



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### chocolate mousse dacquoise

apricot, passion fruit

### orange-rhubarb tart

chantilly cream

### arroz con leche

cuban milk rice pudding

## COUPE GLACÉE

### vacherin

vanilla ice cream, raspberry sorbet, meringue, whipped cream

## ICE CREAM & SORBET

vanilla | chocolate | lemon tart | plombière

no-sugar-added raspberry

passion fruit sorbet

RIVIERA

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### \*seared swordfish escabeche

olives, peppers, onions, garlic, parsley, olive oil, vinegar

#### cuban chicken potato salad

green peas, apples, red peppers, mayonnaise

### SOUP & SALAD

#### clam chowder

vegetables, potatoes

#### red beet, green bean salad

mustard-mayonnaise, onions, cilantro ✓

### ENTRÉE

#### ensalada cubana

romaine lettuce, tomatoes, sweet onions, radishes,  
lime-garlic vinaigrette ✓

#### cuban sandwich

ham, roasted pork, cheese, mustard, pickles,  
cuban bread, french fries, mariquitas

#### \*shellfish bisque

shrimp, scallops, monkfish, mussels, calamari,  
puff pastry fleuron

#### penne al pesto

green beans, potatoes ✓

#### \*grilled beef paillard

maitre d'hôtel, tomato provençal, french fries



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the  
FLAVORS OF CUBA

#### mariquitas

garlic salsa

#### chicken potato salad

#### \*seared swordfish escabeche

#### beef empanadas

#### gambas al ajillo

#### cuban garden salad

lime-garlic vinaigrette

served as a main course  
or sampler for two

#### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### dulce de leche cheesecake

caramel sauce

### chocolate mousse cake

praline croquant

### coconut cream pot

rum raisin

## COUPE GLACÉE

### banana split

ice cream trio, bananas, whipped cream, chocolate sauce

## ICE CREAM & SORBET

vanilla | chocolate | crème brûlée | grand marnier

no-sugar-added vanilla

pink grapefruit campari sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### \*mexican fish ceviche

tuna, sea bream, avocado, tomatoes, red onions,  
lime, cilantro, chili

#### goat cheese, mango, vegetable quesadilla

onions, bell peppers, avocado shrimp salsa

### SOUP & SALAD

#### tomato, bell pepper soup

tortilla vermicelli, cilantro ✓

#### mexican salad

red beans, rice, tomatoes, corn, bell peppers,  
okra, diced vegetables ✓

### ENTRÉE

#### \*pan-seared ahi tuna loin salad

hearts of palm, assorted greens, cherry tomatoes,  
chili dressing, tarragon vinaigrette

#### chicken, avocado, tomato sandwich

ciabatta, iceberg lettuce,  
thousand island dressing, french fries

#### grouper fillet, chimichurri

sweet potato mousseline, summer vegetable medley

#### fusilli alla crema di aglio

pasta, endive, chili flakes, garlic cream, parmesan ✓

#### braised chocolate mole beef short rib

bell pepper rice, corn, chorizo



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the

### FLAVORS OF MEXICO

#### empanadas

salsa cruda

#### \*fish ceviche

#### tacos

#### guacamole

#### mexican salad

#### braised chocolate mole beef short rib

#### chicken flautas

served as a main course  
or sampler for two

#### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### caramelized banana tart

chocolate sauce

### torta de santiago

almond cream cake

### caramel apple mousse

caramel sauce

## COUPE GLACÉE

### café liégeois

vanilla ice cream, espresso, whipped cream, almonds

## ICE CREAM & SORBET

vanilla | chocolate | swiss mocha | mint chocolate

no-sugar-added banana

mango sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### marinated prawns, baby shrimp, octopus

