

Room service menu.

Brunch Menu 10.00am-12.00pm

H. Forman and Son's London Cured Smoked Salmon* Bagel
Poached Egg* and Hollandaise Sauce

Bavarian Breakfast
German Weisswurst, Sweet Mustard Dip and a Pretzel Roll

Mediterranean Breakfast Frittata
Ricotta Cheese, Spinach, Cherry Tomatoes, Courgettes and Red Onion (v) (gf)

Congee – Chinese Rice Porridge
Lettuce, Century Egg, Japanese Pickles, Salted Peanuts, Spring Onion and Coriander (v) (gf)

Huevos Rancheros
Tomato Salsa, Avocado, Onions, Peppers, Chilli, Sour Cream, Coriander, Fried Egg* and Corn Tortilla (v) (gf)

Day Menu 12.00pm-11.00pm

Soup and Salad.

Sweet Cherry Tomato Soup
Basil Leaf Oil, Ciabatta Croutons, Sundried Tomato and Black Olive Focaccia (vegan)

Spiced Tiger Prawn Satay Salad
Rice and Soba Noodles, Peanuts, Coriander and Sesame (gf)

Classic Caesar Salad with
Optional Toppings:
Roast Corn-fed Chicken Breast
Smoked Pancetta
Grilled Tiger Prawns

Super Food Salad
Butternut Squash, Baby Spinach, Cherry Tomatoes, Avocado, Pomegranate, Green Vegetables, Toasted Seeds and Cider Vinaigrette (vegan) (gf)

Sandwiches.

Devon White Crabmeat and
Cucumber Brioche Roll
Baby Gem Lettuce, Cucumber, Alfonso Mango Chutney, Natural Yoghurt and Fries

BLT Club
Roast Chicken Breast, Bacon, Romaine Lettuce, Beef Tomato, Mayonnaise and Fries

Fillet Steak* Open Sandwich
Caramelised Balsamic Shallots, Tomatoes, Rocket, Toasted French Baguette, Dijon Mustard and Fries

Stone Baked Pizza.

Hot and Spicy Pepperoni
Salami Sausage and Parma Ham
Tomato, Buffalo Mozzarella and Basil (v)
Gluten free option available on request

Pasta.

Parpadelle Pasta Ragout
Fresh Basil, Parmesan Cheese and
Garlic Ciabatta

Baked Mac and Cheese
Quicke's Farmhouse Cheddar and Toasted
Garlic Ciabatta (v)

International.

Malaysian Chicken and
Coconut Curry Pinto
Jasmine Rice, Chilli Sambal and Roti Flatbread

Spiced Pulled Pork and Black Bean
Corn Tacos
Queso Fresco Cheese, Guacamole, Sour Cream
and Tomato Salsa (gf)

Prime 6oz Beef Burger in a Brioche Bun
Crisp Pancetta, Monterey Jack Cheese,
Red Onion Marmalade, Baby Gem Lettuce,
Mayonnaise, Fries, Coleslaw and Ketchup

Mediterranean Sharing Platter
Grilled Halloumi, Roasted Mediterranean
Vegetables, Falafel, Moutabel, Houmous, Olives,
Minted Greek Yoghurt Dip and Pitta Bread (v)

v) Denotes vegetarian. (gf) Denotes gluten free. (ls) Denotes low sugar.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances are available on request.

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



Room service menu.

Supplementary Items.

8oz Prime USDA Grain Finished
28 Day Aged Angus Sirloin Steak* \$15.00

Chunky Chips, Grilled Cherry Tomatoes, Asparagus,
Creamy Peppercorn or Red Wine Sauce

Deluxe Seafood Platter for Two \$20.00

King Prawns in Pastry, New England Crab Cakes,
Whole-tail Whitby Scampi, Miso and Ginger
Pan-seared Atlantic Scallops, Maple Glazed
and Hickory Smoke Grilled Loch Duart Salmon
with Fries, Sweet Chilli and Tartare Sauce

Artisan Cheese Plate \$10.00
served with Green Grapes, Mulled Apple Jelly
and Artisan Biscuits:

Quicke's Farmhouse Cheddar (Devonshire)
Intensely rich and crumbly. Winner of 'Best Vintage
Cheddar' and 'Best Mature Cheddar'.

Isle of White Blue
Naturally rinded soft cheese. Winner of 'Best
English Cheese'.

