocado, frisée lettuce, crumbled goat cheese

MAIN COURSES

Vegetable & Israeli Couscous Strudel 🌿
baked in puff pastry; corn herb sauce

Pluma de Bellota à la Parrilla † ☉
seared Ibérico pork, carrot purée, onion confit & blue cheese butter

Seared Sea Bass Fillet ☉❤️†
lemon caper parsley sauce

Grilled Rib Eye Steak † ☉
truffle potato mash, wild mushroom casserole; Café de Paris butter

DESSERTS

Dome of Chocolate
café au lait sauce

Blueberry Financier ☉
crème de cassis mousse, mandarin orange

VEGETARIAN HIGHLIGHTS

Tropical Delight ☉🌿
pineapple, papaya, passion fruit in fresh orange juice

Green Pea Soup 🌿❤️☉
mint & goat cheese croustillant

Risotto con Piselli, Porri e Formaggio di Capra ☉🌿
pea & leek risotto with goat cheese & basil

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

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Blini; traditional condiments

Tiger Prawns ⊗
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

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grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ⊗
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ⊗
chef's favorite mash, au jus

SIDES 🍴 ⊗

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ⊗
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ⊗
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ⊗

SOMMELIER'S RECOMMENDATION

Vina Tarapaca, Gran Reserva Chardonnay, Leyda Valley, Chile \$40

Castelo Banfi, Cum Laude. Tuscany, Italy \$45

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DESTINATION MENU

Borsch ⊗
traditional beet soup, sour cream

Smoked Sausage Casserole[†] ⊗
in beef broth with root vegetables

Baked Apple
raisin and cinnamon butter; honey walnuts

DINNER MENU

STARTERS

Tenderloin of Beef Carpaccio[†] ⊗
Parmigiano Reggiano, arugula & lemon olive oil

Tapas Assortidas[†]
serrano ham on tomato garlic toast, tortilla con patatas, stuffed olives, marinated octopus

Double Baked Artichoke Soufflé 🍴
parmesan cream sauce

Beef & Barley Broth ♥
root vegetables

MAIN COURSES

Fettuccine Fresche alla Carbonara
fresh fettuccini in creamy pancetta & Parmigiano Reggiano sauce

Broiled Grouper Fillet with Ligurian Olives[†] ⊗
beurre rouge; fennel-potato gratin, snow peas, corn

Californian Seafood Paella[†]
saffron Israeli couscous, chorizo, chicken, tomato & peas

Roast Chateaubriand Béarnaise ⊗♥[†]
Lyonnais potato; grilled vegetables

DESSERTS

Brandy Snap
marinated berries, chopped mint

Cannoli ⊗
hazelnuts, ricotta

VEGETARIAN HIGHLIGHTS

Pineapple Mojito 🍴🍴
pineapple chunks; rum, lime & mint syrup

Heirloom Beets and Cherry Tomatoes Confit 🍴🍴
roasted young beets with arugula, shaved feta; oregano vinaigrette

Thai Green Vegetable Curry 🍴🍴
stir fried vegetables with coconut milk & green curry paste

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price)
Blini; traditional condiments

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poached & chilled, cocktail sauce

Caesar Salad
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grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ☉
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ☉
chef's favorite mash, au jus

SIDES 🍴 ☉

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ☉
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ☉
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ☉

SOMMELIER'S RECOMMENDATION

El Escoces Volante, The Cup and Rings Albarino, Rias Baixas, Spain \$45

Neil Ellis, Cabernet Sauvignon, Stellenbosch, South Africa \$45

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DINNER MENU

STARTERS

Roasted Pineapple ☉♥[†]
prosciutto; rosemary olive oil dressing

Norwegian Salmon Rillettes [†]
crème fraîche; cucumber & spring lettuce bouquet

Gratinated Scallops, Roscoff Style [†]
scallops in a shell with escargot butter

Cajun Seafood Gumbo
"la mancha" saffron aioli & crouton

Chicken Consommé ☉♥
semolina gnocchi & chives

MAIN COURSES

Riso Carnaroli con Ricotta Affumicata e Gamberetti ☉
carnaroli rice with smoked ricotta & shrimp