vegetables jardiniere, arugula oil

#### vegetarian spring rolls

chili mayonnaise ✓

### SOUP & SALAD

#### halibut cream soup

kashi saffron rice pilaf, tomato concasse

#### tomato, cucumber, onion salad

black mustard seed vinaigrette ✓

### ENTRÉE

#### sweet & sour chicken salad

crisp greens, cashews, mushrooms

#### avocado, green peas, alfalfa, egg salad sandwich

potato chips

#### bouillabaisse marseillaise

french fish & seafood soup, garlic bread, rouille sauce

#### gnocchi al pesto

hand-rolled potato dumplings, creamy pesto sauce ✓

#### five hour slow-cooked lamb shoulder

oriental spices, candied lemon, celeriac, cauliflower purée



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the

### FLAVORS OF SCANDINAVIA

#### swedish meatballs

#### \*salmon gravlax

sweet mustard

#### creamy potato salad

#### red cabbage salad

#### marinated herring, polar bread

#### shrimp salad

#### chicken skewers

creamy vodka, lemon

served as a main course

or sampler for two

### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### chocolate ricotta pie

raspberry sauce

### italian pistachio cake

chocolate ganache

### tiramisu

mascarpone amaretto custard, coffee ladyfingers

## COUPE GLACÉE

### stephano's

vanilla, pistachio ice cream, dark cherries, chantilly cream, meringue

## ICE CREAM & SORBET

vanilla | chocolate | spiced bread & pear | coconut macaroon

no-sugar-added coffee

strawberry sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### \*lemon-marinated swordfish loin

crisp vegetables, arugula

#### spinach ricotta panzerotti

italian stuffed pastry, tomato sauce ✓

### SOUP & SALAD

#### tuscan-style bean soup

garlic-parmesan croutons

#### panzanella salad ✓

buffalo mozzarella, cucumbers, onions, bell peppers,  
tomatoes, olives, basil, garlic croutons

### ENTRÉE

#### fantasia italiana

grilled chicken breast, arugula, roasted bell peppers,  
red radishes, parmesan shavings, garlic bread

#### grilled tomato mozzarella panini

ciabatta, pesto, potato chips ✓

#### \*barramundi fillet

creamy polenta, mediterranean olive salsa

#### spaghetti alle vongole

clam sauce

#### capers & spinach stuffed veal involtini

tagliatelle pasta



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the  
FLAVORS OF ITALY

#### melon & prosciutto

#### cipolle agrodolce

goat cheese

#### grilled marinated vegetables

#### tomato mozzarella stracciatella

#### spinach ricotta panzerotti

#### bresaola ricotta purse

served as a main course  
or sampler for two

#### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### apple-raisin tart

assorted nuts, orgeat syrup

### litchi raspberry mousse cake

vanilla sauce, raspberry coulis

### coconut-mango-pineapple tapioca pudding

shredded coconut

## COUPE GLACÉE

### caramel fleur de sel

salted caramel ice cream, caramel sauce, almond croquant

## ICE CREAM & SORBET

vanilla | chocolate | banoffee | piña colada

no-sugar-added peach

apricot sorbet

## VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### vietnamese vegetable-tofu summer roll

daikon, carrots, sweet chili sauce ✓

#### chicken gyoza

asian slaw, black rice-mirin sauce

### SOUP & SALAD

#### tom yum koong

thai prawn soup, kaffir leaves, galangal, chili, cilantro

#### wakame sesame salad

seaweed, peanut butter dressing ✓

### ENTRÉE

#### warm singapore chicken salad

lemongrass poached chicken, crisp vegetables,  
wasabi sauce

#### japanese chicken wrap

sautéed chicken, teriyaki sauce, bell peppers,  
shiitake mushrooms, lettuce, flour tortilla, french fries

#### \*baked teriyaki sesame salmon

sweet potato, shiitake mushrooms,  
baby corn, spring onions

#### farfalle al gorgonzola

green peas, assorted mushrooms,  
creamy gorgonzola sauce ✓

#### kaeng keaw wan kai

thai green chicken curry, eggplant, coconut,  
kaffir lime leaves, coconut rice



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the  
FLAVORS OF ASIA

### prawn tempura

### \*thai beef salad

### avocado rolls

### wakame salad

### fried vietnamese pork & shrimp rolls

### chicken satay

peanut butter sauce

served as a main course  
or sampler for two

### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### strawberry-white chocolate mousse tart

whipped cream

### apple ginger cake

vanilla ice cream

### vanilla apricot mousse

apricot confit layers, apricot cremeux, vanilla mousse

## COUPE GLACÉE

### pêche melba

poached peaches, vanilla ice cream, toasted almonds,  
cherry sauce, chantilly cream

