

Starters

The Chef Recommends

Asparagus Velouté
Asparagus Cream Soup

Tropical Fruits
Marinated with Lime Juice and a Touch of Tequila

Cured Salmon and Candied Tomato
Dill Cream, Stewed Apples and Grapes in Lemon Dressing

Fried Chicken Tenders, Marinated Cucumber and Lettuce
Served with a Zesty Honey Mustard Sauce

Heart of Iceberg Lettuce
Zucchini and Vine Ripened Tomato Fritters
Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French Dressing

Beef and Barley Soup with Diced Root Vegetables

Gazpacho Andalouse
Chilled Tomato Broth with Diced Plum Tomatoes
Peppers, Cucumbers and Mediterranean Herbs

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail
Served with American Cocktail Sauce

Caesar Salad
Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



These Items are Lower in Calories, Sodium, Cholesterol, and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Marinated Fruit with Papaya Smoothie
[130 calories, 3 grams of fat, 0 grams of Trans-Fat]

Gazpacho Andalouse
Chilled Tomato Broth with Diced Plum Tomatoes, Peppers, Cucumbers and Mediterranean Herbs
[61 calories, 2.5 grams of fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Pan Seared Fillet of Tilapia
Green Pea and Sundried Tomato Fondue
Vichy Carrots and Mac 'n Cheese

Sweet and Sour Shrimp
Large Tiger Shrimps in a Tangy Sweet and Sour Sauce
Served with Scallion, Garlic and Shrimp Fried Rice Noodles

Chicken à la Grecque
Broiled Boneless Chicken Breast with Herbs and Tomato Confit
Virgin Olive and Basil Oil

Grilled New York Strip Steak from Black Angus Beef
Accompanied by Three Peppercorn Sauce
Mac N Cheese and Vichy Carrots

Linguini with Italian Sausage, Bell Peppers and Mushrooms
Served with Freshly Grated Parmesan Cheese (Also available as a Starter)

Indian Vegetarian Dinner
Cottage Cheese and Peas, Roasted Vegetables Mash with Indian Spices
Slow Cooked Chick Peas, Indian Bread Stuffed with Cumin Scented Red Onions

Carnival Classics

Broiled Fillet of Fresh Norwegian Salmon
Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken
Served with Vegetables of the Day

Barbecued Baby Back Ribs
Served with Creamy Coleslaw, Grilled Spring Onion and Fries

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



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Pan Seared Fillet of Tilapia
Vichy Carrots, Romaine and Melon Salad Dressed with Mango Salsa
[330 calories, 8 grams of fat, 0 grams of Trans-Fat]