



Welcome to the Carinthia Lounge: a haven of escape,
relaxation, and discovery.

Named after four of our famous ships, including the pioneering 1920s luxury ocean liner which sailed on more World Voyages than any of its time, the Carinthia Lounge invites you to discover our selection of beverages infused with maritime history.

Travel from specialist illy coffees by day to vintage Iberian wines by night, complemented by delectable light dishes along your way. Every sip holds a story; every nuanced detail is designed to transport you to our shared cultural past.

And every time you return, there is another taste to explore.

Your quest for the perfect espresso ends in the Carinthia Lounge.

Here, Cunard's passion for travel and discovery matches that of Francesco Illy who created his world-famous coffee blend in 1933 combining nine of the finest Arabica beans from farms spanning three continents.

So subtle and complex is the caffeinated craft that Illy's descendants founded a Università del Caffè. Naturally, each of our baristas has been trained by one of its Professors and now stands ready to prepare you a variety of signature concoctions.

Freshly prepared juices are also served to refresh your day, along with distinctive teas and a superlative selection of Iberian wines by the glass.



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.

ILLY MONOARABICA.

Escape to far off places that spark the imagination with each sip of the illy Monoarabica coffee. Explore the individual taste and distinct aroma of each single origin Arabica coffee, found in the legendary illy blend, each highlighting the singular style, culture and flavour of these distinctive geographic regions.

Brazil

Brazil is the world's leading producer of Arabica coffee, which is mainly grown in the highlands in the south-east of the country, where the alternating periods of drought and heavy rain create the ideal climate.

An intense and engaging aroma with notes of chocolate, caramel and toasted bread.

Guatemala

In Guatemala, coffee grows in unspoiled mountain areas, where agriculture respects biodiversity and preserves soil richness.

A sweet and richly aromatic coffee, seducing you with notes of chocolate, caramel, citrus and honey.

Ethiopia

Coffee is believed to have originated in the forests of Ethiopia, and the coffee plant still grows here in the wild. It is picked by hand in the plantations and even in domestic gardens, where coffee ripens alongside the other crops.

A coffee with a sweet and delicate aroma, discover the floral notes of jasmine and the fruity hints of citrus.

All of our illy creations can be made with illy single-origin Monoarabicas for an additional \$0.75

ILLY CLASSICS.

AL NATURALE

Espresso The illy blend medium roast featuring nine of the finest coffee arabicas: balance and perfection.	\$3.25
Doppio Together in a single cup, two illy espressos combine their invigorating virtues and multiply the pleasure.	\$4.25
Americano illy espresso served with a jug of hot water: add as much as you like for an American-style coffee.	\$3.50

A TOUCH OF MILK

Macciato Caldo The wonderful pleasure of an illy espresso topped by a cloud of hot frothed milk.	\$3.50
--	--------

PLENTY OF MILK

Cappuccino The best fresh milk and illy espresso. An unmistakable blend of flavours: simple, rich, and perfect.	\$3.95
Caffelatte An illy espresso served with plenty of hot frothed milk and topped with a little foam.	\$3.95

Add your favourite flavour or topping for \$0.55

Various milk options available, please ask your bar waiter.



ILLY CREATIONS.

HOT

Caffè Viennese illy espresso and hot frothed milk, topped with superb whipped cream. Served in a large cup.	\$4.50
Cappuccino Viennese Enjoy an illy double espresso beneath hot frothed milk and a mountain of whipped cream, dusted with cocoa.	\$5.50
Marocchino Caldo A shot glass with a layer of hot chocolate, then illy espresso dusted with cocoa, all topped with hot frothed milk.	\$4.95
Neve Fondente An invigorating shot of illy espresso with hot milk and cane sugar, topped with a layer of frothed milk and cocoa powder.	\$4.95

COLD

Espresso Shakerato Prepared in a shaker with sugar and a few ice cubes, this illy espresso becomes irresistibly soft and creamy.	\$4.50
Cappuccino Freddo The secret of this cappuccino lies in its extraordinary cream, which emerges like magic from skimmed milk.	\$4.50

All of our illy creations can be made with illy single-origin Monoarabicas for an additional \$0.75

ILLY COCKTAILS.

HOT

Amore

The encounter between a double illy espresso and the sweet personality of Disaronno Liqueur. An intense drink with a romantic soul.

\$9.95

Giamaicano

The close affinity between coffee and Appleton Estate Reserve Blend Rum emerge in this exotic cocktail, softly enclosed with a blanket of shaken cream.

\$9.95

Delizia al caffè

The union of chocolate and coffee lies beneath shaken cream, a drop of illy coffee liqueur adds a cheeky touch.

