

# The GRAND DINING Room

## *Vegetarian Selections*

*Manchego Cheese Quesadillas with Salsa Cruda*  
*Tomato-Bell Pepper Soup with Tortilla Vermicelli*  
*Vegetarian Indonesian Gado-Gado Salad*

## *Always Available*

*Assorted Crudités served with Tartar Sauce*  
*Chicken Consommé with Vegetable Julienne and a Dumpling*  
*Black Angus Hamburger or Cheeseburger served with Fries and Coleslaw*  
*Grilled All-Beef Hot Dog served with Fries and Coleslaw*  
*Vegetable Side Dishes: Steamed Assorted Vegetables, Spinach, String Beans*

## *Desserts*

*Tart of the Day: French Apple Tart*  
*Pastry Chef Suggestion: Piña Colada Cheesecake*  
*No Sugar Added Dessert: Yogurt Fruit Terrine with Apricot Coulis*  
*Today's Ice Cup: Banana Split Vanilla, Strawberry and Chocolate Ice Cream, Banana and Whipped Cream topped with*  
*Chocolate Sauce*  
*Ice Cream of the Day:*  
*"No Sugar Added" Ice Cream of the Day:*  
*Sherbet of the Day:*

*The Cellar Master suggests the following wines served for tonight's menu:*

### **White Wine**

*Chardonnay, Delatite Winery, Mansfield 2001 Australia*

### **Red Wine**

*Shiraz "The Barossa" Peter Lehmann, Barossa Valley 2000*



# *Luncheon in the Grand Dining Room – Menu 02*

## *Appetizers*

*Marinated Bay Prawns, Baby Shrimp and Baby Octopus with Grilled Vegetable Jardinière  
Manchego Cheese and Chorizo Quesadillas with Salsa Cruda  
Panache of Crunchy Mixed Greens with Your Choice of Dressing  
Freshly-Made Seasonal Fruit Cup*

## *Soups*

*Tomato-Bell Pepper Soup with Tortilla Vermicelli  
Beef and Barley Soup with Chopped Chives*

## *Sandwiches of the day*

*Hot Pressed Cuban Sandwich Baked Ham, Roasted Pork and Swiss Cheese on Crusty Cuban Bread  
Grilled Chicken Breast, Tomato and Avocado on French Baguette served with Crispy French Fries and Coleslaw  
Texas Chili Beef Burger on Grilled Sesame Bun with a Fried Corn Tortilla Cup filled with Guacamole, Refried Beans and  
Melted Cheddar Cheese*

## *Salad Entrées*

*The Jacques Pepin's Signature Dish Salad Niçoise with your Choice of Topping: Grilled Tuna, Salmon or Halibut Fillet  
Oceania's Caesar Salad Caesar Salad with your Choice of Topping: Grilled or Blackened Chicken Breast or Shrimp*

## *Daily Chef's Salads*

*Indonesian Gado-Gado Salad Tofu, Shrimp, Potato and Hard Boiled Egg Salad with Peanut Butter Dressing  
Dish (Pending)*

## *Entrées*

*Conchiglie Pollo e Piselli, Shell Pasta with Broiled Chicken in Rich Pea Sauce  
Oven Baked Merluza in Tomato Sauce, gratinated with Garlic and Parsley Crust  
Grilled Black Angus Beef Kebab presented on Spiced Eggplant and Sautéed Parisian Potatoes  
Marinated Whole Roast Pork Leg with BBQ Corn Sauce, Mashed Potatoes and Fried Onion Rings*

*Please ask your Waiter if you prefer a dish from the menu prepared Plain, Low Fat, Low Sodium, Without Sauce, Grilled or Poached.  
Also, if you require a special diet please ask our Dining Room Manager one day in advance.*

