

Starters

The Chef Recommends

Smoked Duck and Caramelized Oranges

Fried Mozzarella with Mixed Greens

Served with Marinara Sauce

Cream of Sun-Ripened Tomatoes

Enhanced with a Touch of Gin

Tom Ka Gai

Chicken Soup with Coconut and Lemongrass

Chilled Cream of Peaches

Sliced Beef Tenderloin and Noodle Salad

Marinated with Peanut Dressing

Wilted Spinach and Portobello Mushrooms with Fresh Bacon Bits

Garnished with Crispy Spring Rolls Filled with Vegetables and Rice Sticks

Walnut and Blue Cheese Dressing

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail

Served with American Cocktail Sauce

Caesar Salad

Hearts of Romaine Lettuce Tossed with our Caesar Dressing

Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Fresh Fruit Cocktail

[58 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Wilted Spinach and Portobello Mushrooms

Marinated with Low Cal Vinaigrette

[70 Calories, 1 gram of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Beef Stroganoff

Beef Tenderloin Tips in a Creamy Mushroom Sauce
Garnished with Pickles, Beets and Sour Cream
Served with Basmati Rice

Farfalle with Roast Turkey Breast and Green Peas

Italian Bow Tie Pasta Tossed in a Cream Sauce (Also available as a Starter)

Assorted Seafood, Newburg Style

Black Tiger Prawns and Ocean Scallops, Tossed with a Creamy Lobster Sauce
Served with Saffron Pilaf Rice

Grilled, Marinated Center Cut Pork Chop

Grilled Zucchini and Pave Potatoes

Rack of New Zealand Spring Lamb Dijonnaise

Marinated with Garlic and Fresh Herbs, Baked with Dijon Mustard Crust
Pepperonata and Stewed Butternut Squash, Pave Potatoes

Black Bean and Vegetable Enchiladas

Vegetarian Entrée; Served with Sour Cream, Guacamole and Mild Salsa

Carnival Classics

Broiled Fillet of Fresh Norwegian Salmon

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



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Grilled Fillet of Fresh Norwegian Salmon

Pepperonata and Stewed Butternut Squash
[333 Calories, 5 grams of Fat, 0 grams of Trans-Fat]