

WHERE PROVENANCE MEETS PERFECTION

Dining at Steakhouse at The Verandah is more than a meal. It's an extraordinary gastronomic experience led by the simplicity of exceptional ingredients – with impeccable provenance. Our dishes celebrate the ingredients in their purest form, allowing their natural splendour to shine through.

STEAKHOUSE
AT
THE VERANDAH

 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.

FRESH AND CHILLED

CAVIAR*

Served with triple-cooked chips, crème fraîche, warm herb blinis, egg, shallot, and lemon

Oscietra Caviar* (30g tin) us\$40

Beluga Caviar* (30g tin) us\$95



OYSTERS*

Served with mignonette, Tabasco, lemon, black pepper, and accoutrements

Poole Bay, Dorset

(depending on availability)

6 oysters* us\$12.50

12 oysters* us\$25.00

APPETISERS

Jumbo Lump Crab Cakes

Cajun tartare sauce and lime



Steak Tartare*

Wagyu beef dripping sourdough toast, gherkin, and confit egg yolk



Caesar Salad

served tableside

(Add hot smoked salmon*)



Boston-Style Clam Chowder

home-smoked bacon saltines



Roasted Marrowbone

roasted garlic, crisp shallot, and sourdough toast



Grilled Asparagus

crispy poached hen's egg and smoked hollandaise 

FROM THE GRILL

Aubrey Allen, Warwickshire, UK Beef, Minimum of 21-Day Dry Aged
Selected from Angus, Hereford, and Devon Reds. Grass-fed and Bred
Using Clean, Green, and Ethical Methods for Flavour*

Sirloin	Rib Eye	Fillet
10oz (300g)	10oz (300g)	6oz (170g)



Signature Bone-In Porterhouse
for Two to Share*
27oz (750g)



Westholme Wagyu, Queensland Kedaka, Fujioshi, and Tajima Pedigrees
Pure-Bred Wagyu, Beef Sirloin Marble Score 5-6*
7oz (200g)
us\$22.50



Aberdeen Black
Queensland, 120-Day Grain-Fed
MSA Grade Sirloin*
10oz (300g)

ADD TO THE CUTS

- Crab Oscar us\$12.50
- Half Lobster Tail us\$15.00
- Fried Hens Egg
- Roasted Bone Marrow
- Roasted Garlic

SAUCES

- Steak Butter
- Red Wine Bordelaise
- Béarnaise
- Sauce au Poivre
- Argentine Chimichurri
- Creamed Horseradish

MORE THAN STEAK ENTRÉE

Dover Sole

à la meunière, or simply grilled, served with lemon and parsley



Jumbo Grilled Tiger Prawns, NSW, Australia

with red chilli and mango salsa 🌱



Organic Salt Marsh Double-Cut Lamb Rack

Rhug Estate, Wales* 🌱



Cauliflower Steak

chimichurri, and home-smoked and spiced almonds 🌱 🌱

FROM THE SMOKER

House-Smoked Irish Short Rib

prepared low and slow, with spiced coffee
and almond crumb, and caramelised shallots

GRAND PLATTER

FRUITS DE MER

FOR TWO

Lobster, Langoustine, King Crab, Jumbo Tiger Prawn, Oysters*, and Crevettes

served with mignonette, garlic aioli,
and Bloody Mary dip
(Served over ice)

US\$20.00



Add a glass of Laurent-Perrier La Cuvée

US\$16.00pp

SIDES

VEGETABLES

- Tenderstem broccoli ✓ ⑧
- Sautéed garlic mushrooms ✓ ⑧
- Beer-battered onion rings
with onion salt ✓
- Creamed spinach
with roasted shallots ✓
- Chargrilled hispi cabbage
with smoked ranch dressing ✓
-

SALADS

- Iceberg wedge
- House salad ✓ ⑧
- Green leaf and herb ✓ ⑧
-

POTATOES

- Triple-cooked chips
(add truffle and Lyburn Old Winchester) ✓ ⑧
- Red-skin potato gratin ✓ ⑧
- Yukon Gold mash ✓ ⑧
- Sweet potato fries with house-smoked salt ✓

Should you wish to order an additional dish, the following supplemental charges apply:

us\$15.00 appetisers, us\$35.00 entrées
us\$5.00 vegetarian entrées, us\$6.00 desserts.