## ICE CREAM & SORBET

vanilla | chocolate | milk chocolate brownie | rum raisin

no-sugar-added mango

cassis sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### spanakopita, tzatziki

greek pastry, spinach, feta cheese ✓

#### lamb burekaki

bell pepper salad

### SOUP & SALAD

#### soupe au pistou

vegetable soup, beans, pesto ✓

#### greek salad

cucumbers, tomatoes, onions, bell peppers, feta cheese,  
kalamata olives, oregano, red wine vinaigrette ✓

### ENTRÉE

#### israeli chop salad

raw vegetables, assorted greens, mint,  
lemon-olive oil dressing ✓

#### french riviera pan bagnat

soft roll, tuna flakes, anchovies, tomatoes,  
red peppers, olives, hard-boiled eggs, vinaigrette

#### zarzuela

spanish fish & seafood stew,  
tomato-saffron broth, garlic bread

#### spaghetti alla napoletana

meatballs, napolitano tomato sauce

#### lasagna alla bolognese

tomato sauce, creamy béchamel



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the

### FLAVORS OF GREECE

#### stuffed grape leaves

#### spanakopita

#### tzatziki

#### eggplant salad

#### lamb burekaki

#### greek salad

served as a main course  
or sampler for two

### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### raspberry linzer torte

whipped cream

### chocolate buttercream cake

chocolate sauce

### vanilla berry verrine

fruit jelly, vanilla mousse, red berry coulis

## COUPE GLACÉE

### créole

coconut & rum raisin ice cream, pineapples,  
chocolate-dipped bananas, chantilly cream

## ICE CREAM & SORBET

vanilla | chocolate | dulce de leche | butter pecan

no-sugar-added cinnamon

raspberry sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### cured cod fillet

aïoli sauce, vegetable garnish

#### pan-fried zucchini feta cheese patties

vegetable-apple crisps ✓

### SOUP & SALAD

#### chilled melon soup

cantaloupe, honeydew, water melon, port wine ✓

#### artichokes barigoule salad

globe artichokes, carrots, pearl onions, garlic,  
white wine vinaigrette ✓

### ENTRÉE

#### tuna salad portofino

tuna flakes, bell peppers, tomatoes, string beans,  
onions, olives, red wine vinaigrette

#### new orleans style muffaletta sandwich

salami, ham, mortadella, provolone, swiss cheese,  
marinated olive salad

#### crispy fried red snapper fillet

sweet chili pineapple sauce  
stir-fried bell peppers, carrots, onions & ginger

#### pennette alla boscaiola

forest mushrooms, mild tomato sauce ✓

#### beef stroganoff

mushrooms, pickles, red beets, sour cream,  
paprika cream sauce, pilaf rice



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the

### FLAVORS OF FRANCE

#### cured cod aïoli

#### artichokes barigoule

#### chicken liver pâté

pickled aubergine

#### black olive tapenade

#### fried barbajuan

spinach ricotta stuffing

#### salad niçoise

#### green olive fougasse bread

served as a main course  
or sampler for two

#### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### pear-almond tart

chocolate sauce, chantilly cream

### vanilla millefeuille

puff pastry layers, pastry cream

### chocolate passion verrine

milk chocolate mousse, passion fruit cream

## COUPE GLACÉE

### pavlova

vanilla & strawberry ice cream, banana, kiwi, peach,  
whipped cream, meringue, red berry coulis

## ICE CREAM & SORBET

### vanilla | chocolate | nougat | black forest

### no-sugar-added strawberry

### cocoa sorbet

## VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### island-style conch fritters

caribbean dipping sauce

#### grilled lamb kefta

yogurt-mint sauce

### SOUP & SALAD

#### potage julienne d'arblay

potato-leek soup, vegetable julienne

#### lebanese fattoush salad

cucumbers, tomatoes, red onions, parsley, mint,  
olive oil, lemon juice, pita crisps, lavash bread ✓

