



All Around Dining



*Please allow approximately 20 minutes for preparation and service.
All Around Dining is also available in all operational public areas
when our dining venues are not open for service.*



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BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Our products may contain cereals containing gluten, egg, milk, soy, celery, lupin, sesame, sulphur dioxide, mustard, crustaceans, molluscs or fish allergens and products thereof. In addition, our products may also contain or be processed in facilities that process tree nuts and peanuts.

TONGUE TWISTERS

Shrimp Cocktail *

Tiger Prawns · Iceberg Lettuce · Frisee Lettuce · Tomatoes · Lemons
Cocktail Sauce · Chives · Peppers · Shallots
Garlic · Cilantro · Flat-Leaf Parsley · Lemon Juice
Extra Virgin Olive Oil · Red Wine Vinegar · Salt · Pepper

Greek Tartar

Cucumbers · Kalamata Olives · Feta Cheese · Fresh Dill · Tzaziki
Red Onions · Fresh Lime Juice · Red Bell Peppers · Green Bell Peppers
Yellow Bell Peppers · Chili · Citrus Zest · Extra Virgin Olive Oil

Guacamole Tumbler

'Hass' Avocado · Red Chili Peppers · Garlic · Pepper
Lemon Juice · Crab Meat · Sour Cream
Lemon Zest · Salt · Pepper

FIRST COURSES

Duo of Melon and Prosciutto *

Prosciutto di Parma 'Etichetta Nera'
Cantaloupe Melon · Arugula

Silversea Spring Rolls *

Chicken Strips · Thai Chili Peppers · Garlic
Peppers · Ginger · Lemongrass · Sesame Oil · Sesame Seeds
Alfalfa Sprouts · Celeriac · Daikon · Leeks · Squash
Carrots · Salt · Pepper

Crispy Corn Cakes

Sweet Corn Kernels · Jalapeno Chili Peppers
Whole Wheat Flour · Polenta · Eggs · Milk
Cheddar Cheese · Butter · Baby Leaves · Guacamole
Crispy Fried Parsley · Lemon · Salt · Pepper

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SECOND COURSES

Soup Classics

South East Asian Lentil Soup

Lentils · Carrots · Leeks · Celery · Fennel · Asian Spices
Coriander · Thai Basil · Coconut Oil

Double-clarified Beef Consommé

Leeks · Carrot Julienne · Sherry

Fresh Tomato Bisque & Extra Virgin Olive Oil

Vegetable Broth · Vine Tomatoes · Fresh Basil · Fresh Marjoram
Garlic · Oven-Roasted Focaccia Bread Croutons
Extra Virgin Olive Oil

Signature Pasta

Linguine alla Genovese

Homemade Linguine Pasta · Fresh Pesto Sauce
French Green Beans · Potato Cubes
26-Month DOP Parmesan Cheese
Extra Virgin Olive Oil · Pine Nut

Maltagliati al Burro, Rosmarino e Parmigiano

Homemade Maltagliati Pasta · 26-Month DOP Parmesan Cheese
Rosemary · Butter

Penne all'Arrabbiata

Homemade Penne Pasta
Freshly-grated 26-Month DOP Parmesan Cheese
Homemade Tomato Sauce · Chili Flakes
Extra Virgin Olive Oil

THIRD COURSES

All-In-One Salads

Chicken 'Caesar' Salad

Chimichurri-Marinated Grilled Chicken Breast Fillet · Romaine Lettuce
Anchovies · Freshly Grated 26-Month DOP Parmesan
Bread Croutons · Caesar Dressing · Eggs · Extra Virgin Olive Oil · Cream

Strawberry and Baby Spinach Salad with Salmon

Grilled Acacia Honey-Marinated Salmon Fillet · Baby Spinach Leaves
Toasted Cashew Nuts · Lemon Vinaigrette · Garlic · Mustard · Vinegar
Extra Virgin Olive Oil · Lemon Juice · Lemon Zest