DESSERT

Dark Chocolate Fondant

Amarena cherry ripple ice cream ✓



Sherry Trifle



New York-style Baked Vanilla Cheesecake ✓



‘Your’ Rum Baba

lime marmalade, and Chantilly cream
(rum to be selected and prepared at the table) ✓



Selection of Artisan Cheese

crackers, and condiments

WINE

A COLLECTION OF EXCEPTIONAL WINES FROM CORNEY & BARROW

Founded in 1780, Corney & Barrow is one of the UK's oldest independent wine merchants. Still privately owned with a mostly exclusive portfolio, they hold Royal Warrants from King Charles III and Queen Camilla, and share a decades-long partnership with Cunard.

WHITE

		US\$ Glass	US\$ Bottle
81	Dry Furmint, 'Egy Kis', Barta Pince, Tokaji, Hungary (1)	15.00	50.00
	"Egy Kis" ("little Furmint") is a vivid snapshot of Tokaj: citrus, orchard fruit and crystalline minerality from Barta's steep Mád vineyards. Pure, refreshing and beautifully saline. Perfect with Fruits de Mer, Jumbo Grilled Tiger Prawns and Jumbo Lump Crab Cakes; also Grilled Asparagus, Cauliflower Steak, Steak Tartare, and Caesar Salad as the wine's zip flatters anchovy and Parmesan.		
92	Savagnin, 'Ouillé', Domaine du Pélican Arbois, Jura, France (2)	29.50	100.00
	"Ouillé" (topped-up barrels, from œil, "eye") gives a non-oxidative, ultra-clean style. Lemon and peach lead, with zesty lift and a racy, energetic line. In the words of its wine maker Guillaume d'Angerville, "Every time I taste this I want six oysters!" Think Oysters, Fruits de Mer, and Dover Sole, especially with a squeeze of lemon.		
42	Chardonnay, 'HdV', Hyde de Villaine, Carneros, California (2)	51.50	175.00
	A partnership between Larry Hyde and Aubert de Villaine delivering poised, classic Chardonnay: Ripe white peach and apricot with a touch of cedar; creamy yet finely defined. Excellent with butter and cream sauces pairing well with the Fruits de Mer, Boston-Style Chowder, and superb with Sirloin or Rib-Eye for those wanting a white wine to pair with meat, as bright acidity slices through marbling while a saline note loves steak seasoning.		
80	Sémillon, 'Certezas', Michelini i Mufatto, Tupungato, Argentina (2)	29.50	100.00
	From pre-phyloxera, ungrafted old vines high in the Uco Valley. Silken and honeyed yet mineral and taut; light skin-contact adds gentle grip, with exotic spice on the finish. A food-pairing ace for mid-to-full flavours and soft spice. A perfect accompaniment to the Crab Cakes, Boston-Style Chowder, Cauliflower Steak, and Jumbo Grilled Tiger Prawns.		

RED

115	Malbec, 'La Verdad', Buscado Vivo o Muerto, Tupungato, Mendoza, Argentina (E)	29.50	100.00
	From San Pablo's cool, silty soils: a co-fermented field blend (80% Malbec, 20% Cabernet Franc) for layered complexity - blackberry, liquorice and dark chocolate over a graceful, cool frame. Only 2,500 bottles made. Spot-on with red meats such as Fillet from the Grill, Signature Bone-In Porterhouse, Aberdeen Black, and the wine's gentle spice sings with the House-Smoked Irish Short Rib.		
124	Merlot, Domaine de L'Aurage, Côtes de Castillon, Bordeaux, France (C)	29.50	100.00
	From Louis Mitjavile's estate on Saint-Émilion's limestone / clay extension. Deep ruby; raspberry, blackberry and cedar aromas. Juicy palate of dark berries with a lifted bitter-cherry note. Elegant enough for finer cuts like Westholme Wagyu and cuts from the Grill, especially the Fillet.		
187	'Psi', Bodegas y Viñedos Alnardo, Ribera del Duero, Spain (D)	26.50	90.00
	Old-vine Tempranillo parcels (many 50–100+ years), curated by legendary wine maker Peter Sisseck. Red-berried, silky and moreish, with crunchy definition and a savoury edge. A natural with Organic Salt-Marsh Double-Cut Lamb Rack; also brilliant with Steak Tartare, Roasted Marrowbone and the Signature In-House Porterhouse.		

