



FRONTIER



CELEBRATING THE SIGNATURE FLAVOURS OF ALASKA

Championing native ingredients of Alaskan provenance, this menu is a culinary celebration of fresh seasonal produce and foraged flavours. Sourced from regional suppliers who live and breathe the Great Land, our chefs have distilled the essence of Alaska's fiercely local dining scene into dishes that offer a true taste of the last frontier.



APPETISERS

Foraged Wild Sloe & Garlic Venison Salami

Red onion marmalade, toasted sourdough & watercress

Bering Strait Snow Crab Risotto

with baby leeks and local IPA

Hand Carved Alaskan Smoked Salmon

Horseradish cream, cucumber & red onion pickle

Split Grilled Gulf of Alaska Langoustine 🌱

Seaweed butter & lime

Forest Roasted Beetroot 🌱 🌱

Soured cream & 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 Alaskan Halibut 🍴

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

Anchorage Goose Breast 🍴

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

Roasted Arctic Cod 🍴

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

Wild Elk Pie

Native mushroom and local blue cheese, truffle potato purée

Spiced Roasted Hispi

Celeriac purée, heritage carrot, potato dumplings, Monterey Jack cheese sauce 🍴

Alaskan Seafood Platter for Two

Canadian lobster, Alaskan mussels, langoustines, king crab, scallop ceviche, spot prawns

Served with Bloody Mary sauce, garlic aioli and mignonette

US\$30 supplement

Should you wish to order an additional dish, a supplemental charge of US\$10.00 will apply to appetisers, US\$12.00 to entrées and US\$5.00 to desserts.

SIDES

Grilled tender stem with grilled lemon and butter ④

Buttered asparagus, hazelnuts & lemon ④

Cauliflower cheese, crispy onions

Tapped local Maple glazed heritage carrots ④

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DESSERTS

Mango & Passion Fruit Baked Alaska

Canadian Cheddar

Chutney, Biscuits, Celery and Muscat Grapes

Trio of Alaskan Desserts

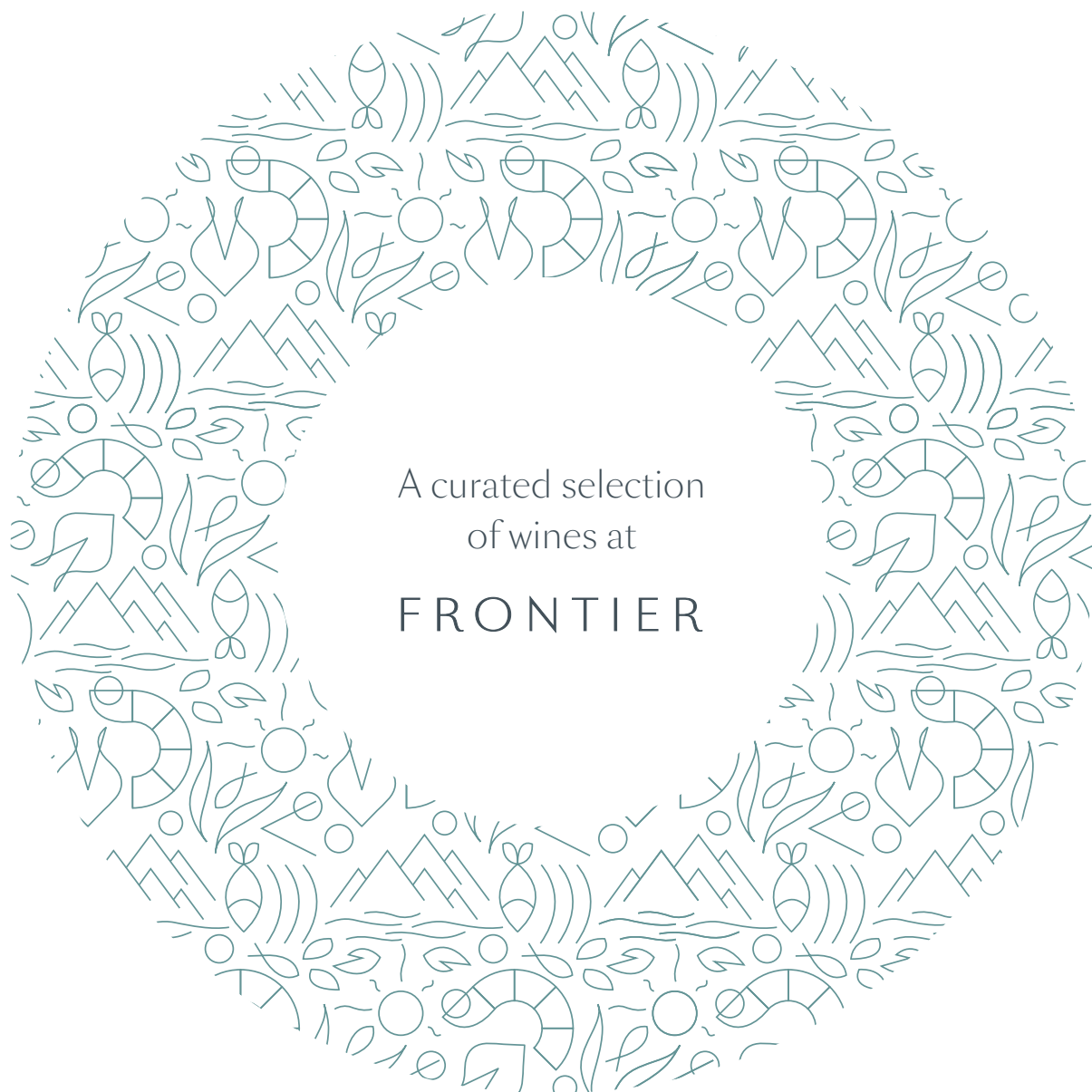
Alaskan Apple Fool, Salted Caramel & Ginger