Crispy Black Bass [†]
on porcini brodetto

Broiled Lobster [†]
tarragon & coral butter

Roast Loin of Veal ♥[†]
dry fruit salad, walnut vinaigrette

Braised Beef Short Ribs
red wine sauce; creamy corn polenta, root vegetables

DESSERTS

Festival
berry confiture, sponge cake, fruit cocktail

Chocolate Raspberry Lava Cake
hazelnut tuile, pistachio gelato

Green Tea Tiramisu ☉
mascarpone, sabayon

VEGETARIAN HIGHLIGHTS

Fresh Strawberry Rossini ☉🍴
marinated in crème de fraise & champagne

Spinach, Radicchio & Artichoke Salad ☉🍴
baby greens, fresh artichoke; forest mushroom vinaigrette

Gnocchi à la Niçoise 🍴
gnocchi tossed with summer vegetables & sage butter

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

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Blini; traditional condiments

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chef's favorite mash, au jus

SIDES 🍃 ☉

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DESSERTS

Crème Brûlée ☉
Bourbon vanilla

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strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ☉
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ☉

SOMMELIER'S RECOMMENDATION

Louis Latour, En Paradis Pouilly-Vinzelles, Burgundy, Maconnais, France \$45

Amarone Della Valpolicella, Tommasi Family Estate, Valpolicella, Italy \$72

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DESTINATION MENU

Cheese Pierogi
Polish cheese dumpling, sautéed in butter

Kolety Schabowe †
mushroom-stuffed pork cutlet

Chocolate Cake
dulce de leche, fudge filling

DINNER MENU

STARTERS

Pink Grapefruit Margarita ☉🍃
lime & orange juice; pomegranate seeds

Vitello Tonato † ☉
capers, tuna cream sauce

Nikkei Style Fish Soup
lobster & shiitake broth; fried rice, broccoli, asparagus

Meli Melo Salad ♥
mesclun greens, avocado, quail egg, brioche croutons, crispy pancetta, Jarlsberg cheese

MAIN COURSES

Vegetable & Mushroom Brown Rice Paella 🍃
truffle; aji panca sauce

Grilled Marinated Parrot Fish ♥
vegetable couscous; saffron scented shellfish broth

Thai Red Curry Chicken ☉
red curry paste; Thai eggplant, baby corn, kaffir lime leaves, basil

Broiled Hanger Steak Persillade † ☉
parsley based sauce; sweet potato gratin, shallot confit

DESSERTS

Crêpes Suzette
Grand Marnier caramel sauce

Peach Tart ☉
Birchermüesli streusel

VEGETARIAN HIGHLIGHTS

Insalata di Asparagi con Caprino al Basilico ☉🍃
basil infused goat cheese & ricotta quenelle; asparagus

Tomato Rasam Broth ☉🍃
traditional Indian tomato soup; cilantro & rice

Ravioli di Ricotta al Limone e Mandorle Tostate 🍃
lemon scented ricotta ravioli; toasted almonds, poppy seeds, lemon butter emulsion

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price)
Blini; traditional condiments

Tiger Prawns 🍷
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

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grilled to order; steak fries, beurre maître d'hôtel

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fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse 🍷
chef's favorite mash, au jus

SIDES 🍷 🍷

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée 🍷
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate 🍷
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet 🍷

SOMMELIER'S RECOMMENDATION

Wine Name \$36
Country

Wine Name \$32
Country

DESTINATION MENU

Waldpilz Suppe
wild mushroom soup; cheese croutons

Beef Sauerbraten
braised beef ribs in red wine

Schwarzwald
Kirsch flavored whipped cream, marinated dark cherries & chocolate cake

