

THE
PAVILION
WELLNESS CAFÉ

THE
PAVILION

Cool down by the pool with an Italian-inspired gelato, with all kinds of flavours expertly blended on board. Head downstairs to find your new favourite at The Pavilion Gelateria.

Breakfast

Bowls

Date & Tamarind Porridge

Hemp Seed, & Nut Butter 🌱

Strawberry, Peach & Ginger Compote

Greek Yoghurt, Toasted Pistachio & Seeds ✓ 🌱

Miso Granola

Seasonal Fruits, Greek Yoghurt ✓

Black Rice with Mango

Cardamom & Coconut Sugar ✓ 🌱

Plates

Scrambled Egg ✓ or Tofu 🌱 on Ship's Sourdough

Apricot Harissa Onions, Greek Yoghurt

Pea & Edamame Guacamole on Ship's Sourdough

Chilli, Pavilion Herbs, Optional Poached Hen's Egg* 🌱

Multigrain Croissant

With Honey & Banana Jam or Whipped Ricotta & Raw Cacao ✓

Toasted Ships Sourdough

Apple Cider Vinegar Chia Jam or Nut Butters 🌱

Fresh-Cut Fruit ✓ 🌱

🌱 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.

Lunch

Plates

Vadouvan & Coconut Dhal

Topped with a Poached Hens Egg* ✓ 🌱

Charred Cauliflower

Baharat Cashew Cream, Hazelnut Dukkha 🌱 🌾

Hispi Cabbage

Roasted in Korean BBQ Sauce, Kimchi, Whipped Miso Tofu 🌱 🌾

Chopped Romaine & Baby Spinach

Cucumber, Cherry Tomatoes, Olives, Lemon Oregano Dressing 🌱 🌾

Baby Spinach & Shredded Kale

Cabbage, Edamame, Chickpeas, Carrot, Coriander, Spring Onion, Cashew Satay Sauce 🌱

Baba Ghanoush

Grilled Eggplant, Farro, Tomato, Celery & Pine Kernels, Turkish Dressing 🌱

Hummus & Spice Roasted Chickpea

Feta, Baby Spinach, Cucumber & Kalamata Olive, Apple Cider Vinegar Pickled Onion ✓ 🌾

Miso Whipped Tofu

Roasted Peanuts, Wakame, Roasted Sweet Potato, Scallions, Edamame, Soy & Sesame Dressing 🌱

Additions

Grilled Chicken

Grilled Lemon Pepper Salmon*

Diced Tofu 🌱 🌾

Sweet Treats

Vegan Chocolate Brownie 🌱 🌾

Jam-Filled Granola Cookie ✓

Dry Fruit Tea-Soaked Bread ✓

Nut Butter & Cherry Jam Chia Cup 🌱 🌾

Date, Seed & Nut Bar 🌱 🌾

Fresh-Cut Fruit 🌱 🌾

The Wellness Blends

Healthy Shots

us\$

Ginger and Cayenne Pepper

Ginger, Lemon and Cayenne Pepper

3.50

Ginger and Cinnamon

Ginger, Orange and Cinnamon

3.50

No.1 Living Kombucha Gut and Immune

Ginger, Grapefruit and Lime

3.50

Turmeric and Pineapple

Turmeric, Pineapple and Black Pepper

3.50

Smoothies

Chocolate and Avocado

Honey, Oat (or almond) Milk Peanut Butter, Avocado, Cocoa Powder, Chia Seeds

6.00

Sea Colada

Pineapple, Banana, Mango, Medjool Dates, Sea Moss, Coconut Half and Half

6.00

Triple Berry Detox

Chia Seeds, Strawberries, Blackberries, Raspberries, Banana, Honey (optional)

6.00

Tropical Kale

Milk of your Choice, Mango, Banana, Orange, Avocado and Kale

6.00

Please note that all bar purchases are subject to a 15% service charge.

