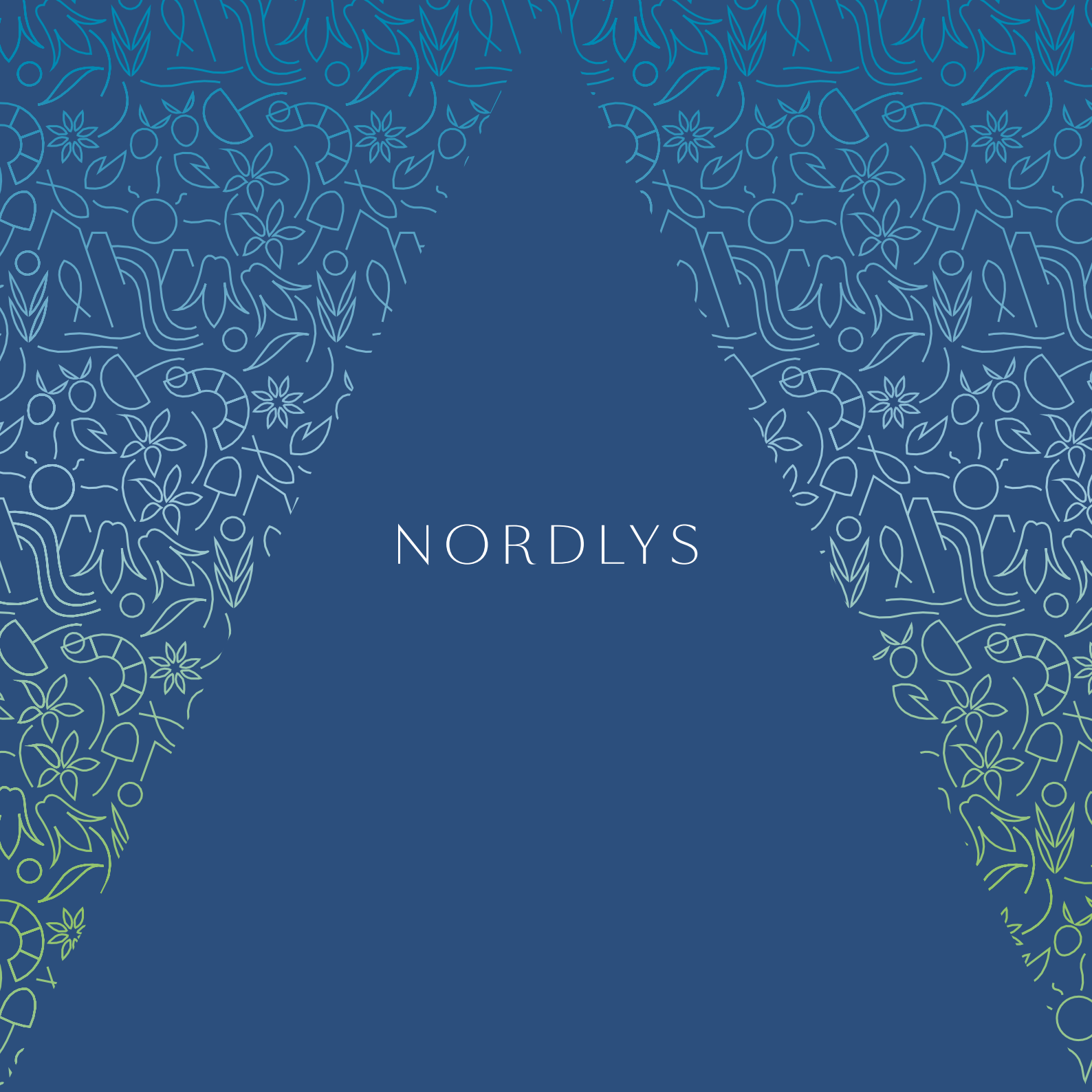


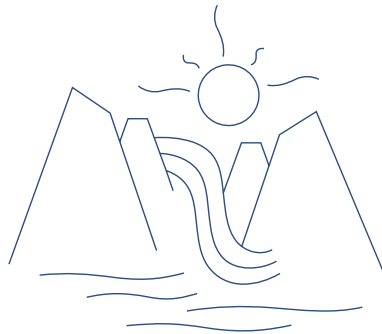


NORDLYS



CELEBRATING THE DELICATE FLAVOURS OF NORWEGIAN CUISINE

Taking inspiration from the shores of Norway where to forage all that grows in the wild, or hunting and fishing too, Norwegian dishes comprise a wonderful blend of hearty substance and delicate layers of flavours. It's this pride in using what's naturally offered by the earth and sea, that forms the backbone of Norwegian cuisine, and the inspiration for the menu at Nordlys.



