

STEAKHOUSE

AT THE VERANDAH

APPETISERS

Caribbean Lobster Cocktail

Iceberg Lettuce, Tomato, Marie Rose Sauce
and Thermidor Toastie

H. Foreman & Son's London Cure Gin & Tonic Salmon*

Rye Bread and Traditional Garnish

Clam Chowder

Bacon and Welsh Rarebit

Caesar Salad

Romaine Lettuce, Lyburn Old Winchester Cheese
Salted Boquerones and Sourdough Shards

Tea-smoked Duck Breast* with Mandarin Dressing

Jalapeño Cornbread, Toasted Sesame Slaw and Pomegranate Molasses

Salt Beef Brisket Hash

Free Range Duck Egg Yolk*, Dijon Gravy
Sweet and Sour Kosher Pickles (gf)

Cured and Salt-baked Baby Beets

New Forest Rosary Goat's Cheese, Candied Pecans,
Citrus, Basil Leaf and Mint (v) (gf)

ENTRÉES

Louisiana Short Rib

Slow-cooked in a Light Hickory Smoke with Spiced Coffee Crumble
and Burnt Shallot Jus

Grilled Whole Dover Sole

Maître d'Hôtel Butter, Jersey Royals, Asparagus and Green Bean Fricassée

'Beyond Meat' Vegetarian Burger

Halloumi, Tomato Jam, Dill Pickles, Crispy Onions, Brioche Bun
and Truffle Mayonnaise (v)

All dishes below are served with Jus and your choice of sides

Organic Label Rouge Roast Chicken Breast (gf)

Iberian Acorn-fed Pork Chop (gf)

Organic Rhug Estate Salt Marsh Lamb Cutlets* (gf)

SIGNATURE DISHES

The Cunarder Burger

8oz Prime Darragh O'Shea's Beef Patty*,
Isle of Wight Blue Cheese, Double Maple Bacon
Caramelised Onions, Brioche Bun, Bone Marrow Mayonnaise
and Homemade Ketchup

Australian Grass-fed Wagyu Beef* – Marble Score 9 (gf)

7oz Sirloin

\$30 supplement applies

Grand Platter Fruit de Mer for Two (gf)

Maine Lobster

Rope-grown Irish Mussels

Scottish Langoustines

Alaskan King Crab Leg

Ceviche* of Grand Bank Scallops

Jumbo Mediterranean Carabinero Prawns

Served with Bloody Mary Dip, Garlic Aioli and Red Wine Shallot Vinegar

\$20 supplement applies

STEAK

28 Day Aged Prime USDA Grain Finished Angus* (gf)

12oz New York Strip

Darragh O'Shea's

35 Day Dry-aged Scotch Grass-fed Black Angus* (gf)

12oz Rib Eye | 12oz Sirloin | 8oz Fillet

Deluxe Three Beef Sampler for Two

8oz Darragh O'Shea's 35 Day Dry-aged Black Angus Fillet* (gf)

12oz 28 Day Aged Prime USDA New York Strip* (gf)

Louisiana Short Rib

Why not add Surf to your Turf?

Two Giant Tiger Prawns flambéed in Garlic and Cognac Butter (gf)

\$10 supplement applies

*All Steaks are accompanied by Sweet Vine Tomatoes,
Portobello Mushroom, Land Cress and your choice of sides*

SIDE SALADS

Iceberg Wedge

Bacon, Crisp Shallots, Smoked Tomatoes
and Sour Cream

House Salad

Avocado Pear, Beef Tomatoes, Barrel Aged Feta,
Red Onion, Kalamata Olives and a Citrus
and Oregano Vinaigrette (gf)

Green Leaf and Herbs

French Vinaigrette (v) (gf)

VEGETABLES

Tenderstem Broccoli (gf)

Creamed Baby Spinach
Roasted Shallots

Grilled Corn on the Cob
Smoked Pimento Butter (gf)

Chargrilled Hispi Cabbage
Creamy Ranch Dressing (gf)

London Pride Beer Tempura Onion Rings

POTATOES

Triple-cooked Chips

French Fries – add Truffle Oil and Parmesan

Red Skin Potato and Cheese Bake (gf)

Yukon Gold Mashed Potatoes (gf)

Bourbon Sweet Potato and Marshmallow Gratin (gf)

SAUCES

Béarnaise (gf) | Sauce au Poivre (gf)

Café de Paris Butter (gf) | Chimichurri (gf)

Should you wish to order an additional dish, a supplement charge of \$7.50 will apply to appetisers and desserts and \$12.50 will apply to main courses.

