

TUESDAY, JULY 9, 2013

## THE RESTAURANT

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### CHEF MARTIN'S SELECTION

#### STARTER

SEA TROUT SASHIMI\*  
tomato, green and black olives, romaine lettuce  
cucumber yogurt sauce

CRISPY VEGETARIAN SPRING ROLLS  
red mustard dip

SALSIFY & BLACK TRUFFLE VELOUTE  
slow braised veal "vol au vent"

BABY ROMAINE WITH CAESAR STYLE VINAIGRETTE  
garlic croutons, parmesan cheese

#### MAIN COURSE

CARAMELIZED SEA SCALLOPS\*  
fresh linguini, crab and lemongrass emulsion

GRILLED NEW YORK STRIP STEAK & ENGLISH PEA PUREE\*  
pearl onions, green peppercorn sauce

#### SEABOURN SIGNATURE

SLOW ROASTED RACK OF IBERICO PORK\*  
vegetable-potato gratin, sauteed green beans  
calvados morel sauce

#### LOCAL FLAVOURS

COD CAPONATA\*  
raisin puree, pine nuts, puttanesca sauce

#### VEGETARIAN

EGGPLANT RELISH & HUMMUS  
roasted peppers, crostini, tomato oil

CLEAR VEGETABLE BOUILLON  
herb pesto, ratatouille ravioli

TOSSED TOMATO & GRILLED BREAD  
cucumber, toasted pine nuts

ROASTED EGGPLANT & MUSHROOM EMPANADA  
crisp plantain chips

BARIGOULE OF ARTICHOKE  
white beans, thyme roasted tomatoes  
saffron potato dice

**Available Through Room Service  
During Restaurant Opening Hours**

## RESTAURANT 2

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CHEF'S COCKTAIL: LOBSTER MARTINI, WATERMELON GELEE, VANILLA CHAMPAGNE FROTH

ARTICHOKE SALAD, SEARED YELLOW FIN TUNA, BLACK OLIVE VINAIGRETTE\*  
CRAB @ SPINACH POP, STIR FRIED SHIITAKE MUSHROOMS, BOK CHOY  
CURED @ ROASTED DUCK BREAST, MANGO, CHILI MINT OIL \*

LEMONGRASS SEAFOOD PRESSE, DOUBLE SHOCKED SHRIMP  
TOMATO @ COCONUT CAPPUCINO, BRAISED OXTAIL CIGAR

CRISP SEA BASS BRONZINI, BEAN MELI-MELO, CITRUS FONDUE\*  
BARBEQUE GLAZED SHORT RIB @ SEARED FOIE GRAS, ORANGE POTATO SOUBISE\*

SWEET COFFEE SANDWICH, SEA SALT CARAMEL ICE CREAM, WHITE CHOCOLATE FOAM

#### THE FOLLOWING WINES ARE RECOMMENDED TO ENHANCE YOUR DINNER EXPERIENCE

'FOURCHAUMES' 1ER CRU, DOMAINE LAROCHE, CHABLIS	2009	\$54.00
GEVREY CHAMBERTIN, LOUIS LATOUR	2007	\$89.00

The innovative tasting menus at Restaurant 2 are served in a casual, friendly style. Seating is limited and reservations are required. Touch  Guests may be seated together at tables for six, another way to ensure a fun, informal dining experience at our most unusual dinner option.

\*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness, especially if you have certain medical conditions