

COCKTAILS

High Note

Tanqueray, Absinthe, Mint, Fresh
Lemon, Honey, Champagne

The Silver Note signature. This rhapsody of gin and absinthe inspired by the birthplace of Jazz, New Orleans is a climatic composition. Hey, Bartender. Encore!

Charleston Swizzle

Cardenal Mendoza Brandy, Blandy's
Madeira, Fresh Orange & Lime Juice,
Peach Bitters

The Charleston rhythm popularized by composer James P Johnson was inspired by the contradance beats of the Habanera and The Spanish Tinge. This low ABV, spicy Spanish number will have you runnin' wild for more.

Most Wanted

Woodford Reserve Bourbon,
The Real McCoy 5 Y/O Rum,
Bogart's Bitters

Al Capone bootlegged Canadian Rye Whiskey to control Chicago's illegal alcohol market during prohibition. Rum-runner William McCoy smuggled and sold unadulterated, "the real McCoy" liquor from international waters. Combined, they become our signature Old Fashioned.

SWEET SEDUCTION

Sugar Volcano

Chocolate Caramel Fudge
Cheesecake
Chantilly Cream

Berry Fantasia

Strawberry Soup
Blueberry Jelly
Blackberry Sorbet
Raspberry Meringue

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

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 product thereof. In addition, our products may also contain or be processed in facilities that process tree nuts and peanuts.

OCEANS

Buttered Lobster Tail *

'Maine Lobster Tail' · Ají Limo · Samphire
Butter · Sour Cream · Mashed Potatoes
Shiso Cress

Deep Blue Sea *

Yellow Chilli · Onion · Black Quinoa
Saku Tuna Madagascar Prawns
Lemon · Cherry Tomatoes
Flat Leaf Parsley

Crazy Water *

Red Snapper · Homemade Tomato Sauce
Olives · Capers · Lemon · Fresh Parsley
Black Lava Salt

COOKED

Cereal

Andean Grains · Quinoa · Wild Rice
Black Rice · Spelt · Habanero Chillies
Forest Mushrooms

Marinated Octopus & Caramelised Pumpkin Puree

Grilled Octopus · Pumpkin Puree
Taggiasca Olives

Crudo of Beef *

Tataki-style Marinated Beef Loin
Enoki Mushroom Salad · Coriander
Garlic · Passionfruit Emulsion

RAW

Seabass *

Thinly Sliced Seabass · Red Onion · Coriander
'Leche de Tigre' Marinade · Habanero Chillies
Lime · Garlic · Corn · Cucumber

Beehive *

Saku Tuna · Chilean Seabass · Tiger Prawns
Veal Tartare · Asparagus Tips · Beef Carpaccio
Avocado Puree · Rocotto Chili Puree
Scrambled Eggs · Caviar

Tuna & Green Quinoa

Yellowfin Tuna · Yellow Ají Sauce
Coriander Cress · Mexican Quinoa
Salsa

EARTH

Salt from the Fields *

Seared Pre-salee Lamb Loin · Amber Onions
Risotto · Caramelised Silver Onions
Chanterelles · Lamb Jus

'Forgotten Vegetables'

Braised Root Vegetables · Beetroot Jus
Fresh Goat's Cheese · Rocotto Pepper
Gazpacho · Wild Mushrooms · Dried Chillies
Purple Onions · Dried Leaves & Flowers

Moullard Duck *

Pink-roasted Duck Magret · Slow Roasted Plums
Balsamic Maple Syrup · Blueberry Gastrique
Potato Cream