Winchester Stoney Cross (Lyburn Farmhouse)
Creamy, buttery texture with a sweet flavour
and a distinct earthy finish. Gold Medalist at the
International Cheese Awards in Nantwich.

Grandma Singleton's Apple Pie Flavoured
Cheese (Lancashire)
Aromatic, infused with apples, raisins and cinnamon
delivering the classic taste of an apple pie.

Camembert (Normandy)
Fragrant, soft and creamy

Desserts.

The Great British Pudding - Baked Mug Cake
Your choice of:

Dark Chocolate and Fudge Brownie
or Lemon Drizzle Sponge
served with Custard Sauce

Exotic Fruit Salad
Lychee and Lime (vegan) (gf) (ls)

Deep Filled Bramley Apple Pie
Vanilla Ice Cream or Cream

White Chocolate and Summer Berry Baked
Cheesecake Whipped Cream

Children's Menu 10.00am-11.00pm

Soup.

Sweet Cherry Tomato Soup (vegan)

Hot Dishes.

Chicken Nuggets
Baked Beans and Fries

Tomato and Mozzarella Pizza (v)

Desserts.

Assorted Fruit Jelly (gf) (ls)

Deep Filled Apple Pie
Vanilla Ice Cream

Milk Chocolate Chip Cookies
Small Cheese Plate

Late Night Menu 11.00pm-6.00am

Soup and Salad.

Sweet Cherry Tomato Soup
Basil Leaf Oil, Ciabatta Croutons, Sundried
Tomato and Black Olive Focaccia (vegan)

Classic Caesar Salad with Optional Toppings:

Roast Corn-fed Chicken Breast
Smoked Pancetta
Grilled Tiger Prawns

Sandwich.

BLT Club
Roast Chicken Breast, Bacon, Romaine Lettuce,
Tomato, Mayonnaise and Fries

Hot Dishes.

Prime 6oz Beef Burger in a Brioche Bun

Crisp Pancetta, Monterey Jack Cheese,
Red Onion Marmalade, Baby Gem Lettuce,
Mayonnaise Fries, Coleslaw and Ketchup

Spiced Pulled Pork and Black Bean
Corn Tacos

Queso Fresco Cheese, Guacamole, Sour Cream
and Tomato Salsa (gf)

Parpadelle Pasta Ragout
Fresh Basil, Parmesan Cheese and
Garlic Ciabatta

Dessert.

White Chocolate and Summer Berry Baked
Cheesecake Whipped Cream



Beverage menu.

Wines.

Champagne and Sparkling	150ml	Bottle
Laurent-Perrier La Cuvée, France (2)	\$16.50	\$75.00
Laurent-Perrier Cuvée Rosé, France (2)	\$19.90	\$95.00
Prosecco Special Cuvée, Zonin, Italy (3)	\$8.80	\$40.00
White Wine	250ml	Bottle
Cunard Private Label, France (2)	\$11.60	\$33.00
Chardonnay Reserve, Australia (3)	\$14.00	\$40.00
Douro Reserva, Portugal (1)	\$10.50	\$30.00
Grüner Veltliner, Austria (1)	\$14.00	\$40.00
Pinot Grigio, Italy (2)	\$14.00	\$40.00
Riesling, Australia (3)	\$14.00	\$40.00
Sauvignon Blanc, New Zealand (2)	\$14.00	\$40.00
Rosé Wine	250ml	Bottle
Cunard Private Label, France (3)	\$11.60	\$33.00
Mateus Rosé, Portugal (4)	\$10.50	\$30.00
White Zinfandel, USA (5)	\$12.60	\$36.00
Red Wine	250ml	Bottle
Cunard Private Label, France (D)	\$11.80	\$34.00
Cunard Private Reserve, France (C)	\$12.60	\$36.00
Douro, Portugal (C)	\$10.50	\$30.00
Malbec, Argentina (D)	\$14.00	\$40.00
Merlot, South Africa (C)	\$14.00	\$40.00
Pinot Noir, France (C)	\$14.00	\$40.00
Shiraz, Australia (D)	\$14.00	\$40.00

Wine tasting guide.



Spirits.

