

MEMORIES & FAREWELLS DINNER



Our Chef's Favorite Pick



Appetizer

SALMON GRAVLAX*

Cajun aioli, baby greens, yuzu vinaigrette

GREEK SALAD

Crisp lettuce, cucumbers, tomatoes, olives, feta tossed with oregano and olive oil dressing

Entrée

BARBECUED BEEF BRISKET

Emeril

Slow-smoked, mac 'n' cheese and classic slaw

Dessert

BAKED ALASKA

Neapolitan ice-cream, torched meringue
- also available no added sugar-

APPETIZER

HOT

BROCCOLI AND CHEDDAR SOUP

Garlic croûtons

CHICKEN TENDERS

Sweet chilli marinated, stir-fry egg noodle, scallions

Emeril

CRAB CAKE

Corn and tomato relish, lemon butter sauce, scallion

COLD



SHRIMP COCKTAIL

Chilled shrimp with creamy slaw and cocktail sauce

CHILLED PAPAYA AND PASSION FRUIT SOUP

Sweet yogurt cream, nut brittle

BEEF TARTARE*

Marinated with soy, scallion, avocado, pear, ginger and sesame



CAESAR SALAD

Crisp romaine, croûtons, Caesar dressing and Parmesan

MIXED GREENS

Fresh garden mix with your choice of dressing:
Ranch | Balsamic | French | Italian | Caesar | Blue Cheese

ENTRÉE

SPINACH & RICOTTA MANICOTTI

Spinach, ricotta stuffed pasta, cherry tomato sauce

TERIYAKI SALMON *

Sesame, scallions, sautéed bok choy and lemongrass-scented rice



CHICKEN PARMIGIANA

Breaded chicken with marinara, melted cheese, and ratatouille

JERK SPICED PORK CHOP

Caramelized apples, potato mash, baby zucchini and pork au jus



VEGETABLE AND CHEESE QUICHE

Baked in crisp pastry, tomato beurre blanc, asparagus and goat cheese

FEATURED INDIAN VEGETARIAN

Creamy fenugreek and peas curry, lentil and rice stew



CARNIVAL CREW FAVORITES

Crafted from the heart, inspired by our diverse crew, this dish captures the global flavors that bring our family at sea together.

CHICKEN SATAY

Grilled chicken tenders, peanut sauce, fried rice, 'acar' carrot-cucumber pickle, prawn crackers, sweet soy chili



BONSAI SUSHI SHIP* (FOR 2) \$34.00

California roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, shrimp)

FROM THE GRILL

Sides available upon request: mashed potatoes, steamed vegetables or French fries

GRILLED BARRAMUNDI | GRILLED CHICKEN BREAST | STRIP LOIN STEAK*

SAUCES

chimichurri | béarnaise | peppercorn

Surcharge of \$5.00 for third entree or more applies.

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Steakhouse Premium Selections

Great seafood and premium aged USDA beef,
a surcharge of **\$25** applies to each entrée.

SURF AND TURF*

Half lobster tail and grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP STEAK*

14-oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS

Double-cut chops, perfectly grilled

14 OZ WAGYU CHEESEBURGER*

Grilled patty with cheddar, bacon, lettuce, tomato, pickles and crispy onions on a brioche bun, served with seasoned fries

Choice of sauce:

Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

+ 20% service charge will automatically be added to your order

DESSERT

DOUBLE CHOCOLATE PAVÉ

Decadent sugar-free double chocolate pavé with smooth, rich chocolate layers and an intense cocoa finish

-no added sugar-

◆◆ **MILE-HIGH GELATO PIE \$6**

Salted caramel, mocha, toasted coconut, Chantilly cream



CARNIVAL MELTING CHOCOLATE CAKE

SELECTION OF ICE CREAM AND SHERBET

FRESH FRUIT PLATE

CHEESE PLATE



Carnival Classic

"Please inform your server if you have any food allergies"

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions