

# WINES, CHAMPAGNES & SPARKLING WINES

<b>CHAMPAGNE &amp; SPARKLING</b>	150ml	750ml
Veuve Clicquot Yellow Label, Brut Non Vintage, Reims	\$16.75	80.00
Veuve Clicquot Rosé, Brut Non Vintage, Reims	\$18.95	\$90.00
Delamotte, Brut Non Vintage, Le Mesnil-sur-Oger	\$11.95	\$56.50
Prosecco Valdobbiadene, Treviso, DOC Italy	\$7.25	\$35.00
<b>WHITE WINE</b>	150ml	250ml
<b>LIGHT, CRISP &amp; DRY</b>		
Sauvignon Blanc, Stoneburn, New Zealand	\$8.75	\$13.95
Pinot Grigio delle Venezie IGT, Italy	\$6.65	\$10.50
<b>MEDIUM &amp; FRUITY</b>		
Riesling 'H', Prinz Von Hessen, Germany	\$8.75	\$13.95
Sauvignon Blanc, Gable View, South Africa	\$6.65	\$10.50
Chardonnay Cunard Private Label, Sicily, Italy	\$6.25	\$9.85
<b>FULLER &amp; RICH</b>		
Chardonnay Reserva, Viña Mar, Chile	\$8.75	\$13.95
<b>ROSÉ WINE</b>	150ml	250ml
<b>LIGHT, CRISP &amp; DRY</b>		
Syrah Rosé Cunard Private Label, Sicily, Italy	\$6.25	\$9.85
<b>FULLER &amp; FRUITY</b>		
Zinfandel Rosé, The Bulletin, California	\$7.95	\$12.65
<b>RED WINE</b>	150ml	250ml
<b>LIGHT &amp; FRUITY</b>		
Beaujolais-Villages, Louis Tête, France	\$8.75	\$13.95
<b>MEDIUM, MELLOW, FRUITY &amp; DISTINCTIVE</b>		
Pinot Noir, Escale, France	\$8.75	\$13.95
Cabernet Sauvignon, Gable View, South Africa	\$6.65	\$10.50
Merlot Cunard Private Label, Sicily, Italy	\$6.25	\$9.85
<b>FULLER, SPICY &amp; WARMING</b>		
Malbec, Chamuyo, Argentina	\$8.25	\$13.25
Carmenère, Lot 24, Luis Felipe Edwards, Rapel Valley	\$6.65	\$10.50

All bar purchases are subject to a 15% service charge



PRIME



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## APPETIZERS

### TEMPURA SPICY ROLL

Fresh Raw Tuna and Scallops with Green Onion,  
Spicy Soy Sauce, Ginger and Garlic,  
Wrapped in Nori and Flash-Fried Tempura

### FALL SQUASH SOUP

Cranberries, Toasted Pecans and Sour Cream

### CAESAR SALAD

Classic Dressing Laced  
with a Purée of Sun-dried Tomatoes

### CRAB CAKE

Home-made Crab Cake with Scallions,  
Shredded Coconut,  
Orange and Soy Caramelized Dressing

### PRIME SPECIAL TARTAR

Avocado, Chilli Spiced Tomato,  
Beets and Horseradish Root,  
Blue Cheese Baked Tuile

\* Whilst all the food we serve on board is prepared to the highest health and safety standards,  
Public Health Services have determined that eating uncooked or partially cooked meats,  
poultry, fsh, eggs, milk and shellfish may increase your risk of foodborne illness,  
especially if you have certain medical conditions.



# PRIME

## MAIN COURSES

### SURF

Atlantic Salmon  
Grilled with Dried Miso,  
Teriyaki Glazed Bok Choy and Orange Ponzu

### TURF

Surf and Turf  
Pan-seared Medallion of Beef Fillet, Green Peppercorn Sauce,  
Fried Lobster Chunks, Sweet Tomato, Chilli Sauce \*

### ROAST RACK OF PORK

Savoy Cabbage, Morel Mushrooms,  
Pickled Carrot and Cucumber, Natural Jus

### PRIME 8OZ ANGUS SIRLOIN

Grilled Angus Sirloin Steak, Skillet Parmesan Potatoes,  
Herb-grilled Tomato and Creamed Spinach \*

### PRAWN FRESH PASTA

Zucchini Pesto, Home-made Tagliatelle Enhanced with Tomato

## DESSERT

### KEY LIME PIE

Unique and Deliciously Tart

### HOLY COW

Chocolate Brownie, Vanilla Ice Cream and Chocolate Sauce

### CARROT CHEESECAKE

Carrot Cake and Cheesecake Swirled Together,  
Topped with Cream Cheese Icing and Roasted Almonds