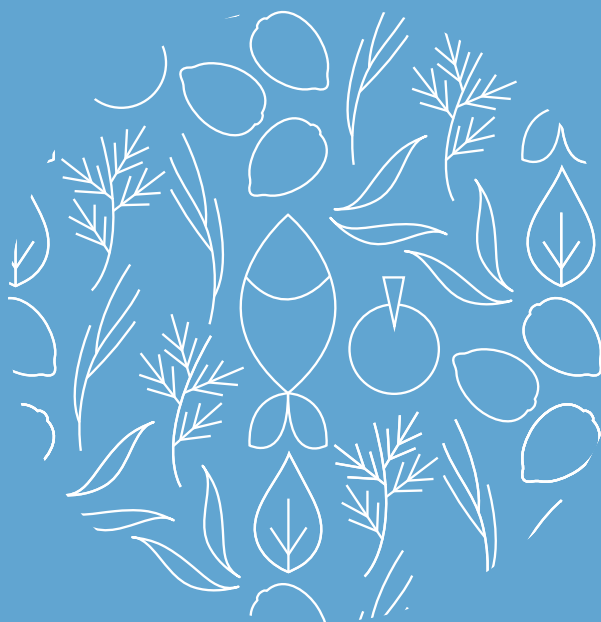




CELEBRATING THE SIGNATURE FLAVOURS OF THE MEDITERRANEAN

Experience the bold flavours, colours and textures of Mediterranean cuisine, with familiar favourites as well as a selection of contemporary creations to choose from. Incorporating authentic Mediterranean produce, fragrant herbs, freshly harvested vegetables and indulgent desserts, our Riviera menu highlights the best of the region.



APPETISERS

Black Angus Tagliata*

Rocket, grilled zucchini, pine nuts, Parmesan, 10 year old balsamic vinegar 🌱

Salt Cod Arancini

Saffron aioli, crispy chilli and garlic tomato

Grilled King Prawns

Sea salt, lemon and salsa verde 🌱

Jamón ibérico Pata Negra, Picos de Pan

Iberian ham Pata Negra carved table side

Burrata

Grilled sun ripened peach, shaved fennel and basil 🌱

SECOND COURSE

Risotto al Formaggio

Risotto with local cheese 🌱🌱

Add fresh truffle shavings - US\$12.50

Linguine alla Granchio

Crab, chilli, parsley and lemon - US\$10.50

Pappardelle al Ragù di Capra

Slow braised goat, red wine and herbs

🌱 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

Veal Cutlet Saltimbocca*

Sage, prosciutto crudo, vincotto

Seared Yellowfin Tuna*

Black olive tapenade, cherry tomato acqua pazza and fennel 🍴

Slow Roasted Porchetta

Capers, green apple and herbs

Roasted Seabass Fillet

Nduja, squid ink skordalia and gremolata

Aubergine, Goat Cheese and Beef Tomato

Vine ripened tomato confit, soft herbs and virgin olive oil 🍴

Classic Lamb Kleftiko For Two

Lemon & bay roast potatoes, charred onion, feta, olives and oregano 🍴

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 & SALADS

Garden Salad with Herbs

Picualia first pressed olive oil 

Rosemary Roasted Potatoes

Confit lemon and olive oil 

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.

RIVIERA SIGNATURE COLLECTION

Prosecco Cunard Cellar Reserve (2)

Loureiro 'QL Flowers' (1)

Primitivo 'Passitivo' (D)

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

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DESSERTS

Warm Filo, Pistachio and Hazelnut Cake

Honey and rosewater

Vanilla Panna Cotta

Red wine poached figs 🍷

Amalfi Lemon Tart

Chantilly cream and raspberries

Cheese Plate

Gorgonzola with walnuts, grapes and chutney

Manchego Curado, quince jelly and sourdough toast

Goat cheese with honey and rye crackers

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A curated selection
of wines at
RIVIERA

CHAMPAGNE & SPARKLING WINE			Class 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			Class 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
83	Cortese, Gavi di Gavi 'La Minaia', Nicola Bergaglio (1)	Piedmonte, Italy	15.00	50.00
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
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
145	Chianti 'Rufina' Riserva, Fattoria di Basciano (C) <i>Blend: Sangiovese and Colorino</i>	Tuscany, Italy	16.50	55.00
130	Merlot 'Trevenezie', Cecilia Beretta (C)	Veneto, Italy	13.50	45.00
138	Pinot Noir 'La Meule', LGI Wines (B)	Pays d'Oc, France	12.00	40.00
155	Primitivo 'Passitivo', Cantine Paolo Leo (D)	Puglia, Italy	10.50	35.00
187	'Psi' Bodegas y Viñedos Alnardo (D) <i>Blend: Tempranillo and Garnacha</i>	Ribero del Duero, Spain	26.50	90.00
168	Tempranillo, Monte San Quilez (C)	Rioja, Spain	12.00	40.00

Ask your waiter about our full range of drinks.

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CUNARD