

Menus provided for reference only. Menus are subject to change and will be re-confirmed once onboard

ENG

LE GRILL

DINING EXPERIENCE

1 appetizer or 1 soup, 1 seafood or 1 steak (including a side dish) and 1 dessert.

Items marked with (**) are not included in the Dining Experience. If you have purchased a Dining Experience package, you may replace a dish from the Dining Experience menu with one from the à la carte menu of the corresponding section for 50% of the listed price. You can also order any additional dish at full price.

ASK YOUR WAITER FOR OUR DAILY SPECIAL!

APPETIZERS

BURRATA & BEET **V**
Aged balsamic, salsa verde

CAESAR SALAD, THE ORIGINAL! **V** Served tableside
Romaine lettuce, croutons, Parmigiano Reggiano, anchovies, garlic dressing

AS A MAIN COURSE:
Served with half-grilled boneless corn-fed cockerel and streaky bacon

Served with grilled prawns and streaky bacon

HOUSE CHOPPED SALAD
Bacon, eggs, spiced walnuts, aged cheddar

NIÇOISE SALAD
Green beans, tomato, boiled baby potatoes, homemade confit tuna, anchovies, boiled egg, Taggiasca olives

SHRIMPS & AVOCADO
Shredded lettuce, cognac cocktail sauce

BAKED GOAT CHEESE TART **V**
Blueberry compote, lemon zest

CRAB CAKES
Jumbo lump crab, Cajun remoulade, greens, lemon

OYSTERS ROCKEFELLER **
1/2 dozen oysters, sautéed spinach, bacon

BONE MARROW
Caramelized onions, parsley sauce

FEATURED STARTERS

CAVIAR ** 30 G
Oscietra, garnishes

SHELLFISH PLATTER ** (for two)
Shrimps, king crab legs, whole Maine lobster, bay scallops, live oysters, venetian clams, langoustine

DEVILED EGGS **
Crispy chicken skin, herb aioli

TERRINE DE FOIE GRAS **
Homemade balsamic fig chutney, toasted brioche bread

SOUPS

FRENCH ONION SOUP **V**
Traditionally oven-baked, bread and Gruyère cheese

LOBSTER CHOWDER
Maine lobster, bacon, golden potatoes

SEAFOOD

WHOLE LOBSTER & HOMEMADE FRESH TAGLIATELLE ** Served tableside
Nantua sauce, cherry tomatoes, basil

MOULES FRITES
Steamed black mussels in a shallot cream sauce, homemade fries

DOVER SOLE MEUNIÈRE ** 500 G Served tableside
Lemon butter, parsley, served with steamed potatoes

SOCKEYE SALMON
Corn barley risotto, salsa verde, lemon

STEAKS*

Our selection of beef cuts is aged for 21 to 28 days.
We serve only 100% naturally raised certified Angus beef.

ONE SIDE OF YOUR CHOICE INCLUDED WITH EVERY MEAT ORDER, INCLUDING DINING EXPERIENCE.

AGED TOMAHAWK ** (1 KG) (for two)

TENDER STEAK (340 G)

FILET MIGNON ** (230 G) | (340 G)

AGED T-BONE ** (680 G)

RIB-EYE ** (570 G)

NEW YORK SIRLOIN (400 G)

LAMB RACK ** (450 G)

VEAL CHOP ** (340 G)

GOURMET BURGER
100% Angus beef patty, cured Iberian ham, truffle mayonnaise, Brie cheese, caramelized onion, homemade brioche bun served with homemade fries

ALL STEAKS CAN SURF **

Jumbo lump crab Oscar or lobster tail or jumbo shrimp

SAUCES

BORDELAISE, PEPPERCORN, BÉARNAISE*, SALSA VERDE

SIDES

TRUFFLE MASHED POTATOES, CREAMED SPINACH, CREAMED CORN, HOMEMADE CRISPY FRIES, GRATINATED CAULIFLOWER, GRILLED ASPARAGUS, PAN-ROASTED BRUSSEL SPROUTS, BAKED POTATO

DESSERTS

LAVA CAKE
Molten bittersweet chocolate, vanilla ice cream

MILLEFEUILLES
Crispy pastry dough, crème pâtissière

NEW YORK CHEESECAKE
Fresh strawberries, toasted Graham crust, mint

WARM PEANUT BUTTER & MILK CHOCOLATE COOKIE
Vanilla ice cream

ICE CREAM & SORBET
Please ask your waiter for the daily selection

V Vegetarian

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.