CHAMPAGNE AND SPARKLING

		US\$ Glass	US\$ Bottle
8	Champagne 'Cuvée Rosé', Laurent Perrier, Tours-sur-Marne, France (2)	26.00	110.00
5	Champagne 'La Cuvée', Laurent Perrier, Tours-sur-Marne, France (2)	20.00	85.00
4	Champagne 'Héritage', Laurent Perrier, Tours-sur-Marne, France (2)	26.00	110.00
17	Prosecco Cunard Cellar Reserve, Le Colture, Treviso, Italy (2)	10.50	45.00
29	Sparkling Wine, Chapel Down Brut NV, Kent, England (2)	15.50	65.00

WHITE

MONOVARIETALS

17	Chardonnay Cunard Cellar Reserve, Maison Auvigue, Burgundy, France (2)	16.50	55.00
91	Albariño, 'O Rosal', Santiago Ruiz, Rias Baixas, Spain (2)	16.50	55.00
33	Chardonnay, Bakestone Cellars, Napa Valley, California, USA (2)		70.00
34	Chardonnay, Buena Vista Winery, Carneros, California, USA (2)		70.00
35	Chardonnay, Catena Alta, Mendoza, Argentina (2)		65.00
37	Chardonnay Chablis, Domaine Millet, Burgundy, France (1)	19.00	65.00
43	Chardonnay, 'Mâcon-Verzé', Domaines Leflaive, Burgundy, France (2)		100.00
44	Chardonnay 'Montagny 1er Cru Les Coeres', Domaine Albert Sounit, Burgundy, France (2)		90.00
47	Chardonnay, 'Planeta', Sicily, Italy (2)		75.00
48	Chardonnay Reserve, 'Tooma River', Warburn Estate, South Eastern Australia (3)	12.00	40.00
50	Chardonnay, 'The Lane', Adelaide Hills, South Australia (2)	15.00	50.00
53	Chardonnay, 'Valrav', Sonoma County, California, USA (2)		70.00
83	Cortese, Gavi di Gavi 'La Minaia', Nicola Bergaglio, Piedmonte, Italy (1)	15.00	50.00
88	Loureiro, 'QL Flowers', Quinta da Lixa, Vinho Verde, Portugal (1)	12.00	40.00
56	Pinot Grigio 'Luna', Cecilia Beretta, Veneto, Italy (2)	12.00	40.00
54	Pinot Grigio, 'Tunella', Colli Orientali del Friuli, Italy (2)	15.00	50.00
55	Pinot Gris, A to Z Wineworks, Oregon, USA (2)	19.00	65.00
61	Riesling, 'Eroica', Chateau Ste. Michelle, Columbia Valley, USA (3)	15.00	50.00
64	Sauvignon Blanc, 'Cloudy Bay', Marlborough, New Zealand (2)		70.00
65	Sauvignon Blanc, Framingham, Marlborough, New Zealand (2)	16.50	55.00
67	Sauvignon Blanc, 'Kimi' Spy Valley, Marlborough, New Zealand (2)	13.50	45.00
69	Sauvignon Blanc, Pouilly-Fumé, Château de Tracy, Comtesse A. Astutt d'Assay Centre Loire, France (1)		75.00
73	Sauvignon Blanc, St Supéry, Napa Valley, California, USA (2)		70.00

UNIQUE BLENDS

95	Châteauneuf du Pape Blanc, Château Fargueirol, Rhône, France (2) <i>Blend: Clairette, Roussanne and Grenache Blanc</i>	20.50	70.00
94	Graves de Vayres, Château La Fleur des Graves Blanc, Bordeaux, France (2) <i>Blend: Sauvignon Blanc, Muscadelle & Semillon</i>	15.00	50.00
98	'The Hermit Crab', d'Arenberg, McLaren Vale, South Australia (2) <i>Blend: Viognier and Marsanne</i>		45.00

WINE TASTING GUIDE



ROSÉ		US\$ Glass	US\$ Bottle
20	Provence Rosé Cunard Cellar Reserve, Château la Tour de l'Évêque, France (3) <i>Blend: Grenache blend</i>	13.50	45.00
15	Whispering Angel, Cave d'Esclans, Côtes de Provence, France (2) <i>Blend: Grenache, Cinsault and Vermentino</i>	15.00	50.00
101	White Zinfandel, Wicked Lady Winery, California, USA (5)	12.00	40.00

SAKE		US\$ 180ml	US\$ Bottle
24	Cunard Junmai Daiginjo Genshu, GI Harima, Akashi Sake Brewery, Hyōgo Prefecture, Japan (4)	19.50	65.00
25	Cunard Tokubetsu Junmai Genshu, GI Harima, Akashi Sake Brewery, Hyōgo Prefecture, Japan (3)	13.50	45.00