DINNER MENU

STARTERS

Melon Trilogy 🍷 🍷
honeydew, cantaloupe & watermelon in port wine

Norwegian Gravlax[†] 🍷
dill sour cream, potato salad & honey mustard dressing

Shanghai Style Pork & Shrimp Shumai
sweet chili sauce

Tom Kha Gai ♥
Thai soup with chicken, lemongrass & coconut milk

MAIN COURSES

Pappardelle Fresche al Frutto del Mare
fresh parpadelle with seafood; scarpetta tomato sauce

Herb Crusted Ahi Tuna Steak, Medium Rare 🍷 ♥ †
wilted spinach, Parisian potato; sherry shallot vinaigrette

Braised Free Range Chicken Breast
seaweed & Riesling wine sauce; vegetable casserole

Mustarded Prime Rib aux Herbes de Provence[†] 🍷
potato gratin; watercress, cherry tomato salad

DESSERTS

Pear Hélène Clafoutis
cocoa nibs, chocolate custard

Blackberry Tarragon Gelée 🍷 🍷
buttermilk, fresh fruit & herbs

VEGETARIAN HIGHLIGHTS

Vietnamese Pomelo Summer Rolls 🍷
coriander, basil, toasted coconut

Crispy Vegetable Salad 🍷 🍷
peppers, red apple, feta; mint & sherry vinegar dressing

Spinach & Ricotta Cannelloni 🍷
mozzarella, basil; rustic tomato sauce

Vegan dessert available upon request.

🍷 Vegetarian ♥ Heart Healthy 🍷 No Sugar Added 🍷 Gluten Free

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CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price) ⊗
Blini; traditional condiments

Tiger Prawns ⊗
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

Angus New York Strip Steak[†] (9 oz) ⊗
grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ⊗
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ⊗
chef's favorite mash, au jus

SIDES 🍴 ⊗

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ⊗
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ⊗
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ⊗

SOMMELIER'S RECOMMENDATION

Wine Name \$36
Country

Wine Name \$32
Country

DESTINATION MENU

Gronkal Soup ⊗
leek, cauliflower & kale soup; black poppy seeds

Roasted Cod[†] ⊗
warm potato salad, celeriac rémoulade

Danish Almond Cake
lingonberry sauce

DINNER MENU

STARTERS

Japanese Style Tuna Tataki +
sesame crusted seared tuna loin; wasabi cream

Oysters Rockefeller +
baked in the shell with herbs; crumb topping

Bergen Fiske Suppe ⊗♥
traditional Norwegian fish soup with dill

Steak House Iceberg Wedge ⊗
heirloom tomatoes, bacon, croutons; blue cheese dressing

MAIN COURSES

Rigatoni all' Amatriciana
pasta with guanciale (pork), chili flakes & tomato sauce

Traditional Moules Mariniere ⊗♥†
fresh mussels; shallots, white wine, parsley; french fries

Roast Turkey
pumpkin mash; beans; stuffing & gravy

Roast Black Angus Beef Sirloin +
giant cheese popover, summer vegetables & pan jus

DESSERTS

Mocha Ice Torte
grated dark chocolate

Sweden Choux ⊗
chocolate praline filling

VEGETARIAN HIGHLIGHTS

Peach & Pear Lemonade ⊗🍴
honey ginger & club soda syrup

Leeks Vinaigrette ⊗🍴
Fourme d'Ambert cheese & candied walnuts

Delicate Asparagus Mousse & Provençal Vegetables 🍴
artichoke, arugula & sundried tomatoes

Vegan dessert available upon request.

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CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price)
Blini; traditional condiments

Tiger Prawns[†] ⊗
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

Angus New York Strip Steak[†] (9 oz) ⊗
grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ⊗
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ⊗
chef's favorite mash, au jus

SIDES 🍃 ⊗

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ⊗
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ⊗
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ⊗

SOMMELIER'S RECOMMENDATION

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DESTINATION MENU

Bergen Salmon Gravlax[†] ⊗
beet marinated, cured salmon

Lamb Farikal ⊗
lamb brisket & green cabbage stew in lamb consommé

Frognerseteren's Apple Cake
puff pastry layered with spiced apple jam; whipped cream & berries

