

WEDNESDAY, JULY 10, 2013

THE RESTAURANT

CHEF MARTIN'S SELECTION

STARTER

OSETRA MALOSSOL CAVIAR
SMOKED TROUT & POTATO PARFAIT*
dill, cucumber

TWICE BAKED GOATS CHEESE SOUFFLE
roasted sweet garlic veloute

GREEN ASPARAGUS CREAM SOUP
salmon quenelles and scallions

BABY SPINACH SALAD WITH PULLED DUCK CONFIT
black truffle dressing

MAIN COURSE

GRILLED FRESH MAINE LOBSTER
asparagus risotto, newburg sauce

ROAST RACK OF LAMB*
vegetable couscous, eggplant puree,
dandelion greens, spiced lamb jus

SEABOURN SIGNATURE

FILET OF BEEF WELLINGTON*
sauteed vegetables, pommes dauphine, madeira jus

LOCAL FLAVOURS

PAN SAUTEED FRESH SALMON*
crayfish wild rice, dill infused tomato coulis

VEGETARIAN

SLOW ROASTED BABY BEETS
WITH FRESH BUFFALO MOZZARELLA
port wine dressing

MUSHROOM & PARMESAN BROTH
porcini, chives

HARICOTS VERTS, CUMIN TOASTED MACADEMIA NUTS
roasted pepper strips, curry oil

GREEK FETA & SPINACH PHYLLO
tzatziki

VEGETABLE & POTATO GNOCCHI RISOTTO
potato galette

Available Through Room Service
During Restaurant Opening Hours

RESTAURANT 2

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