RED		US\$ Glass	US\$ Bottle
MONOVARIETALS			
103	Cabernet Sauvignon, Bakestone Cellars, Napa Valley, California, USA (D)		80.00
104	Cabernet Sauvignon, Chateau Ste. Michelle, Washington State, USA (D)		55.00
105	Cabernet Sauvignon, Domaine de Saissac, IGP Pays d'Oc, France (D)	13.50	45.00
106	Cabernet Sauvignon Reserve, Berton Vineyard, Coonawarra, South Australia (D)		50.00
109	Cabernet Sauvignon, St Supéry, Napa Valley, California, USA (D)		120.00
110	Cabernet Sauvignon, 'The Coppermine Road', d'Arenberg, McLaren Vale, South Australia (E)		90.00
111	Cabernet Sauvignon, 'Whole Berry', Springfield Estate, Robertson, South Africa (D)		55.00
171	Grenache, 'Smart Vineyard', Willunga 100, Clarendon, McLaren Vale, South Australia (C)	19.00	65.00
112	Malbec, 'Aruma', Domaines Barons de Rothschild (Lafite) and Nicolas Catena Mendoza, Argentina (C)		55.00
114	Malbec, Bodega Colomé, Salta, Argentina (D)		65.00
113	Malbec, 'Catena Alta', Bodega Catena Zapata, Mendoza, Argentina (D)		75.00
116	Malbec, 'Project Malbec', Project Wine Co., Mendoza, Argentina (D)	13.50	45.00
119	Merlot, Cakebread Cellars, Napa Valley, California, USA (D)		115.00
128	Merlot, Saint-Émilion Grand Cru 'Corney & Barrow', Château Bellevue-Figeac Bordeaux, France (C)	20.50	70.00
130	Merlot 'Trevenezie', Cecilia Beretta, Veneto, Italy (C)	13.50	45.00



RED		US\$ Glass	US\$ Bottle
MONOVARIETALS			
133	Pinot Noir, Buena Vista Winery, California, USA (C)	17.50	60.00
255	Primitivo, 'Passitivo', Cantine Paolo Leo, Puglia, Italy (D)	10.50	35.00
145	Sangiovese, Chianti 'Rufina' Riserva D.O.C.G., Fattoria di Basciano, Tuscany, Italy (C)	16.50	55.00
152	'The Black Shiraz', Berton Vineyard, Coonawarra, South East Australia (D)	12.00	40.00
154	Old Vine Zinfandel 'Maggio', Maggio Family Vineyards, Lodi, California, USA (C)	16.50	55.00
156	Zinfandel, Seghesio, Sonoma County, California, USA (E)		70.00
UNIQUE BLENDS			
22	Rioja Reserva Cunard Cellar Reserve, Bodegas Zugober, Rioja Alavesa, Spain (D) <i>Blend: Tempranillo and Graciano</i>	19.00	65.00
203	Opus One, Napa Valley, California, USA (E) <i>Blend: Cabernet Sauvignon and Merlot</i>		650.00
SWEET WINE			
212	Barrique D'Or', Pacherenc du Vic-Bilh, Cunard Cellar Reserve, Gascony, France (9) <i>Blend: Petit Marseng and Courbu</i>	11.50	100.00 750ml
215	Cabernet Franc Icewine, Peller Estates, VQA Niagara Peninsula, Ontario, Canada (8)	23.00	100.00 375ml
206	Château d'Yquem, Sauternes, Bordeaux, France (7) <i>Blend: Sémillon and Sauvignon Blanc</i>	86.50	750.00 750ml
PORT		US\$ Glass - 75ml	
228	20 Year Old Tawny, Sandeman (C)	10.00	
229	40 Year Old Tawny, Sandeman (C)	24.50	
231	Late Bottled Vintage, Ruby, Graham's (E)	7.50	
SHERRY		US\$ Glass - 75ml	
222	Dry Amontillado 12 Year Old, Williams & Humbert (1)	9.00	
223	Dry Sack Sweet 15 Year Old Oloroso, Williams & Humbert (6)	14.00	
224	Pedro Ximénez 15 Year Old, Williams & Humbert (9)	9.00	

Vintages change regularly. Please enquire with your sommelier for specific wine vintages offered during your voyage.
Please note that all food & beverage purchases are subject to an 18% service charge.
Wines and sakes by the glass are served as follows: red, white, and rosé wines in 175ml measures, sparkling wines and Champagnes in 125ml measures, sake in 180ml measures (served 'Mokkiri' style), and sweet and fortified wines in 75ml measures.