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.

Please note that all food & beverage purchases are subject to an 18% service charge.

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 — 4.00

Ginger and Cinnamon
Ginger, Orange and Cinnamon — 4.00

Turmeric and Pineapple
Turmeric, Pineapple and Black Pepper — 4.00

Smoothies

Chocolate and Avocado
Honey, Oat (or almond) Milk Peanut Butter, Avocado, Cocoa Powder, Chia Seeds — 6.50

Triple Berry Detox
Chia Seeds, Strawberries, Blackberries, Raspberries, Banana, Honey (optional) — 6.50

Tropical Amazake
Cunard Amazake, Pineapple, Apple, Coconut Milk — 6.50

Tropical Kale
Milk of your Choice, Mango, Banana, Orange, Avocado and Kale — 6.50

Freshly Cold Pressed Juices

us$

ACE
Orange, Carrot, Lemon and Ginger — 6.50

Day Booster
Honeydew Melon, Pineapple and Cucumber — 6.50

Nutriquench
Watermelon, Pineapple and Grapefruit — 6.50

Pear and Coriander
Celery, Pear, Coriander and Lime — 6.50

Super - Beet
Beetroot, Carrot, Apple and Lemon — 6.50

Freshly Pressed Juices

Apple, Carrot, Grapefruit, Honeydew, Orange, Pineapple or Watermelon — 6.50

Low & No

US$

AmaTiki

Cunard Amazake, Raspberries, Spice Rum 0.0%, Falernum Syrup
Non - Alcoholic 12.00

Kombucha Bellini

Peach Puree, Orange Liqueur, Sparkling SEC
Low ABV 13.50

Orangery Margarita

Everleaf Marine, Basil, Lime Juice, Agave Syrup, Sea Salt
Non - Alcoholic 12.00

Raspberry & Passionfruit Highball

Kefir Water, Sakura Vermouth, 0.0% Gin
Low ABV 13.50

Fermented Drinks

Feel Good & Functional

US$

Calm Kombucha + Adaptogen
Chamomile, Passion Flower, Ashwagandha, Vitamin E 3.50 — 4.00

Focus Kombucha + Adaptogen
Blackberry, Elderberry, Panax Ginseng, Vitamin B12 3.50 — 4.00

Immune Kombucha + Adaptogen
Ginger, Yuzu, Reishi Mushroom, Vitamin D 3.50 — 4.00

Passionfruit & Raspberry Water Kefir
Packed with live cultures — 4.50

Sparkling SEC
Fermented Darjeeling Tea — 4.50

US$

Cunard 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

Soft Drinks

Bottled and Canned Sodas

	US$
7Up or 7Up Diet – 330ml	4.00
Coca Cola or Coke Zero – 330ml	5.50
Fentimans Ginger Beer – 275ml	5.50
Pepsi or Pepsi Diet – 330ml	4.00
Red Bull – 250ml	6.00
San Pellegrino Lemon – 330ml	4.50
San Pellegrino Orange & Pomegranate – 330ml	4.50
Tango – 330ml	4.00

Fountain Sodas

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

Small	4.00
Large	5.00

Fever-Tree Premium Mixers

	US$
Tonic Waters: Elderflower, Indian, Light, Mediterranean	4.50
Sodas: Ginger Ale, Grapefruit, Premium Soda Water	4.50

Fruit Juices

Apple, Cranberry, Orange, Pineapple, Tomato

Small	4.00
Large	5.00
Frobisher's Bottle – 250ml	5.00

Natural Mineral Water

Still / Sparkling – Large	5.50
Still / Sparkling – Small	4.00

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	17.00
Queen Elizabeth Edition – Flavours of the Orient Fever-Tree Aromatic Tonic Water, Nutmeg, Orange Twist, Sage, Star Anise	17.00
Queen Mary 2 Edition – Flavours of North America Fever-Tree Indian Tonic Water, Cucumber, Strawberry, Juniper Berries	17.00
Queen Victoria Edition – Flavours of the Mediterranean Fever-Tree Mediterranean Tonic Water, Grapefruit Slice, Fresh Thyme, Juniper Berries	17.00

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

Cunard Craft Collaboration

	US$
Cunard Black - Biscotti Breakfast Stout – 330ml, 5.7% abv (contains almonds)	7.00
Cunard Gold - Perfect Pilsner – 330ml, 4.6% abv	7.00
Cunard Red - Red IPA – 330ml, 4.9% abv	7.00