APPETISERS

Hand Carved Locally Smoked Salmon*

Soda bread, horseradish cream, cucumber and red onion pickle

Wild Sloe and Garlic Venison Salami

Red onion marmalade, toasted sourdough and watercress

Grilled Norwegian Langoustines 🌱

Seaweed butter and lime

Deep Water Shrimp

Dill crème fraîche, salmon roe* and toasted rye

Roasted Forest Beetroot 🌱🌱

Soured cream and hazelnuts



🌱 Plant-based 🌱 Vegetarian 🌱 Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*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.

Please note that all food & beverage purchases are subject to an 18% service charge.

ENTRÉES

Roasted Sognefjord “Glitne” Halibut 🍽️

Slow cooked fennel with harissa, cocotte potato, saffron cream sauce

Fjord Duck Breast 🍽️

Braised red cabbage, baked apple, juniper jus, Nordic root purée, lyonnaise potatoes

Roasted Barents Sea Cod 🍽️

Potato purée, horseradish and herb butter, seaweed seasoned peas and celeriac

Wild Reindeer Pie

Native mushrooms and local blue cheese, truffle potato purée

Spiced Roasted Hispi Cabbage

Celeriac purée, heritage carrots, potato dumplings, Jarlsberg cheese sauce 🍷

Norwegian Seafood Platter for Two

Lobster, mussels, langoustines, Barents Sea king crab, scallop ceviche*
and Greenland prawns served over ice

us\$30 supplement

Should you wish to order an additional dish, a supplemental charge of US\$12.00
will apply to appetizers, US\$12.00 for entrées and US\$5.00 for desserts.

SIDES

- Grilled tender stem with grilled lemon and butter (G)
- Buttered asparagus, hazelnuts and lemon (G)
- Cauliflower cheese, crispy onions
- Maple glazed heritage carrots (G)

WINE FLIGHTS

Enjoy a curated flight of wines, thoughtfully selected for both discovery and exceptional value, offering savings of over 20%.

All wines are served in 175ml measures.

NORDLYS SIGNATURE COLLECTION

- Prosecco Cunard Cellar Reserve (2)
- Loureiro 'QL Flowers' (1)
- Pinot Noir 'La Meule' (B)

US\$25.00

CUNARD CELLAR RESERVE COLLECTION

- Prosecco Cunard Cellar Reserve (2)
- Chardonnay Cunard Cellar Reserve (2)
- Rioja Reserva Cunard Cellar Reserve (D)

