

APPETIZER

- *traditional beef tartare

toasted crostini
- pâté de ma grand-mère

pork & chicken terrine, herb mayonnaise, mesclun
- chilled shrimp

horseradish-spiked cocktail sauce
- leek-gruyère cheese quiche

mixed greens

SALAD

- *salade niçoise

mesclun, bell pepper, artichoke, egg, green beans, olives, vinaigrette
choice of grilled tuna | halibut | salmon
- falafel power bowl

roasted vegetables, cucumber, cherry tomato, romaine lettuce, green olive, capers, mint, parsley, lemon-tahini dressing

SOUP

- velouté de champignons

creamy mushroom
- potage julienne d’arblay

potato, leek, vegetables

ENTRÉE

- fettuccine alla carbonara

pancetta, light cream sauce, parmesan
- *grilled salmon tournedos

braised beluga lentils, beurre blanc
- traditional coq au vin

chicken, red wine sauce, tagliatelle pasta
- *steak au poivre

grilled beef sirloin steak, pepper sauce, rotisserie potatoes, bacon-wrapped haricot verts
- *sautéed shrimp

extra virgin olive oil, garlic, parsley, tomatoes
- mushroom croustade

creamy mustard sauce

SIDE DISHES

mashed potatoes | grilled vegetables | french fries | green beans

ALLURA

LUNCH MENU
MONTH ##, YEAR

CHARCUTERIE & FROMAGE

charcuterie platter
selection of cold cuts, cornichon

selection of international cheese
grapes, chutney

SANDWICH

*french dip sandwich
roasted striploin, buttered roll, beef jus

*hôtel de paris club sandwich
roast beef, turkey, ham, cheese, bacon, egg, pesto mayonnaise, french fries

*oceania signature cheeseburger
ground chuck steak, cheddar, lettuce, tomato, onion, homemade bun

DESSERT

marinated fruit salad

mousse au chocolat
de mamie huguette
grandmother’s chocolate mousse

brioche perdue
caramelized popcorn, vanilla ice cream

paris brest
choux pastry, hazelnut-praline cream

key lime pie

COUPE GLACÉE

pêche melba
poached peaches, vanilla ice cream, toasted almonds, berry sauce, chantilly cream

ICE CREAM & SORBET

vanilla | chocolate | plombière
raspberry

humphry slocombe
after school special
passion fruit sorbet