



2022 MENU OFFSHORE

Choices of Appetizer

Watermelon and coconut salad, mint, ginger, spicy vinaigrette



Tomato and bocconcini salad, maple vinegar*



Trout in lemongrass and kaffir lime soup*



Choices of Main Course

Lightly-smoked maple salmon fillet, mango salsa, avocado puree, crispy wonton



Braised pork belly with soy sauce and rice wine, nam jim jaew sauce, Asian salad*



Beef cheek, potato purée, crispy duck bacon, seasonal vegetables, jus sauce*



Sauteed marinated tofu, fresh vegetables, rice noodles, ginger, cilantro



Choices of Dessert

Matcha and sesame cake, cherries braised in mulled wine*



Chocolate fondant, maple sugar ice cream*



Vanilla cheesecake, berry compote*



▶ Served with regular coffee, tea or herbal tea

CHILDREN'S MENU (12 AND UNDER)

Appetizer

Cheese sticks, vegetable crudités



Main course

Grilled chicken, sweet potato fries, green salad



Dessert

Chocolate mousse



LEGEND

- Lactose free
- Vegetarian
- Vegan
- Gluten free
- Gluten free option available

You must send us the choice of meal for each passenger at your table at least **7 days before** your departure. If we do not receive your choices, the dishes served will be our Chef's choice.

*Mostly made with local products.