\$6.95

Messicano

Two shots of hot illy espresso on a base of Patrón Silver Tequila and illy coffee liqueur. Perfect for the most adventurous palates.

\$9.95



COLD

Perfect Espresso Martini

Ketel One Vodka and illy espresso discover a mutual attraction, and together plunge into the creaminess of illy coffee liqueur.

\$9.95

Camelot

The secret is in the pairing of different yet complementary characters: illy espresso, illy coffee liqueur, Galliano Vanilla Liqueur and Luxardo Maraschino Liqueur.

\$9.95

Mojito

A fascinating variation of the cocktail from Havana. Here, rum makes way for Ketel One Vodka, and coffee becomes the star.

\$9.95

Francis

As well as illy espresso, this soft and velvety cocktail includes Ketel One Vodka, Baileys Irish Cream, illy coffee liqueur and Cointreau.

\$9.95

All of our illy creations can be made with illy single-origin Monoarabicas for an additional \$0.75

Tea Forté

TEA EXPERIENCE.

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

Regular

Black Tea

Earl Grey (O), English Breakfast (KO), Estate Darjeeling (K), Decaf English Breakfast (FK) \$3.25

Green Tea

Green Mango Peach (O), Jasmine Green (KO), Sencha (KO) \$3.25

White Tea

White Ambrosia \$3.25

Herbal Tea

African Solstice (FK), Blueberry Merlot (FKO), Chamomile Citron (FO), Citrus Mint (FKO), Ginger Lemongrass (FKO), Raspberry Nectar (F) \$3.25



TEA OVER ICE®

Large

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

\$4.50

Flavours

Blood Orange, Ceylon Gold (KO), Ginger Pear (K), Mango Peach (K), Raspberry Nectar (F)

Various milk options available please ask your bar waiter.

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

JUICE MENU.

FRESH JUICES

\$4.95

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

DELUXE JUICES

\$6.95

Strawberry Mint Julep

Red Apple • Strawberry • Lemon • Mint • Green Tea • Honey

Sweet N Tart Citrus

Apple • Cranberry • Grapefruit • Lime • Orange • Pineapple • Honey • Ginger Root

The Anytime Cocktail

Apple • Celery • Cucumber • Kale • Lemon • Orange • Parsley

Force Field

Beetroot • Carrot • Coconut Water • Lime • Orange • Ginger Root • Turmeric Root

DELUXE SMOOTHIES

\$6.95

Super Açai Antioxidant Smoothie

Açai berry • Pomegranate • Blueberry • Banana • Almond Milk

Breakfast Deluxe

Açai berry • Summer Berries • Medjool Date • Banana • Spinach • Rolled Oats • Chia Seeds • Almond Milk

Spinach and Avocado Mojito

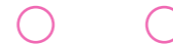
Watermelon • Baby Spinach • Coconut Water • Apple • Avocado • Fresh Lime • Mint Leaves

Flu-Fighter Smoothie

Orange • Fresh Lemon • Ginger Root • Maple Syrup • Cayenne Pepper *(Optional)*

Post Workout Smoothie

Rolled Oats • Medjool date • Chia Seeds • Peanut Butter • Cinnamon • Vanilla Extract • Almond Milk



SOFT DRINKS.

BOTTLED SODAS AND MIXERS

Coca Cola or Diet Coke Iconic Bottle – 330ml

\$3.75

Fever-Tree Premium Ginger Ale – 200ml

\$3.25

Red Bull or Diet Red Bull – 250ml

\$4.95

San Pellegrino Orange or Blood Orange – 330ml

\$3.50

San Pellegrino Lemon or Lemon and Mint – 330ml

\$3.50

Individual sized sodas from:

\$2.85

FOUNTAIN SODAS AND MIXERS

Pepsi, Diet Pepsi, Lemonade, Tonic Water, Soda Water

Small

\$2.50

Large

\$3.50

Mixer

\$1.75

BOTTLED WATER

Acqua Panna – 500ml / 750ml

\$3.25 / \$4.95

San Pellegrino – 500ml / 750ml

\$3.25 / \$4.95

Evian – 1.5l

\$4.95

Perrier – 330ml

\$3.50

IBERIAN WINES BY THE GLASS.