### ENTRÉE

#### \*potato latkes, cured salmon

assorted greens, red radishes, cucumbers,  
avocado oil, lemon vinaigrette

#### french riviera sandwich

white toast, tuna salad, tomatoes, cucumbers, potato chips

#### steamed corvina fillet

chinese garlic, pepper, soy sauce,  
bok choy, shiitake mushrooms

#### rigatoni alla romana

pasta, spinach, prosciutto, garlic, sage cream sauce

#### chicken tikka masala

grilled chicken, creamy spiced tomato sauce,  
steamed basmati rice, vegetable slaw



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the

### FLAVORS OF LEBANON hummus

### tabbouleh

### lamb kefta

### falafel

### eggplant baba ghanoush

### pita bread, lavash bread

yogurt-mint sauce

served as a main course  
or sampler for two

### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.





# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### sour cherry crumble à la mode

vanilla ice cream

### vanilla & chocolate profiterole cake

vanilla & chocolate sauce

### zuppa inglese

Italian pastry cream, tutti frutti, sponge cake, soft meringue

## COUPE GLACÉE

### williams pear, caramel

poached pear, vanilla ice cream, caramel sauce,  
whipped cream, almonds

## ICE CREAM & SORBET

### vanilla | chocolate | macadamia rocky road | tiramisu

### no-sugar-added chocolate

### lime sorbet

## VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### \*thinly-sliced norwegian gravlax

celery-apple mousseline

#### indian vegetarian patties ✓

hara kebab, batata vada, aloo tikki,  
cucumber-onion-tomato salad, yogurt mint sauce

### SOUP & SALAD

#### miso soup

kombu wakame, silken tofu, scallions

#### cauliflower, white bean, feta cheese salad ✓

mustard vinaigrette

### ENTRÉE

#### giant french-style raw vegetable salad

carrots, cucumbers, beetroot, tomatoes, radishes,  
cabbage, butter lettuce, lemon vinaigrette ✓

#### serrano ham sandwich

ciabatta baguette, crushed tomatoes, brie,  
valencia spinach-orange salad

#### seafood stir fry

fish, seafood, coconut-mango sauce,  
green vegetable medley, basmati rice

#### capeletti con salsa di zucca

meat tortellini, butternut squash, italian sausage,  
cheese sauce

#### zucchini-wrapped chicken breast

tomato-olive stuffing, kalamata jus, mashed potatoes



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the  
FLAVORS OF SPAIN

### ibérico cold cuts

### beef albondigas

### manchego tostada con tomate

### gambas al ajillo

### calamari aioli

### valencian spinach-orange salad

served as a main course  
or sampler for two

### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### traditional pecan pie

chantilly cream

### pear, caramel mousse cake

caramel sauce

### white chocolate berry verrine

fruit jelly, white chocolate mousse, red berry coulis

## COUPE GLACÉE

### monte carlo

vanilla & strawberry ice cream, cherry sauce,  
whipped cream, pistachios

## ICE CREAM & SORBET

vanilla | chocolate | salted caramel | strawberry

no-sugar-added coffee

pineapple sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### saffron-marinated tiger shrimp

onion & carrot confit

#### chicken pastilla

savory moroccan pie, carrot & cumin salad

### SOUP & SALAD

#### tamarind salmon soup

ginger, fried shallots, basil garnish

#### aubergine chickpea salad ✓

honey-lemon vinaigrette

### ENTRÉE

#### \*cajun-spiced grilled flank steak

arugula, spinach, carrots, red onions, cherry tomatoes,  
roasted cumin dressing

#### \*italian triple decker sandwich

ciabatta, pesto, sliced beef, chicken, provolone,  
mortadella, pancetta, giardiniera vegetables, potato chips