Freshly Cold Pressed Juices

us\$

ACE

Orange, Carrot, Lemon and Ginger

6.00

Day Booster

Honeydew Melon, Pineapple and Cucumber

6.00

Freshly Pressed Juices

Apple, Carrot, Grapefruit, Honeydew, Orange, Pineapple or Watermelon

6.00

Nutriquench

Watermelon, Pineapple and Grapefruit

6.00

Pear and Coriander

Celery, Pear, Coriander and Lime

6.00

Super - Beet

Beetroot, Carrot, Apple and Lemon

6.00

Fermented Drinks

Kombuchas

us\$

Real Sparkling Tea

Made with traditional fermentation techniques, taking inspiration from wine and kombucha processes, to achieve the best flavours and top notes from the tea leaves used.

Dry Dragon – 250ml

Longjing Green Tea, light and crisp on the nose with notes of Honeydew Melon and a delicate leafy undertone.

4.00

Royal Flush – 250ml

First flush Darjeeling is richly fragrant and creates a brew that is fresh and floral.

4.00

No.1 Living Kombucha

Raw and unpasteurised Kombucha, authentically brewed from fermented Tea using naturally sourced ingredients. Contains probiotic live cultures, and antioxidants for a happy, healthy gut.

Calm – 250ml (Kombucha + Adaptogen)

Chamomile, Passionflower, Ashwagandha and Vitamin E

3.50

Focus – 250ml (Kombucha + Adaptogen)

Blackberry, Elderberry, Panax Ginseng and Vitamin B12

3.50

Ginger with Turmeric – 250ml (Sugar Free)

3.50

Immune – 250ml (Kombucha + Adaptogen)

Ginger, Yuzu, Reishi Mushroom and Vitamin D

3.50

Raspberry with Pomegranate – 250ml (Sugar Free)

3.50

Kombuchas

us\$

Momo Kombucha

Organic Kombucha brewed the old-fashioned way in small glass jars and is completely unfiltered for a fuller, more delicious depth of flavour.

Eldeflower – 330ml 5.00

Ginger-Lemon – 330ml 5.00

Turmeric – 330ml 5.00

Willy's Kombucha + ACV

A Fusion of Green Tea Kombucha and Apple Cider Vinegar, both Farm-fermented in Herefordshire.

Apple Switchel – 250ml 3.50

Blackcurrant Switchel – 250ml 3.50

Amazake – 175ml

Japan's ancient fermented Superdrink, Amazake is rich in Antioxidants and Probiotics. It's often referred to as "Drinkable IV Drip," due to its high nutritional content. It's easy-to-digest and gluten-free.

4.50

Cocktails

US\$

Artemi's Collins

Four Roses Small Batch Bourbon, Pierre Ferrand Dry Curacao,
Cocchi Americano, Soda Water

13.50

Bamboo Manhattan

Lot 40 Rye Whisky, Muyu Vetiver Gris, Cinzano Rosso, Grapefruit Bitters

12.00

Blossom Bliss

Cunard 4 Queens Gin 'Queen Anne' Edition, Everleaf Mountain,
Freshly Squeezed Lemon Juice, Sugar Syrup, Miraculous Foamer

14.00

Cunard Spritz

Cunard 4 Queens Gin 'Queen Anne' Edition, Aperol, Akashi-Tai Yuzushu,
Fever-Tree Indian Tonic Water

12.00

Mystic Elixir

Del Maguey Mezcal, Ocho Tequila Blanco, Dr's Hostettters Bitter,
Freshly Squeezed Lime Juice, Sugar Syrup

12.50

Pepperpolitan

Absolut Vodka, Triple Sec, Cranberry Juice, Orange Bitters,
Freshly Squeezed Lime Juice, Red Pepper, Thyme