US\$35.00

(V) Plant-based (V) Vegetarian (G) Gluten free

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DESSERTS

Trio of Norwegian Desserts

Tilslørte Bondepiker, Apple fool, Salted Caramel and Ginger ✓

Spiced Chocolate and Almond Tart, Caramelised Orange ✓

Vanilla Cream Cheese Parfait, Oat Crumble, Douglas Fir and Cherry Gel ✓

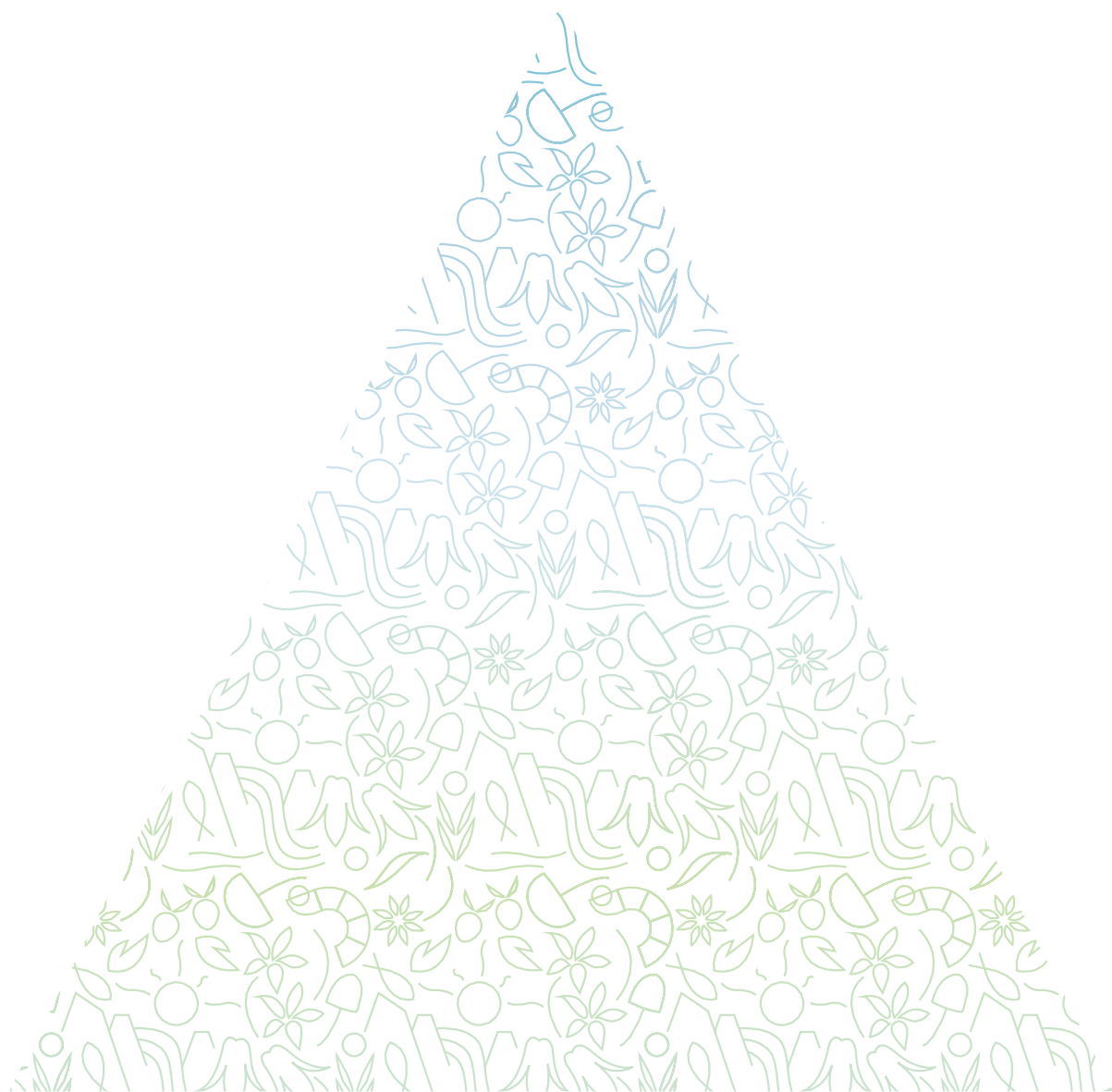
Forest Blueberry Brûlé

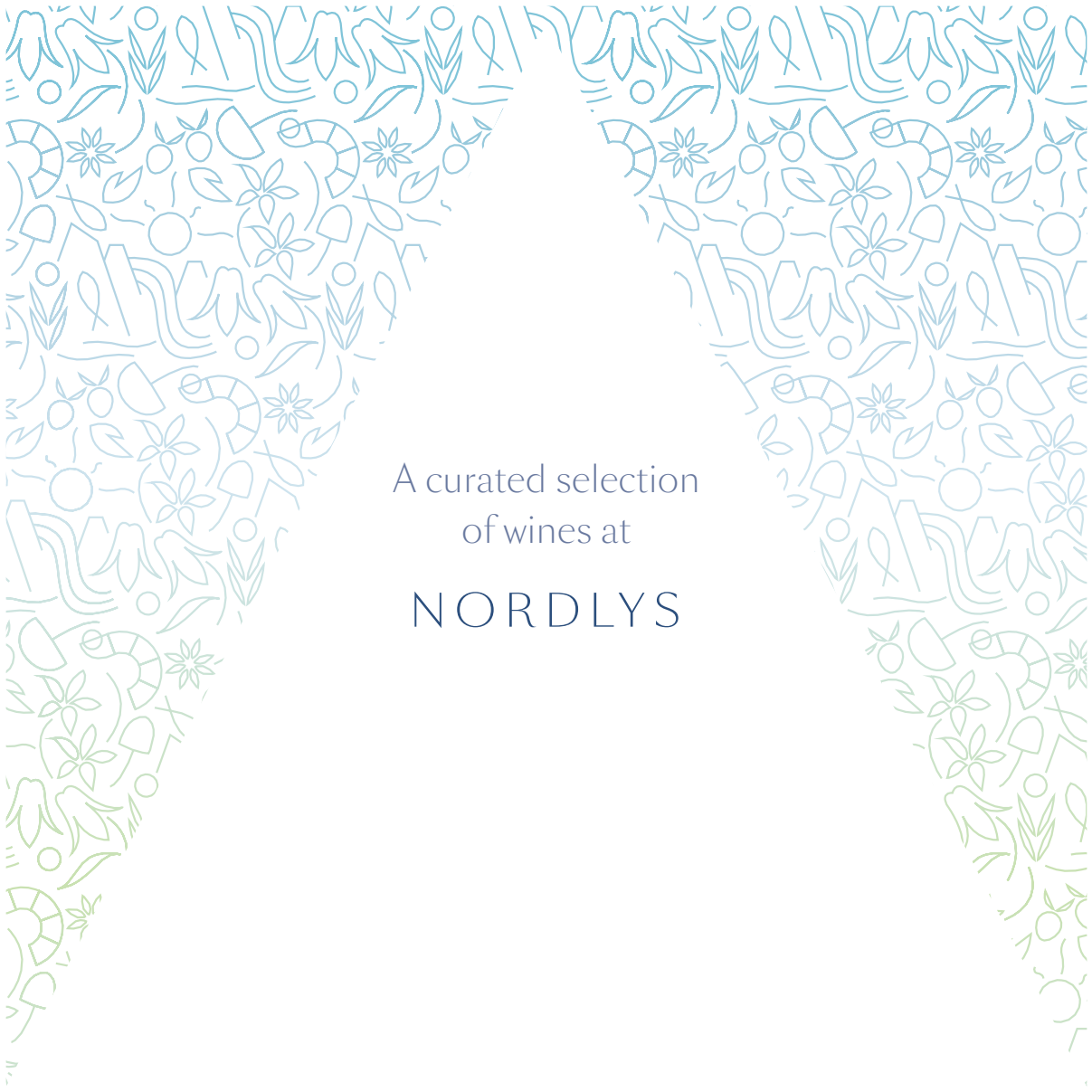
Lingonberry Madeleine ✓

Selection of Artisan Cheese and Biscuits

Honeycomb, grapes and chutney

Should you wish to order an additional dish, a supplemental charge of US\$12.00 will apply to appetizers, US\$12.00 for entrées and US\$5.00 for desserts.





A curated selection
of wines at
NORDLYS

CHAMPAGNE & SPARKLING WINE			Glass us\$	Bottle us\$
8	Champagne 'Cuvée Rosé', Laurent-Perrier (2)	Tours-sur-Marne, France	26.00	110.00
5	Champagne 'La Cuvée', Laurent-Perrier (2)	Tours-sur-Marne, France	20.00	85.00
17	Prosecco Cunard Cellar Reserve, Le Colture (2)	Treviso, Italy	10.50	45.00
WHITE WINE			Glass us\$	Bottle us\$
18	Chardonnay Cunard Cellar Reserve, Maison Auvigue (2)	Burgundy, France	16.50	55.00
48	Cunard Private Label, Celliers Jean d'Alibert (2) <i>Blend: Chardonnay and Viognier</i>	Pays d'Oc, France	12.00	40.00
91	Albariño 'O Rosal', Santiago Ruiz (2)	Rías Baixas, Spain	16.50	55.00
48	Chardonnay Reserve 'Tooma River', Warburn Estate (3)	New South Wales, Australia	12.00	40.00
88	Loureiro 'QL Flowers', Quinta da Lixa (1)	Vinho Verde, Portugal	10.50	35.00
54	Pinot Grigio 'Tunella' (2)	Colli Orientali del Friuli, Italy	15.00	50.00