(v) Denotes vegetarian. (gf) Denotes gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*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.





DESSERTS

Rum Baba

Fine Demerara Rum, Lime Marmalade and Chantilly Cream

S'Moreos

Crisp Fried Marshmallow and Oreo Cookies,
Warm Dark Chocolate Sauce and Charred Milk Ice Cream

Warm Deep Filled Bramley Apple Pie

Vanilla Bean Ice Cream or English Custard (ls)

Toffee, Peanut Butter and Fudge Brownie Sundae

Salted Caramel and Peanut Butter Ice Cream, Toffee Sauce
and Whipped Vanilla Bean Cream

Wild Strawberry Pavlova

Cornish Clotted Cream and Pink Champagne Sorbet (gf)

Baked New York Cheesecake for Two

Graham Cracker Crumb and Sour Cream Topping

Cheese Trolley

Selection of Award Winning Artisan Cheese,
Hand Crafted Biscuits, Mulled Apple Jelly, Fruit Toasts and Condiments

DESSERT WINES

	Vintage	Glass \$
Niepoort Crusted Port, Douro, Portugal	NV	10
Sandeman 20 Year Old Tawny Port, Douro, Portugal	NV	10.5
Framingham Noble Riesling, Marlborough, New Zealand	2017	11
Cabernet Franc Icewine, Peller Estates, Niagra Peninsula, Canada	2013	22

(gf) Denotes gluten free. (ls) Denotes low sugar.

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Dessert wines are served in 75ml measures.

WINES

SPARKLING

	Vintage	Glass \$	Bottle \$
Ice Cuvée, Peller Estates, Niagra Peninsula, Canada	NV	11.5	52
Laurent-Perrier Ultra Brut, Champagne, France	NV	19.5	92
Laurent-Perrier Cuvée Rosé, Champagne, France	NV	19.9	95

WHITES

Santiago Ruiz, Rias Baixas, Spain	2017	10.6	48
Pinot Gris, A to Z Wineworks, Oregon, USA	2016	11	50
Riesling, Forge Cellars, Finger Lakes, New York, USA	2015	11.5	52
Chardonnay, Norman Hardie, Niagra Peninsula, Canada	2015	12.6	57
Château de Tracy, Pouilly Fumé, Loire, France	2016	13.9	63
Sauvignon Blanc, St Supéry, Napa Valley, California, USA	2017	14.1	64
Chardonnay, La Crema, Monterey County, California, USA	2015	14.3	65
Chardonnay, Far Niente, Napa Valley, California, USA	2015	42	190

ROSÉ

Whispering Angel Rosé, Château d'Esclans, Côtes de Provence, France	2017	13.2	60
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REDS

Velvet Devil Merlot, Charles Smith, Washington, USA	2016	10.6	48
Pinot Noir, Norman Hardie, Niagra Peninsula, Canada	2016	12.6	57
"The Hundred" Grenache - Clarendon Vineyard, Willunga 100, McLaren Vale, Australia	2015	13.2	60
Malbec, Colomé, Salta, Argentina	2015	13.7	62
Corney & Barrow Pomerol, Bordeaux, France	2014/15	13.7	62
Zinfandel, Seghesio, Sonoma Valley, California, USA	2015	14.3	65
Bin 28 Kalimna Shiraz, Penfolds, Australia	2015	15.4	70
Château Paveil de Luze, Margaux, Bordeaux, France	2012	17.2	78
Côte-Rotie, Domaine Pierre Gaillard, Rhône, France	2016	20.3	92
Barolo "Bussia", Poderi Aldo Conterno, Piedmont, Italy	2013	33.5	152
Tignanello, Antonori, Tuscany, Italy	2009	48	218
Dominus Estate, Napa Valley, California, USA	2011	64	290

All prices are in US Dollars and are subject to a 15% service charge which will be added to your account.

Vintages change regularly. Please enquire with your Sommelier for specific wine vintages offered during your voyage.

All wines contain sulphites. A glass is 150ml.