12.00

Spice of the Orient

Sansho Spiced Rum, Khoosh Bitter, Freshly Squeezed Lime Juice, Sugar Syrup

13.50

Verdant Herbnectar

Tanqueray Gin, Yellow Chartreuse, Raw Honey,
Freshly Squeezed Lemon Juice

13.50

Low & No

us\$

AmaTiki

Amazake, Raspberries, Spice Rum 0.0%, Falernum Syrup
Non - Alcoholic

12.00

Ameri-tivo

Botivo Bitter, Club Soda, Orange Essence
Non - Alcoholic

12.00

Chinotto Spritz

Muyu Chinotto Nero, Ish Sparkling Wine, Soda Water
Low ABV

12.50

Kombucha Bellini

Peach Puree, Savoia Orancio, Kombucha Royal Flush
Low ABV

12.50

Orangery Margarita

Everleaf Marine, Basil Leaves, Freshy Squeezed Lime Juice, Agave Syrup, Sea Salt
Non - Alcoholic

12.00

Cunard 4 Queens Gin

Perfect Serves

Served in large measures and crafted with bespoke garnishes and tonic water pairings, allowing the natural flavours and distinct botanicals of our Cunard 4 Queens Gins to shine through.

us\$

Queen Anne Edition – Flavours of the British Isles

Fever-Tree Indian Tonic Water, Dried Rainbow Petals

15.00

Queen Elizabeth Edition – Flavours of the Orient

Fever-Tree Aromatic Tonic Water, Nutmeg, Orange Twist, Sage, Star Anise

15.00

Queen Mary 2 Edition – Flavours of North America

Fever-Tree Indian Tonic Water, Cucumber, Strawberry, Juniper Berries

15.00

Queen Victoria Edition – Flavours of the Mediterranean

Fever-Tree Mediterranean Tonic Water, Grapefruit Slice,
Fresh Thyme, Juniper Berries

15.00

Gin Journey Masterclass - \$45

Discover the fascinating story of gin, from its origins to its diverse styles. Learn how to craft the perfect serve and impress friends and family.

We invite you to speak with your bartender about our Gin Journey Masterclass and embark on a guided exploration of gin's rich history.

Participants will enjoy a flight of six gin styles and receive a 10% discount on their next bottle purchase.

Don't miss out on this unique opportunity! Reserve your spot for this unforgettable experience today. Book with the bar team or contact our onboard reservation line to secure your place.

Lagers, Ales, Bitters, and Ciders

Lagers

us\$

Budweiser – 330ml, 5% abv 6.50

Corona – 330ml, 4.5% abv 6.50

Peroni Nastro Azzurro – 330ml, 5.1% abv 6.50

Wheat Beers

Blue Moon, Belgian White – 330ml, 5.4% abv 6.50

Erdinger Weissbier – 500ml, 5.3% abv 6.50

Ales

us\$

Broadside, Adnams Brewery – 500ml, 6.3% abv 6.50

Doom Bar, Sharp's Brewery – 500ml, 4.3% abv 6.50

London Pride, Fuller's Brewery – 500ml, 4.7% abv 7.00

Old Peculiar, Theakston Brewery – 500ml, 5.6% abv 7.00

Tribute, St Austell Brewery – 500ml, 4.2% abv 6.50

Stout

Guinness – 440ml, 6.5% abv 6.50

Lagers, Ales, Bitters, and Ciders

Ciders

us\$

Magners Pear – 568ml, 4.5% abv	7.00
Rekorderlig Premium Strawberry and Lime – 500ml, 4% abv	7.50
Sandford Orchards Devon Dry – 500ml, 5% abv	7.00
Sandford Orchards Devon Red – 500ml, 4.5% abv	7.00
Strongbow – 440ml, 5.3% abv	6.50
Thatcher's Gold – 500ml, 4.8% abv	6.50

Non-Alcoholic and Gluten-Free

Ghost Ship Alcohol-Free Pale Ale, Adnams Southwold – 500ml, 0.5% abv	6.50
Guinness 0.0%, Non-Alcoholic Stout – 440ml	6.50
Heineken 0.0%, Non-Alcoholic Lager – 330ml	6.50
Old Speckled Hen, Gluten-Free English Pale Ale – 500ml, 4.8% abv	7.00
Thatcher's Zero Cider – 500ml, 0% abv	6.50

