



A PAL+ EXPERIENCE

2025 MENU OFFSHORE

Appetizer Options	DELUXE OPTION EXTRA \$29
Wagyu beef dumplings, wafu sauce, julienned carrot, green onion and snow pea salad, teriyaki sauce, sesame seeds	Appetizer Seared scallops, parsnip and green apple purée
Beet and gin-cured salmon gravlax, horseradish sour cream with dill and lemon, pickled beets, crispy beet and sesame tuile	Main Course Medium-rare filet mignon, grilled lobster tail, celery root purée, sautéed mushrooms,
– Butterflied shrimp with herbs and lemon, fennel, () mandarin, spicy orange vinaigrette	green beans, truffle sauce
Main Course Options	CHILDREN'S MENU (12 AND UNDER)
Salmon stuffed with shrimp and leek, honey and Madras () curry sautéed spinach, purple cauliflower, green beans, pink peppercorn beurre blanc	Appetizer Fried cheese sticks, fresh vegetables, dipping sauce Ø
Beef short ribs, parsnip purée, beans, local dark	Main CourseChicken breast, homemade BBQ sauce, sweet potato purée, seasonal vegetables
Gnocchi, mixed mushrooms, pancetta, parmesan, veal stock, fresh herb oil	Dessert Chocolate brownie, caramel coulis
Layered grilled vegetables (zucchini, eggplant, red onions, tomatoes, roasted cauliflower and lion's mane mushrooms), flax, pumpkin and sunflower seeds,	LEGEND
tomato sauce, fresh mozzarella	
	Lactose free (()) Lactose free option available
Dessert Options	Gluten free Gluten free option
Crème brûlée, blueberry and lavender jam	Vegetarian Vegetarian free option available
Chocolate fondant, black cherry jam, fresh fruit	Vegan Vegan free option available
Mini lemon Bundt cake, raspberry coulis, fresh fruit 🛞 🕐	
Served with regular coffee, tea or herbal tea	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

our table at least **7 days before** your departure. If we do not receive your choices, the dishes served will be our Chef's choice.