Scotch Whisky	2oz	Bottle
Famous Grouse (1 ltr)	\$9.30	\$66.00
Johnnie Walker Black Label (1 ltr)	\$10.30	\$76.00
Dalwhinnie 15 Years Old – Highland Single Malt (1 ltr)	\$10.80	\$82.00
Balvenie 12 Year Old Triple Cask – Speyside Single Malt (1 ltr)	\$11.20	\$85.00
Glenkiechkie 12 Years Old – Lowland Single Malt (1 ltr)	\$10.50	\$78.00
Bowmore 10 Year Old - Dark & Intense – Islay Single Malt (1 ltr)	\$10.50	\$78.00
Jura 19 Year Old - The Paps (70cl)	\$15.00	\$108.00
American Whiskey	2oz	Bottle
Jim Beam White Label (1 ltr)	\$9.00	\$63.00
Maker's Mark (1 ltr)	\$10.30	\$76.00
Jack Daniel's Black Label (1 ltr)	\$10.00	\$73.00
Van Brunt Stillhouse American Whiskey (70cl)	\$10.90	\$85.00
Cognac	2oz	Bottle
Courvoisier VSOP - Triple Oak (1 ltr)	\$10.60	\$79.00
Rémy Martin XO (70cl)	\$22.00	\$130.00
Rémy Martin Louis XIII (70cl)	\$240.00	\$2,460.00

Vodka	1.5oz	Bottle
Absolut (1 ltr)	\$9.30	\$66.00
Smirnoff No. 21 (1 ltr)	\$8.80	\$60.00
Grey Goose (1 ltr)	\$10.80	\$82.00
Gin	1.5oz	Bottle
3 Queens Gin - Queen Elizabeth - A Hint of the Orient (70cl)	\$9.80	\$70.00
3 Queens Gin - Queen Mary 2 - A Hint of the Americas (70cl)	\$9.80	\$70.00
3 Queens Gin - Queen Victoria - A Hint of the Mediterranean (70 cl)	\$9.80	\$70.00
Bombay Sapphire (1 ltr)	\$10.00	\$73.00
Gordon's (1 ltr)	\$9.20	\$65.00
Hendrick's (1 ltr)	\$10.30	\$80.00
Tanqueray (1 ltr)	\$9.70	\$70.00
Tequila	1.5oz	Bottle
Patron Añejo (70cl)	\$11.00	\$83.00
Patrón XO Café (70cl)	\$10.70	\$80.00
Rum	1.5oz	Bottle
Bacardí Superior Carta Blanca (1Ltr)	\$10.00	\$73.00
Mount Gay XO (70cl)	\$10.50	\$78.00
Sailor Jerry Spiced (1Ltr)	\$9.50	\$68.00

Our Standard room service spirit measure is 2 oz (59.14ml). All stateroom liquor bottle purchases are for stateroom consumption only, additional charges will apply in other areas. Spirit purchases by the bottle include a choice of six individual sized house mixers.

All wines by the glass are served as 250ml measures. 150ml measures are available on request.



Beverage menu.

Beers.

Lagers

Amstel Light - 330ml, 3.5% abv	\$5.80
Beck's - 330ml, 5% abv	\$5.80
Beck's Non-Alcoholic Beer - 330ml, 0.05% abv	\$5.80
Budweiser - 330ml, 5% abv	\$5.80
Corona - 355ml, 4.5% abv	\$5.90
Grolsch - 450ml, 5% abv	\$6.50
Heineken - 330ml, 5% abv	\$5.80
Peroni Nastro Azzurro - 330ml, 5.1% abv	\$5.90
Samuel Adams Boston Lager - 330ml, 4.9% abv	\$5.80

Ales and Bitters

Doom Bar, Sharp's Brewery - 500ml, 4.3% abv	\$6.30
Jaipur IPA, Thornbridge Brewery - 330ml, 5.9% abv	\$6.30
London Pride, Fuller's Brewery - 500ml, 4.7% abv	\$6.30
Old Peculiar, Theakston - 500ml, 5.6% abv	\$6.30
Tribute, St Austell Brewery - 500ml, 4.2% abv	\$6.30

Ciders

Magners Pear - 568ml, 4.5% abv	\$6.00
Thatcher's Gold - 500ml, 4.8% abv	\$6.00
Strongbow Dark Fruit - 440ml, 4% abv	\$6.00

Soft drinks.