Spiced Chocolate & Almond Tart, Caramelised Orange

Vanilla Cream Cheese Parfait, Oat Crumble, Douglas Fir & Cherry Gel

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A curated selection
of wines at
FRONTIER

CHAMPAGNE & SPARKLING			Glass US\$	Bottle US\$
8	Champagne 'Cuvée Rosé', Laurent-Perrier (2)	Tours-sur-Marne, France	26.00	110.00
4	Champagne 'La Cuvée', Laurent-Perrier (2)	Tours-sur-Marne, France	20.00	90.00
17	Prosecco Cunard Cellar Reserve, Le Colture (2)	Treviso, Italy	10.50	48.00
30	Sparkling Wine 'Cuvée 20', J Vineyards (2)	Russian River Valley, California	16.00	75.00
WHITE WINE			Glass US\$	Bottle US\$
18	Chardonnay Cunard Cellar Reserve, Maison Auvique (2)	Burgundy, France	14.50	58.00
84	Albariño 'Dutchman Vineyard', Elsom Cellars (2)	Yakima Valley, Washington		90.00
46	Chardonnay 'Among the Giants', Good Ridge Estate Winery (2)	Goose Cap, Washington	15.50	62.00
50	Chardonnay, L'Ecole No. 41 (2)	Columbia Valley, Washington	16.00	64.00
88	Old Vine Chening Blanc, Kiona (1)	Columbia Valley, Washington	13.00	52.00
57	Pinot Gris 'Vireton', Archery Summit (2)	Willamette Valley, Oregon	15.50	62.00
75	Reserve Sauvignon Blanc, Jackson Triggs (2)	Niagara Peninsula, Canada	12.50	50.00
63	Riesling 'Kung Fu Girl', Charles Smith (2)	Washington	12.50	50.00
77	Sauvignon Blanc 'Cymbal', Long Shadows (2)	Horse Heaven Hills, Washington		95.00

Wine tasting guide



S A K E			Glass US\$	Bottle US\$
24	Cunard Junmai Daiginjo Genshu, Akashi Sake Brewery (4)	Hyogo Prefecture, Japan	15.00	70.00
	Cunard Junmai Muroka Nama Genshu, Akashi Sake Brewery (3)	Hyogo Prefecture, Japan	10.50	
25	Cunard Tokubetsu Junmai Genshu, Akashi Sake Brewery (3)	Hyogo Prefecture, Japan	10.50	50.00
R O S É W I N E			Glass US\$	Bottle US\$
20	Cunard Cellar Reserve, Château la Tour de l'Évêque (3) <i>Blend: Grenache blend</i>	Côtes de Provence, France	12.50	50.00
11	Whispering Angel, Château d'Esclans (2) <i>Blend: Grenache, Cinsault and Rolle</i>	Côtes de Provence, France	13.50	54.00
105	White Zinfandel, Beringer (6)	California	10.00	40.00
R E D W I N E			Glass US\$	Bottle US\$
22	Rioja Reserva Cunard Cellar Reserve, Bodegas Zugoher (D) <i>Blend: Tempranillo, Graciano and Mazuelo</i>	Rioja Alavesa, Spain	16.50	65.00
111	Cabernet Sauvignon, Double Canyon (C)	Columbia Valley, Washington	15.50	62.00
186	Hedges Family Estate (E) <i>Blend: Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc, Malbec, Petit Verdot</i>	Red Mountain, Washington		86.00
141	Merlot, L'Ecole N° 41 (C)	Columbia Valley, Washington	16.50	66.00
145	Pinot Noir, A to Z (B)	Oregon	13.00	52.00
187	Reserve Cabernet Franc - Cabernet Sauvignon, Jackson Triggs (C)	Niagara Peninsula, Canada	12.50	50.00
159	Syrah, Airfield Estates (D)	Yakima Valley, Washington	14.50	58.00

Ask your waiter about our full range of drinks.

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CUNARD