



## ILLY CLASSICS.

The illy blend: Nine distinct coffee arabicas of the highest quality from three continents, purchased directly from the growers who nurtured them. Perfectly balanced, with a delightfully distinct taste and aroma. The blend is recalibrated with each harvest to consistently provide the signature illy taste, cup after cup.

### Al Naturale.

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#### Espresso

The illy blend medium roast featuring nine of the finest coffee arabicas: balance and perfection.

#### Doppio

Together in a single cup, two illy espressos combine their invigorating virtues and multiply the pleasure.

#### Americano

illy espresso served with a jug of hot water: add as much as you like for an American-style coffee.

### A Touch of Milk.

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#### Macchiato Caldo

The wonderful pleasure of an illy espresso topped by a cloud of hot frothed milk.

### Plenty of Milk.

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#### Cappuccino

The best fresh milk and illy espresso. An unmistakable blend of flavours: simple, rich and perfect.

#### Caffelatte

An illy espresso served with plenty of hot frothed milk and topped with a little foam.

#### Flat White

While bearing a resemblance to the classic specialties, this drink has a personality all of its own.

Add your favourite flavour or topping.

Various milk options available, please ask your bar waiter.



## ILLY CREATIONS.

### Hot.

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#### Caffé Viennese

illy espresso and hot frothed milk, topped with superb whipped cream. Served in a large cup.

#### Cappuccino Viennese

Enjoy an illy double espresso beneath hot frothed milk and a mountain of whipped cream, dusted with cocoa.

#### Marocchino Caldo

A shot glass with a layer of hot chocolate, then illy espresso dusted with cocoa, all topped with hot frothed milk.

#### Neve Fondente

An invigorating shot of illy espresso with hot milk and cane sugar, topped with a layer of frothed milk and cocoa powder.

### Cold.

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#### Espresso Shakerato

Prepared in a shaker with sugar and a few ice cubes, this illy espresso becomes irresistibly soft and creamy.

#### Cappuccino Freddo

The secret of this cappuccino lies in its extraordinary cream, which emerges like magic from skimmed milk.



## TEA FORTÉ.

Tea Forté combines serenity and sophistication with an uncompromising dedication to ultra-premium tea. The artistry begins with close relationships with their growers and extends until each handcrafted pyramid infuser produces the perfectly delicious, aromatic and flavourful cup. We invite you enjoy the Tea Forté experience and rejoice in the beauty and pure taste of exquisite teas.

### Signature Pyramids.

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**Black Tea:** Earl Grey (O), English Breakfast (KO), Estate Darjeeling (K), Decaf English Breakfast (FK)

**Herbal Tea:** African Solstice (FK), Blueberry Merlot (FKO), Chamomile Citron (FO), Citrus Mint (FKO), Ginger Lemongrass (FKO), Raspberry Nectar (F)

**Green Tea:** Green Mango Peach (O), Jasmine Green (KO), Sencha (KO)

**White Tea:** White Ambrosia

### Tea Over Ice®.

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Served in a signature pitcher for the freshest iced tea ever – 700ml.

**Flavours:** Blood Orange, Ginger Pear (K), Mango Peach (K), Raspberry Nectar (F)

F = Caffeine Free. K = Kosher. O = Organic.

## HOT CHOCOLATE.

The ultimate indulgence for any hot chocolate lover. Served in a pot with marshmallows, whipped cream and chocolate shavings.



## FOOD SELECTION.

Throughout the day Cafe Carinthia offers a variety of light dining alternatives.

Fresh from the Bakery 7.00am – 11.30am

Selection of fresh Pastries, perfect accompaniment to morning Tea and Coffee.

Lunch Specialities 12.00pm – 2.30pm

### Seafood Platter

Smoked Salmon\* Tartar with Egg Salad, Poached Marinated Jumbo Shrimp Cocktail, Alaskan Crab with Granny Smith Apple Jelly, Hot Smoked Salmon with Horseradish Cream.

### Deli Platter

Italian Charcuterie, Cheese and Meat Boards; Prosciutto Di Parma, Genoa Salami, Coppa, Bresaola, Bocconcini with Heirloom Tomato Caprese, Marinated Olives, with Caramelised Onion Ciabatta.

### Vegetarian Option (V)

Char Grilled Marinated Aubergines, Courgettes, Roasted Peppers, in Extra Virgin Olive Oil, Grilled Artichokes, Marinated Mushrooms, Carrots in Oil and Garlic, Chicory Leaves Rocket, Parsley with Spanish Olives Italian Sicilian style Flat Bread

### Signature Sandwich

Please ask your bar server for today's Chef's special sandwich.

Tea Time 3.00pm – 5.00pm

A selection of pastries and sweet treats available to accompany an afternoon cup of Tea

(v) – Denotes vegetarian choice

\* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining. Please note that some of these dishes may contain nuts or nut extracts.