Mineral Water

Acqua Panna - 500ml / 750ml	\$3.30	\$4.90
San Pellegrino - 500ml / 750ml	\$3.30	\$4.90
Perrier - 330ml	\$3.50	
Evian - 1 Ltr		\$4.90

Soda

Juices	from	\$3.50
Sodas	from	\$2.90
Mixers	from	\$1.80

HOT DRINKS

Coffee	from	\$3.30
Hot Chocolate	from	\$4.60
Tea	from	\$3.50

Caviar.

50g

Served with buckwheat blinis and traditional condiments \$60.00

With a 1/2 bottle of Champagne Laurent-Perrier La Cuvée NV Brut \$100.00

Please allow 30 minutes for delivery.

Canapés.

Add the finishing touch to your in stateroom/ suite event with a selection of canapés.

Gourmet Canapés \$30.00

Deluxe Canapés \$25.00

All canapé orders are made fresh to order, please order by noon for same day delivery.



Godiva menu.

Whatever the occasion, why not celebrate with a treat from Godiva?
Served from 11.00am – 11.00pm.

Patisseries.

\$4.90

Godiva Dark Chocolate and Salted Caramel Tartlet

Smooth and dark chocolate ganache topping a moist cocoa biscuit and velvety salted caramel encompassed in a crunchy chocolate sable shell and served with vanilla ice cream.

Blueberry and White Chocolate Délice

Godiva white chocolate mousse, enhanced with Madagascar vanilla and combined with a refreshing blueberry jelly over a moist chocolate sponge and crunchy chocolate shortbread. Served with a fresh fruit garnish and berry sauce.

Milk Chocolate Hazelnut Cake

An indulging combination of Godiva milk chocolate mousse layered with tender hazelnut sponge and topped with a rich caramel glaze.

Chocolate Cheesecake on Speculoos

Rich and smooth combination of dark chocolate and cream cheese on a crunchy traditional Belgian spice cookie, served with vanilla ice cream and apricot sauce.

Warm Godiva Triple Chocolate Brownie

A decadent brownie baked with white, milk, dark Godiva chocolate and served with our Signature Godiva Ice Cream.

Godiva Chocolate Macaroon

Godiva 72% dark chocolate ganache and a sour cherry compote filling come together in this exquisite chocolate macaroon.

All chocolate Patisserie items are made with Godiva premium Belgian chocolate.

Godiva Chocolate Selection.

The Heritage Selection

\$6.50

An array of Godiva's most iconic chocolates: Truffe Traditionelle, Coeur Noir, Croustine, Nippon

The Truffle Selection

\$6.50

An assortment of Godiva's most indulgent truffles: Truffe Traditionelle, Truffe Speculoos, Truffe Amande Miel, Truffe Amère

The Dark Selection

\$6.50

A range of Godiva's darkest chocolates: Tourbillon 85, Lady Noir, Volupté 72, Coeur Noir

The Milk Selection

\$6.50

A collection of fine Godiva chocolates enrobed in milk chocolate: Eclat Feuilletine, Ecusson lait, Lune Praliné, Coeur Lait.

Royal Box

\$75.00

Beautifully presented in a brown suede box with flower embellishment, this set of 30 chocolates from Godiva will make a great gift or special treat. In creamy milk, dark and white chocolate, there is something for everyone. A luxurious present for any loved one.

The Queen Mary 2 Gold Collection Box of 12pcs

\$18.00

The Queen Mary 2 Gold Collection Box is a mouth-watering addition to any chocolate lover's wish list. This elegant Gold box contains the perfect amount of chocolate, 12 pieces that will offer you a dream selection of handcrafted white, milk and dark chocolates, all with finest fillings.

Godiva Chocolate Selection.

Your personal chocolate selection.

Gold Ballotin 4pcs

\$6.50

Gold Ballotin 6pcs

\$9.50

Gold Ballotin 12pcs

\$18.00

Milk Chocolate

Coeur Lait
Eclat Feuilletine
Mosaique Macadamia
Ecusson Lait
Lune Praliné
Perle Amande Lait
Noblesse

Dark Chocolate

Tourbillon 85
Volupté 72
Lady Noir
Lune Passion
Coeur Noir
Nippon

White Chocolate

Coeur Blanc
Croustine

Truffles

Truffe Traditionelle
Truffe Amère
Truffe Speculoos
Truffe Amande au Miel

Please allow 30 minutes for delivery.