Wines, Champagnes, and Sparkling Wines

Champagne and Sparkling	125ml us\$	Bottle us\$
Château del ISH, Non-Alcoholic, Germany (2)	8.00	38.00
Cunard Cellar Reserve, Prosecco, Italy (2)	9.50	45.00
Gusbourne Limited Release, England (2)	16.00	76.00
Laurent-Perrier Cuvée Rosé, France (2)	23.00	110.00
Laurent-Perrier Héritage, France (3)	23.00	110.00
Laurent-Perrier La Cuvée Brut, France (2)	18.00	86.00
White Wine	175ml us\$	Bottle us\$
Chardonnay Reserve, Tooma River, Australia (3)	11.50	42.00
Cunard Private Label, Chardonnay / Viognier, France (2)	10.00	35.00
Petit Sauvignon Blanc, Ken Forrester, South Africa (2)	12.50	43.00
Piesporter, Michelsberg, Germany (4)	10.50	36.00
Pinot Grigio Luna, Cecilia Beretta, Italy (2)	12.00	42.00
Planalto Reserva, Casa Ferreirinha, Portugal (1)	9.50	33.00
Sancerre, Le Petit Broux Blanc, France (2)	15.50	56.00

Rosé Wine	175ml us\$	Bottle us\$
Cunard Private Label, Grenache / Syrah, France (3)	10.00	35.00
Rosé Zinfandel, The Bulletin, California, USA (5)	10.50	36.00
Whispering Angel, Cave d'Esclans, France (2)	13.50	50.00

Red Wine

Cabernet Sauvignon, Domaine de Saissac, France (D)	10.50	36.00
Cunard Private Label, Grenache / Syrah / Mourvèdre, France (C)	10.00	35.00
Esteva, Casa Ferreirinha, Portugal (C)	10.00	35.00
Malbec Reserve, Kaiken, Argentina (D)	12.00	42.00
Merlot Velvet Devil, Charles Smith, USA (D)	13.50	50.00
Pinot Noir, La Meule, IGP Pays d'Oc, France (B)	11.00	40.00
The Black Shiraz, Berton Vineyard, Australia (D)	11.50	42.00

Wine tasting guide



Soft Drinks

Frobisher's 'Bashed and Bottled' Jubilant Juices us\$

Apple Juice – 250ml	4.50
Cranberry Juice – 250ml	4.50
Orange Juice – 250ml	4.50
Pineapple Juice – 250ml	4.50
Tomato Juice – 250ml	4.50

Fentimans Botanically Brewed Soft Drinks

Ginger Beer – 275ml	5.00
Wild English Elderflower – 275ml	5.00

Premium Fever-Tree Mixers

us\$

Aromatic Tonic Water – 200ml	4.00
Elderflower Tonic Water – 200ml	4.00
Indian Tonic Water – 200ml	4.00
Mediterranean Tonic Water – 200ml	4.00
Naturally Light Tonic Water – 200ml	4.00
Premium Ginger Ale – 200ml	4.00
Premium Soda Water – 200ml	4.00

Three Cents Sodas and Tonics

Three Cents Dry Tonic Water – 200ml	4.50
Three Cents Grapefruit Soda – 200ml	4.50
Three Cents Pineapple Soda – 200ml	4.50

Soft Drinks

Bottled and Canned Sodas	us\$
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Sodas from	3.50
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Coca Cola / Diet Coke – 330ml	5.00
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Red Bull – 250ml	5.50
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San Pellegrino Lemon – 330ml	4.00
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San Pellegrino Orange & Pomegranate – 330ml	4.00
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Bottled Water	Small us\$	Large us\$
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Acqua Panna Still		6.00
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Perrier Sparkling	5.50	
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San Pellegrino Sparkling		6.00
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