



## STARTERS

### MEAT

#### **Black Angus & Artichoke Carpaccio \***

Wafer-Thin Slices of Beef · Shallots · Herbs · Extra Virgin Olive Oil  
Marinated Artichokes · Caper Berries

#### **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

### FISH & SEAFOOD

#### **Centre Cut of Baltic Salmon**

Prime Belly Cut of Balta Salmon · “Calvisius” Caviar · Beetroot Mousseline  
Acidulated Double Cream · “Pantelleria” Capers · Celery Chiffonade · Beetroot Brunoise

#### **King Scallops & Strawberries \***

Opaque-seared King Scallops · Foie Gras · Butter-coated Wholewheat Crouton  
Lemon Butter Sauce · Herb Garden · Strawberry Salsa · Flat-leaf Parsley  
Miniature Water Cress

#### **Oscietra Caviar with Traditional Condiments \***

Oscietra Caviar · Egg White · Egg Yolk · Sour Cream · Red Onion · Chives  
Homemade Blinis

### VEGETARIAN

#### **“My little Vegetable Plot”**

Buffalo Mozzarella · Courgettes · Cucumber · Carrots · Beetroot · Celeriac · Asparagus  
Green Peas · Black Beans · Trasimeno Beans · Shiso Leaves · Broccoli Sprouts

#### **Vegetable Vol-au-vent**

Crispy-baked Puff Pastry Case · Fresh Double Cream · Green Peas · Fresh Mint  
Baby Gem Lettuce · Asparagus Tips · Radish Wafers · Vegetable Reduction

\* At Silversea Cruises, we take maximum food precautionary measures to ensure the safest quality product is offered to our guests. Worldwide Public Health Services advise that consuming raw or undercooked meats, seafood, shell fish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

# INTERMEDIATE

## SOUPS

### **Mediterranean Seafood Chowder**

Homemade Seafood Nage • Clams • Prawns • Scallops • Lemon Sole • Saffron  
Double Cream

### **Velouté of Vine Tomato & Baby Meatballs**

Vine Tomatoes • Garlic • Onion • Thyme • Oregano • Veal Meatballs • Cream • Vegetable  
Consommé

### **King Scallop & Enoki Mushroom Fusion**

King Scallops • Seafood Broth • Yoghurt • Cream • Dill • Enoki Mushrooms

## SALADS

### **Smoked Rougie Duck 'Caesar' Salad \***

Baby Gem Lettuce • Thinly-sliced Duck Breast • Bread Croutons • Anchovies  
Homemade Caesar Dressing

### **Roast Cherry Tomato & Lemon Salad**

Roasted Cherry Tomatoes • Red Onion • Sage Leaves • Oven-roasted Lemon • Allspice  
Flat-leaf Parsley • Mint • Pomegranate • Pomegranate Molasses

# VEGETARIAN

### **A Thousand Layers**

Wafer-sliced Potatoes • Porcini Mushrooms • Zucchini • Celeriac • Baby Carrots  
Vegetable Stock • Chives • Sprouts • Ravigote Sauce • Carrot Reduction • Watercress

### **Endives & Mozzarella**

Sautéed Belgian Endives • Garlic Mash • Mozzarella Cheese • Bechamel Sauce

### **Porcini & Wild Mushroom Risotto**

Arborio Rice • 26-Month DOP Parmesan • Porcini Mushrooms • Banana Shallots  
Vegetable Broth • White Wine • Extra Virgin Olive Oil

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Our products may contain cereals containing gluten, eggs, milk, soya, 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.

# MAINS

## FISH & SEAFOOD

### **King Prawns \***

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

### **Chilean Seabass \***

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

### **Greenland Cod \***

Origin : North Atlantic  
Texture: Delicate & Flaky  
Poached

### **Mediterranean Seabream \***

Origin : Mediterranean Coastal  
Texture: Flaky & Delicate  
Pan-fried

## SAUCES

Veal Jus | Grainy Mustard Sauce | Five-Pepper Sauce  
Drawn Butter | Creamy Mushroom Sauce | Bearnaise | Hollandaise  
Lemon Butter Sauce

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# MAINS

## MEAT

### **Argentinian Estancia \***

Origin : Central Argentinian Patagonian Plains  
Age: 18 to 20 months | Grassfed  
Picanha 180 gr\*

### **American Prime Angus New York Strip Steak \***

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

### **Filet de Boeuf Prime Angus \***

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

### **Italian Veal Chop \***

Origin : Piedmonte, Italy  
Age: 6 to 8 months | Milk-fed  
Veal Chop 250 gr\*

### **New Zealand Lamb \***

Origin : New Zealand  
12-15 months | Grass-fed  
Lamb Chops 175 gr\*

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Lemon Butter Sauce

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