Grill Specials

SERVED WITH GARDEN VEGETABLES AND POTATOES

Grilled Salmon *

Chargrilled Herb-Marinated Atlantic Salmon Fillet
Lemon Vinaigrette · Garlic · Mustard · Vinegar
Extra Virgin Olive Oil · Lemon Juice · Lemon Zest

Filet de Boeuf Prime Angus *

Origin: American Texas
Age: 20 to 22 months | Cornfed
Filet Mignon 180 gr

American Prime Angus New York Strip Steak *

Origin: American Texas
Age: 20 to 22 months | Cornfed
New York Strip Steak 250 gr

'Chimichurri' Marinated Chicken Breast

Grilled Free-range Chicken Breast · Cumin · Fennel · Italian Flat Leaf Parsley
Thyme · Extra Virgin Olive Oil · Red Wine Vinegar · Onions · Potatoes
Asparagus · Arugula Lettuce · Eggplant · Zucchini · Carrots · Celery
Lemon Juice · Fresh Vine Tomatoes · Chives · Dill · Dijon Mustard

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Choice of Side Offerings

Condiments & Sauces

Natural Gravy | Veal Jus | Atlantide's Creamy Mushroom Sauce

Vegetables

Mash Potatoes | French Fries | Vichy Carrots | Parsley Potatoes
Broccoli and Cauliflower Medley | Grilled Green Asparagus
Wilted Greens | Shallot Green Beans | Mushroom Fricassée

OUR GOURMET BOUTIQUE BURGERS & HOT DOG

Silversea Beef Burger *

6 OZ. All Beef Burger Pattie · Cheddar Cheese · Applewood Smoked Bacon
Tomato · Lettuce · Red Onion · Signature BBQ Sauce Sesame Bun
Served with Onion Rings, French Fries and Coleslaw

Silversea Fish Burger *

6 OZ. White Fish Burger Pattie · Panko Breadcrumbs
Sliced Hass Avocado · Bell Pepper · Coriander · Lime Juice · Jalapeno
Wasabi Mayonnaise · Lettuce · Tomato · Sesame Bun · Green Scallion
Served with French Fries and Onion Rings

Silversea Veggie Burger

6 oz Vegetarian Pattie · Extra Firm Tofu · Shitake Mushroom · Kidney Beans
Egg Beater · Brown Rice · Smoked Sweet Paprika · Cashew Nuts
White Pepper · Sesame Oil · Grey Shallots · Mayonnaise · Sesame Bun
Served with Sweet Potato Fries & Mesclun Salad

Silversea Hot Dog

Frankfurter · Cucumber Relish
Sautéed Onions · Homemade Coleslaw · Hot Dog Bun
Served with French Fries and Onion Rings

PIZZAIOLO'S CHOICE

Margherita

San Marzano Tomatoes · Fior di Latte · Fresh Basil

Prosciutto e Rucola

San Marzano Tomatoes · Fior di Latte · Parma Ham
Provolone del Monaco · Parmigiano Reggiano · Fresh Arugula

Porcini e Carciofi

San Marzano Tomatoes · Buffalo Mozzarella
Porcini Mushrooms · Artichokes · Parmigiano Reggiano

CASUAL FARE

Wraps

Grilled Salmon Wrap *

Cajun Grilled Salmon · Avocado Spread · Plum Tomato
Soy Sprouts · Pickled Onion · Fresh Cilantro
Iceberg Lettuce · Whole Wheat

Smoked BBQ Chicken Wrap

Smoked Chicken Stripes · Homemade Barbecue Sauce
Black Bean · Napa Cabbage Slaw · Aged Cheddar
Cherry Tomatoes · Spring Onion · Tortilla Flour
Served with French Fries and Mesclun Salad