#### roasted cod fillet

brandade-stuffed piquillo pimientos,  
pimento-tomato sauce

#### orecchiette alle verdure ✓

shell pasta, shallots, crunchy baby vegetables,  
light cream sauce

#### lemon roasted chicken

root vegetable jus, swiss rösti potatoes



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the

### FLAVORS OF MOROCCO

#### chicken pastilla

#### tabbouleh

#### aubergine chickpea salad

#### beef kefta

yogurt sauce

#### carrot & cumin salad

#### cheese briouats, moroccan bread

served as a main course  
or sampler for two

### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### pear, raspberry tart amandine

vanilla sauce

### black forest cake

chocolate sponge layers, cherries, whipped cream frosting

### vanilla latte verrine

vanilla mousse, sponge cake, caramel sauce

## COUPE GLACÉE

### tutti frutti

coconut, strawberry & mango sorbet, fruit salad,  
whipped cream, pink praline

## ICE CREAM & SORBET

vanilla | chocolate | strawberry cheesecake | pistachio

no-sugar-added raspberry

tropical fruit sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

APPETIZER

### \*quinoa tabbouleh, poached salmon

lime zest & bell pepper nage, tzatziki sauce

### grilled chicken satay

sweet & spicy barbecue sauce, cucumber raita

SOUP & SALAD

### pumpkin-butternut squash soup

cumin, orange cream ✓

### \*soft egg, english potato salad

grain mustard, mayo, chives ✓

ENTRÉE

### corsican farmer's salad

breaded chicken, iceberg lettuce, tomatoes, herb salad,  
red wine vinaigrette, toasted goat cheese baguette

### classic b.l.t. sandwich

white toast, bacon, tomato, lettuce, mayo, potato chips

### english-style fish & chips

fried battered cod fillet, mushy peas,  
malt vinegar, french fries

### farfalle al salmone affumicato

bow tie pasta, smoked salmon, cream sauce

### \*grilled garlic butter beef flap sirloin

shallot demi-glace, tomato provençal, french fries



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the  
FLAVORS OF ENGLAND

### \*salmon cake

tartar sauce

### \*roast beef, coleslaw

### \*egg, potato salad

### fish & chips

### honey mustard pickled vegetables

### minced beef & onion pie

### yorkshire pudding

served as a main course  
or sampler for two

Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### tropical fruit mousse cake

vanilla sauce

### yuzu lime éclair

choux pastry, yuzu lime pastry cream

### mousse au chocolat verrine

chocolate mousse, chocolate shavings

## COUPE GLACÉE

### strawberries romanoff

vanilla ice cream, vodka-marinated strawberries,  
cherry sauce, whipped cream, almonds

## ICE CREAM & SORBET

### vanilla | chocolate | raspberry | peanut butter

### no-sugar-added banana

### guava sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

### APPETIZER

#### ginger, garlic-lime marinated shrimp

mango, onion, tomato salad

#### goat cheese, acaccia honey baguette

assorted bitter greens, red wine vinaigrette ✓

### SOUP & SALAD

#### green split pea velouté

prosciutto, parsley garnish

#### tomato petals, parmesan cheese

arugula, lemon vinaigrette ✓

### ENTRÉE

#### \*chef salad à la mode

poached egg, crisp vegetables, smoked turkey,  
muscat grape seed vinaigrette

#### tuna melt

toasted english muffin, tuna salad,  
melted cheese, potato chips

#### goa maachi

goa-style indian fish curry, crispy onions, steamed rice

#### fettuccini alla carbonara

pasta, pancetta, light cream sauce, parmesan

#### blanquette de veau à l'ancienne

veal stew, mushrooms, vegetables,  
glazed pearl onions, pilaf rice



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the

FLAVORS OF PHILIPPINES

### mango salad

### pork spring rolls

### ginger, garlic-lime marinated shrimp

### garlic rice

### lemongrass roasted chicken

### pickled vegetables

### ensaymada bread

served as a main course  
or sampler for two

### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### french apple tart

chantilly cream

### lemon praline éclair

choux pastry, lemon marmalade, praline cream

### strawberry-vanilla mousse verrine

red berry coulis

## COUPE GLACÉE

### poire belle hélène

poached pear, vanilla ice cream, chocolate sauce,  
whipped cream, almonds

## ICE CREAM & SORBET

vanilla | chocolate | vanilla cherry | praline

no-sugar-added williams pear

lemon vodka sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

APPETIZER

### acra de morue

creole-style fish fritters, aioli sauce

### hearts of palm, avocado, pineapple salad

passion fruit vinaigrette ✓

SOUP & SALAD

### maryland corn chowder

freshly baked cornbread ✓

### arlésian salad

potatoes, fried eggplant, tomatoes, herb vinaigrette ✓

ENTRÉE

### alpine country club salad

swiss comté cheese, black forest ham, rutabaga, green  
peas, cauliflower, cherry tomatoes, remoulade sauce