SPARKLING 150ml 750ml

Cava, Mona, Catalunya, Spain (2) \$7.75 \$35.00

WHITE 150ml 250ml

Colheita Seleccionada, Adega de Pegões, Setúbal, Portugal (2) \$8.25 \$13.25

Quinta de Azevedo, Vinho Verde, Portugal (2) \$6.75 \$10.50

Vinha Grande, Casa Ferreirinha, Douro, Portugal (2) \$8.25 \$13.25

Chardonnay Únic, Clos Montblanc, Catalonia, Spain (3) \$10.50 \$16.75

Santiago Ruiz, O Rosal, Rias Baixas, Spain (2) \$10.65 \$16.85

Verdejo, Duquesa de Valladolid, Rueda, Spain (2) \$7.50 \$11.50

ROSÉ 150ml 250ml

Mateus Rosé, Portugal (4) \$6.75 \$10.50

Rioja Excellens Rosado, Marqués de Cáceres, Rioja, Spain (3) \$7.75 \$12.25

RED 150ml 250ml

Colheita, Quinta dos Carvalhais, Dão, Portugal (D) \$8.25 \$13.25

Trinca Bolotas, Herdade do Peso, Alentejo, Portugal (C) \$7.75 \$12.25

Vinha Grande, Casa Ferreirinha, Douro, Portugal (D) \$8.25 \$13.25

Finca La Estacada, Castile – La Mancha, Spain (C) \$7.75 \$12.25

Rioja Reserva, Bodegas LAN, Rioja, Spain (D) \$11.95 \$19.95

Ritme Tinto Cepas Vella, Acustic Celler, Priorat, Spain (E) \$11.45 \$18.25



FORTIFIED WINES BY THE GLASS.

PORT 75ml

10 Year Old White, Ferreira (7) \$8.95

Offley Rosé, Offley (7) \$6.95

Dona Antónia Reserve Tawny, Ferreira (D) \$6.95

10 Year Old Tawny, Sandeman (C) \$7.95

20 Year Old Tawny, Sandeman (C) \$9.95

Late Bottled Vintage Unfiltered Single Vineyard, Quinta do Noval (E) \$7.95

Vintage Port of the Day \$16.95

SHERRY 75ml

Alegria Manzanilla, Williams & Humbert (1) \$6.95

Dry Amontillado 12 Year Old, Williams & Humbert (1) \$7.95

Dry Sack Sweet Oloroso 15 Year Old, Williams & Humbert (6) \$9.95

Wellington Palo Cortado 20 Year Old, Bodegas Hidalgo (2) \$10.50

Harveys Bristol Cream (7) \$6.75

Pedro Ximénez 12 Year Old, Williams & Humbert (9) \$7.95

Wine tasting guide.



BEERS AND CIDERS.

DRAUGHT BEERS

Pint

San Miguel – Lager, 5% abv	\$6.50
Marston's Pedigree – Pale Ale, 4.5% abv	\$6.25
Sierra Nevada – Pale Ale, 5.6% abv	\$6.75
Guinness – Stout, 4.2% abv	\$6.50

LAGERS

Amstel Light – 330ml, 3.5% abv	\$5.75
Asahi – 330ml, 5% abv	\$5.75
Beck's – 330ml, 5% abv	\$5.50
Beck's Non-Alcoholic Beer – 330ml, 0.05% abv	\$4.95
Brooklyn Lager – 355ml, 5.2% abv	\$5.75
Budweiser – 330ml, 5% abv	\$5.50
Corona – 355ml, 4.5% abv	\$5.75
Estrella Damm Daura Gluten Free Lager – 330ml, 5.4% abv	\$5.95
Grolsch – 450ml, 5% abv	\$6.25
Peroni Nastro Azzurro – 330ml, 5.1% abv	\$5.75
Samuel Adams Boston Lager – 330ml, 4.9% abv	\$5.75
Tiger – 330ml, 4.8% abv	\$5.75

ALES


Doom Bar, Sharp's Brewery – 500ml, 4.3% abv	\$5.95
Hop Head, Dark Star Brewery – 500ml, 3.8% abv	\$5.95
Jaipur IPA, Thornbridge Brewery – 330ml, 5.9%	\$5.95
London Pride, Fuller's Brewery – 500ml, 4.7% abv	\$6.25
Old Speckled Hen, St. Edmund's Brewery – 500ml, 5% abv	\$5.95
Old Thumper, Ringwood Brewery – 500ml, 5.1% abv	\$5.95
Tribute, St Austell Brewery – 500ml, 4.2% abv	\$5.95

WHEAT BEERS

Belgian White, Blue Moon – 330ml, 5.4% abv	\$5.95
Weissbier, Erdinger – 500ml, 5.3% abv	\$5.95

CIDERS

Magners Pear – 568ml, 4.5% abv	\$5.95
Rekorderlig Premium Strawberry & Lime – 500ml, 4% abv	\$6.50
Strongbow – 440ml, 5.3% abv	\$5.75
Thatcher's Gold – 500ml, 4.8% abv	\$5.95



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

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to your bar waiter.