DINNER MENU

STARTERS

Caribbean Senses 🍃🍃
marinated exotic fruit with Cointreau

Prosciutto & Melon ⊗
aragula & cherry tomato salad

Crème of Halibut ⊗
saffron rice & julienne leeks

Endive & Williams Pear Salad 🍃🍃
celery, almonds; grainy mustard & apple cider vinaigrette

MAIN COURSES

Lumache con Carciofi e Pomodoro Secco
shell pasta with artichokes, guanciale (pork) & sundried tomato

Grilled Swordfish Steak with Tomato Relish[†] ⊗
on basil crusted fingerling potato; bois boudran sauce

Cornish Game Hen ♥[†]
raspberry sauce; chanterelle mushrooms, farro risotto

Braised Beef Ribs
peanut sauce & coconut; steamed rice

DESSERTS

Chocolate Volcano
lemon curd, poppy seed tuile

Vanilla Risotto 🍃
silken tofu, vanilla bean

VEGETARIAN HIGHLIGHTS

Brie in Crispy Phyllo 🍃
candied pecan & cranberry compote

Minestrone alla Genovese 🍃🍃
northern Italian vegetable soup with fresh pesto

Roasted Vegetables & Corn Risotto 🍃
toasted barley & corn; basil, baby spinach & lemon zes

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price)
Blini; traditional condiments

Tiger Prawns[†] ⊗
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

Angus New York Strip Steak[†] (9 oz) ⊗
grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ⊗
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ⊗
chef's favorite mash, au jus

SIDES ⊗ ⊗

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ⊗
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ⊗
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ⊗

SOMMELIER'S RECOMMENDATION

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Country

Wine Name \$32
Country

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DESTINATION MENU

Salmon Tartare[†] ⊗
watercress lettuce; red currant dressing

Beef & Root Vegetable Pot Roast ⊗
brisket & root vegetables in beef broth; horseradish cream

Sour Cream Nut Pie
baked sour cream and walnut cake; meringue

DINNER MENU

STARTERS

Mango Mock-O-Lada ⊗🌿†
fresh mango & pineapple in lime coconut milk

Eggplant & Mozzarella Involtini ⊗🌿
olive oil & lemon vinaigrette

Borscht, Rothschild Style ❤️
beet infused beef consommé; foie gras phitivier (tartlet)

Insalata Mista ⊗🌿
assorted greens, cucumber, vine ripened tomatoes, basil; balsamic dressing

MAIN COURSES

Risotto con Zucchini, Burrata e Tartufo al Limone ⊗🌿
zucchini; black truffle risotto; burrata & lemon zest

Norwegian Salmon & Lump Crab Gratin †
turned potato, asparagus; white wine saffron sauce

Broiled Herb Marinated Jumbo Shrimp ⊗❤️†
balsamic reduction; pesto risotto, baby vegetables

Golden fried Parmesan Crusted Veal Scaloppini
arugula, radicchio, tomato basil salsa; gremolata

DESSERTS

Milk Chocolate Lava Cake
Rocky Road gelato

Crêpes Samurai ⊗
banana, mango, yuzu, sabayon

VEGETARIAN HIGHLIGHTS

Traditional Indian Samosa 🌿
mint chutney; cucumber raita

Sweet Potato Soup ⊗🌿
cumin & spices; roasted plantain

Stir fried Vegetable Pad Thai 🌿
glass noodles, egg, tofu, peanut & lime

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price)
Blini; traditional condiments

Tiger Prawns[†] ⊗
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

Angus New York Strip Steak[†] (9 oz) ⊗
grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ⊗
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ⊗
chef's favorite mash, au jus

SIDES 🍃 ⊗

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ⊗
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ⊗
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ⊗