61	Riesling 'Eroica', Chateau Ste. Michelle (3)	Washington State, USA	15.00	50.00
65	Sauvignon Blanc, Framingham (2)	Marlborough, New Zealand	16.50	55.00

Wine tasting guide



ROSÉ WINE			Glass US\$	Bottle US\$
20	Cunard Cellar Reserve, Château la Tour de l'Évêque (3) <i>Blend: Grenache blend</i>	Côtes de Provence, France	13.50	45.00
21	Cunard Private Label, Celliers Jean d'Alibert (3) <i>Blend: Grenache and Syrah</i>	Pays d'Oc, France	12.00	40.00
15	Whispering Angel, Château d'Esclans (2) <i>Blend: Grenache, Cinsault and Rolle</i>	Côtes de Provence, France	15.00	50.00
101	White Zinfandel, Wicked Lady Winery (5)	California, USA	12.00	40.00
RED WINE			Glass US\$	Bottle US\$
22	Rioja Reserva Cunard Cellar Reserve, Bodegas Zugober (D) <i>Blend: Tempranillo, Graciano and Mazuelo</i>	Rioja Alavesa, Spain	19.00	65.00
23	Cunard Private Label, Celliers Jean d'Alibert (C) <i>Blend: Grenache, Syrah and Mourvèdre</i>	Pays d'Oc, France	12.00	40.00
105	Cabernet Sauvignon, Domaine de Saissac (D)	Languedoc-Roussillon, France	13.50	45.00
145	Chianti 'Rufina' Riserva, Fattoria di Basciano (C) <i>Blend: Sangiovese and Colorino</i>	Tuscany, Italy	16.50	55.00
171	Grenache 'Smart Vineyard', Willunga 100 (C)	Mclaren Vale, South Australia	19.00	65.00
130	Merlot 'Trevenezie', Cecilia Beretta (C)	Veneto, Italy	13.50	45.00
154	Old Vine Zinfandel, Maggio Family Vineyards (C)	California, USA	16.50	55.00
138	Pinot Noir 'La Meule', LGI Wines (B)	Pays d'Oc, France	12.00	40.00

Ask your waiter about our full range of drinks.

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