### grilled vegetable panini ✓

ciabatta, sliced vegetables, pesto, mozzarella,  
peperonata, french fries

### braised kingklip fillet

creamy tomato-shallot sauce, buttered spinach,  
carrot mousseline, potatoes

### penne rigate alla campagnola

tube pasta, eggplant, zucchini, bell peppers,  
light tomato sauce ✓

### \*grilled korean-style beef flank steak

vegetable stir-fried rice



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the

FLAVORS OF CARIBBEAN

### jerk chicken, dirty rice

### hearts of palm, avocado, pineapple salad

passion fruit vinaigrette

### crab cake

poblano aioli

### lemon-marinated fruit salad

### acra de morue, sweet potatoes

### dhal puri flat bread

served as a main course  
or sampler for two

### Put yourself in our hands

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.



# The BISTRO

## APPETIZER

### tiger shrimp

avocado, grapefruit, marie-louise sauce

### \*salmon rillettes

salmon spread, cucumber rosette

### leek terrine, egg mimosa

sauce verte, crème fraîche, assorted greens ✓

### warm duck-chicken liver patty

frisée lettuce, dijon mustard vinaigrette, croutons, tomatoes

## SOUP & SALAD

### velouté de champignons

creamy mushroom soup ✓

### boston lettuce heart

shallot vinaigrette, roquefort blue cheese ✓

## ENTRÉE

### \*salade niçoise

green beans, bell peppers, potatoes, eggs, greens, olives, vinaigrette  
choice of grilled tuna | halibut | salmon

### traditional croque-monsieur

baked triple decker sandwich, ham, cheese, mornay sauce,  
mixed greens, french fries

### ocean perch fillet

capers, butter, lemon, croutons, parsley potatoes

### free-range chicken fricassée

aged-champagne vinegar jus, pilaf rice, haricots verts

### \*grilled five-peppercorn beef hanger steak

brandy demi-glace, french fries, tomato provençal

### breaded veal scaloppini piccata

caramelized pearl onion lemon sauce, celeriac

## DESSERT

### rhubarb-almond tart

vanilla sauce, red berry coulis

### apricot success

biscuit sponge cake, pastry cream, apricots

### banana verrine

banana mousse, chocolate sauce

## COUPE GLACÉE

### chocolat liégeois

vanilla ice cream, chocolate sauce, chantilly cream, almonds

## ICE CREAM & SORBET

vanilla | chocolate | speculos | cappuccino caramel truffle

no-sugar-added cinnamon

blood orange sorbet

VESSEL

MONTH #, YEAR



## DAILY SPECIALS

APPETIZER

### jerusalem artichoke-cream cheese tart

rye bread crust ✓

### avocado crab meat salad

cilantro, lime, chives, sambal, mayo

SOUP & SALAD

### crème dubarry

creamy cauliflower soup ✓

### white cabbage salad

caraway seeds, bacon bits

ENTRÉE

### traditional chicken caesar salad

romaine lettuce, anchovies, croutons,  
parmesan shavings

### grilled reuben sandwich

rye bread, corned beef, sauerkraut, cheese, pickled  
vegetables, thousand island dressing, french fries

### grilled marinated mahi-mahi fillet

tomato-bell pepper coulis, spiced avocado,  
vegetable gratin

### spaghetti alla puttanesca ✓

pasta, tomato sauce, capers, garlic, olives, parsley

### roasted yogurt marinated chicken

vegetable couscous, eggplant caviar, harissa sauce



## TASTE OF THE WORLD

Our executive chef  
invites you to enjoy the  
FLAVORS OF INDIA

**lamb samosas**

**chicken masala salad**

**prawn curry**

**cucumber raita**

**spiced tomato rice**

**mango, tomato, onion,  
cucumber salad**

**naan bread**

served as a main course  
or sampler for two

**Put yourself in our hands**

Tell us about your likes, aversions & allergies

✓ lacto-ovo vegetarian dish

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.