Draught Beers

	Pint
A selection of draught beers is available. Please speak with our bar team to discover today's offerings.	8.00

Lagers

Budweiser – 330ml, 5% abv	8.00
Estrella Daura Gluten-Free – 330ml, 5.4% abv	8.00
Heineken 0.0 – 330ml, 0.0% abv	7.00
Peroni Nastro Azzurro – 330ml, 5.1% abv	8.00
Sol – 330ml, 4.5% abv	8.00

Lagers, Ales, Bitters, and Ciders

Wheat Beers

	US$
Blue Moon, Belgian White – 330ml, 5.4% abv	8.00
Erdinger Weissbier – 500ml, 5.3% abv	8.00

Ales

	US$
Broadside, Adnams Brewery – 500ml, 6.3% abv	8.00
Doom Bar, Sharp's Brewery – 500ml, 4.3% abv	8.00
Ghost Ship, Adnams Southwold, Alcohol-Free Pale Ale – 500ml, 0.5% abv	7.00
Old Speckled Hen, Gluten-Free English Pale Ale – 500ml, 4.8% abv	8.00
Steamboat, Jump Ship Brewing, Gluten-Free Alcohol-Free Hazy Pale Ale – 330ml, 0.0% abv	7.00

Stout

Guinness – 440ml, 4.2% abv	8.00
Guinness 0.0 – 440ml, 0.0% abv	7.00

Ciders

Magners Pear – 568ml, 4.5% abv	8.00
Rekorderlig Premium Strawberry and Lime – 500ml, 4% abv	8.00
Sandford Orchards Devon Dry – 500ml, 5% abv	8.00
Sandford Orchards Devon Red – 500ml, 4.5% abv	8.00
Thatcher's Gold – 500ml, 4.8% abv	8.00
Thatcher's Zero Cider – 500ml, 0.0% abv	7.00

Beer Buckets

	US$
Beer buckets available Six bottles ready on ice	40.00

Wines, Champagnes, and Sparkling Wines

Cunard Collection

	Glass US$	Bottle US$

We've partnered with Corney & Barrow — one of the UK's oldest wine merchants, holding two Royal Warrants — to offer an outstanding collection. Discover three exclusive Cunard Private Label blends from upper Minervois vineyards, plus a Cunard Cellar Reserve Ruggeri Prosecco. A tantalising selection not to be missed.

SPARKLING WINE

Prosecco Cunard Cellar Reserve
Le Colture, Italy (2) — 10.50 — 45.00

WHITE WINE

Chardonnay / Viognier Cunard Private Label
Celliers Jean d'Alibert, France (2) — 12.00 — 40.00

ROSÉ WINE

Grenache / Syrah Cunard Private Label
Celliers Jean d'Alibert, France (3) — 12.00 — 40.00

RED WINE

Grenache / Syrah / Mourvèdre Cunard Private Label
Celliers Jean d'Alibert, France (C) — 12.00 — 40.00

Wine tasting guide



Champagne

	Glass US$	Bottle US$
Champagne 'La Cuvée', Laurent-Perrier, France (2)	20.00	85.00

White Wine

Pinot Grigio 'Luna', Cecilia Beretta, Italy (2)	12.00	40.00
Sauvignon Blanc 'Kimi', Spy Valley Wine Company, New Zealand (2)	13.50	45.00
Vinho Verde 'QL Flowers', Quinta da Lixa, Portugal (1)	12.00	40.00

Rosé Wine

Whispering Angel, Cave d'Esclans, France (2)	15.00	50.00

Red Wine

Merlot 'Trevenezie', Cecilia Beretta, Italy (C)	13.50	45.00
Pinot Noir 'La Meule', LGI Wines, France (B)	12.00	40.00
'Project Malbec', Project Wine Company, Argentina (D)	13.50	45.00

Alcohol-Removed Wine

Sparkling White, Château del ISH, Germany (2)	9.50	40.00
Muscat 'Natureo' White, Torres, Spain (7)	10.50	35.00
Garnacha 'Natureo' Rosé, Torres, Spain (C)	10.50	35.00
Syrah 'Natureo' Red, Torres, Spain (5)	10.50	35.00

These wines contain less than 0.5% ABV.