SOMMELIER'S RECOMMENDATION

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Country

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DESTINATION MENU

Avocado & Prawn Salad[†] ⊗
sour cream dill dressing

Norwegian Roasted Pork Belly ⊗
braised pork belly; green cabbage stew

Sjokoladekake
alternating chocolate mousse and sponge cake

DINNER MENU

STARTERS

Summer Fresco Medley 🍃🍃
raspberry & lychee in lemongrass & mint infusion

Escargot à La Bourguignonne[†]
French style escargot baked in garlic butter

Crème Fontange ⊗
chilled potato & pea soup with jamón Ibérico de bellota

Oxtail Consommé[†] ⊗
root vegetables & roasted porcini

MAIN COURSES

Penne Casalinga
penne pasta with veal Bolognese & porcini mushrooms

Monkfish in Lemon Sauce
garlic green beans

Gratinated Diver Scallops in a Shell[†]
mushroom & fish velouté

Filet de Boeuf Rossini[†]
seared foie gras; vegetable casserole; Madeira sauce

DESSERTS

Viking Cherries Jubilee ⊗
vanilla gelato, toasted almonds

Pear Cobbler ⊗
rosemary scented yogurt

VEGETARIAN HIGHLIGHTS

Artichoke & Mushroom Tartare 🍃🍃
semi-dry tomato, baby spinach

Baby Greens & Watercress 🍃🍃
grapes, walnuts, Danish blue cheese

Greek Eggplant Moussaka Timbale 🍃
grilled eggplant, zucchini & tomato with herbs, Kalamata olive & basil pesto

Vegan dessert available upon request.

CLASSICS: ALWAYS AVAILABLE

STARTERS

Malossol Paddlefish Caviar[†] (market price)
Blini; traditional condiments

Tiger Prawns[†] ⊗
poached & chilled, cocktail sauce

Caesar Salad
romaine, anchovies, parmesan, garlic croutons, traditional Caesar dressing

MAIN COURSES

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grilled to order; steak fries, beurre maître d'hôtel

Chairman's Choice: Poached Norwegian Salmon[†] ⊗
fresh pickled cucumber and boiled potatoes

Roasted Free Range Poulet de Bresse ⊗
chef's favorite mash, au jus

SIDES 🍃 ⊗

Steamed Vegetables; Green Beans; Baked Potato;
Mashed Potato; Creamed Spinach; Rice Pilaf

DESSERTS

Crème Brûlée ⊗
Bourbon vanilla

New York Cheesecake
strawberry, raspberry, blueberry

Fromagerie
homemade chutney, crackers, grapes & baguette

Fresh Fruit Plate ⊗
melon, pineapple & berries

Today's Ice Cream Selection or Sorbet ⊗

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DESTINATION MENU

Creamy Cauliflower Soup[†] ⊗
grilled king crab leg

Salmon en Papillote[†]
salmon fillet baked in parchment; rice pilaf

Blotkake
strawberry and peach cream; sponge cake

DINNER MENU

STARTERS

Fruit Minestrone ⊗ 🍃
chilled; vanilla bean infusion

Russian Salad ⊗
jardinière of vegetables, mayonnaise

Crispy Soft Shell Crab
tempura batter; roasted pepper aioli

Baby Arugula Salad ♥
bacon, red onion marmalade, toasted pine nuts, white balsamic

MAIN COURSES

Risotto ai Funghi Porcini ⊗
porcini mushroom risotto, Parmigiano Reggiano

Lobster Thermidor[†]
half lobster; creamy white wine & mushroom sauce; jasmine rice

Jamón Ibérico Wrapped Chicken Breast ⊗ ♥
sage; rustic vegetable casserole; Kalamata olive jus

Slow Roasted Prime Rib of Black Angus Beef[†] ⊗
Cognac sauce; Pommes de Terre Chamonix

DESSERTS

Grand Marnier Soufflé ⊗
orange caramel anglaise

Piña Colada Roulade ⊗
pineapple carpaccio

VEGETARIAN HIGHLIGHTS

Chilled Asparagus Spears with Sauce Gribiche ⊗ 🍃
sauce of capers, egg, gherkin & parsley

Shiitake Mushroom & Kombu Dashi Consommé 🍃
heart of palm noodles

Indian Vegetable & Bean Biryani 🍃
basmati rice, pine nuts & papadum

Vegan dessert available upon request.