Italian Mozzarella Wrap

Italian Buffalo Mozzarella · Teardrop Tomato · Fresh Green Basil
Pesto Mayonnaise · Black Olives · Balsamic Tossed Arugula
Extra Virgin Olive Oil · Parmesan · Tortilla Flour
Served with French Fries and Mesclun Salad

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Sandwiches

Classic Reuben Sandwich

Corned Pastrami Beef · Cumin Scented Sauerkraut · Swiss Cheese
Grilled Rye Bread · Thousand Island Dressing · Black Pepper
Served with Sweet Potato Fries and Mesclun Salad

Tuna Salad Sandwich *

Seared Red Tuna Loin · Boiled New Potatoes · Watercress
Baby Lettuce · Saffron Mayo Wild Oregano
Mustard Seeds · Tomato · White Bread
Served with French Fries and Mesclun Salad

Grilled Portobello Sandwich

Soy Marinated Portobello Mushroom · Fontina Cheese
Heirloom Tomato · Basil Aioli · Romaine Lettuce
Watercress · Artisanal Nine Grain Bread
Served with Onion Ring and Mesclun Salad

CHEESE

Cheese Selection

IT IS SILVERSEA'S PLEASURE TO HELP YOU DISCOVER A WORLD OF CHEESES.

Mixed Cheese Platter

Served with Celery Sticks, Dried Fruit, Nuts, Crackers and Homemade Bread

DESSERTS

Crème Brûlée

Baked Custard Cream · Egg Yolks · Cream
Milk · Sugar · Burned Caramel Crust

Baked New York Cheesecake

Cream Cheese · Graham Cracker Crumbs · Whipped Cream · Sugar
Sour Cream · Cinnamon · Eggs · Fresh Strawberry · Strawberry Coulis

Apricot & Mango Eton Mess

Fresh Apricot · Fresh Mango · Homemade Baked Meringue
Mango & Lavender Coulis · Bourbon Vanilla Bean
Served with Homemade Raisin Oat Cookies

Fruit Assiette

Per Local and Seasonal Availability

ICE CREAMS

Vanilla Ice Cream

Tahitian Vanilla Bean

Chocolate Ice Cream

72% pure 'Domori' Chocolate

Nocciola Trilobata

Piedmontese IGP Hazelnuts

Gianduja Arancia

A 'Turin' traditional made from Hazelnuts and 'Domori' Cacao

Pistachio Ice Cream

Milk · Pure Pistachio Paste Bronte · Agriland Cream Preparation · Sugar · Splenda

Almond Ice Cream

Milk · Almond Paste Val di Noto · Agriland Cream Preparation · Sugar · Splenda

Caffè 'Illy'

Illy Coffee

Marron Glacé

Piedmontese Chestnuts

SIGNATURE DISHES FROM ATLANTIDE

AVAILABLE ONLY DURING DINNER OPENING HOURS

Appetizers

Beef & Caviar Tartare *

Steel-cut Fillet of Black Angus Beef · Beef Glaze
Poached Quail's Egg · Shallots · Caper Berries · Caviar
Shiso Leaves · Mixed Summer Herbs

Signature Lobster Salad *

Lobster Tail · Caviar · Green Zucchini · Yellow Zucchini
Cucumber · Celery · Beetroot · Baby Spinach
Alfalfa Sprouts · Aromatic Olive Oil

Mains

King Prawns *

Origin: Spencer Gulf, Australia
Texture: Fleshy & Tender
Grilled

Chilean Seabass *

Origin: Kerguelen Islands
Texture: Silky combined with White Flesh
Pan-fried

Desserts

Atlantide's Lemon Meringue Pie

Lemon Pastry Cream · Fresh Basil · Lemon Zest · Lemon Juice
French Meringue · Edible Flowers · Pink Rosewater Sugar
Crystals

Hazelnut Chocolate Cheesecake

Hazelnut Crumble · Philadelphia Cheese
55% Arriba Chocolate Cream · Icing Sugar
Nocciola Trilobata Ice Cream

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