

FRIDAY, JULY 12, 2013

THE RESTAURANT

CHEF MARTIN'S SELECTION

STARTER

SEARED BEEF CARPACCIO*
sesame vinaigrette, toasted shiitake mushrooms and scallions

PAPPARDELLE PASTA & VEAL RAGOUT
mushroom sauce

CREAMLESS CELERY ROOT SOUP
black truffles

ASIAN NOODLE SALAD
ponzu dressing

MAIN COURSE

PAN SEARED STRIPED BASS*
braised pommes fondant, celeriac puree, watercress sauce

BUTTER POACHED JUMBO PRAWNS
squash and mascarpone risotto cake, arugula,
saffron vanilla beurre blanc

SEABOURN SIGNATURE

OVEN BAKED JIDORI CHICKEN BREAST
wrapped in parma ham, tarragon summer vegetables

LOCAL FLAVOURS

ROASTED VENISON LOIN*
potato galette, red cabbage, blackberry and thyme glaze

VEGETARIAN

CHILLED VEGETABLE LASAGNA
grilled and roasted nicoise olive vinaigrette

BLACK & BLUES ONION SOUP FRESH THYME
jack daniels and roquefort crust

WATERMELON & ARUGULA SALAD
tangerine dressing

BAKED BEETROOT BROCCOLI TART
sour cream dressing

GRILLED AUBERGINE INVOLTINI
mushroom veloute

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

RESTAURANT 2

CHEF'S COCKTAIL: CRISPY FOIE GRAS, PORT WINE SPLASH*

LOBSTER ROLL, YOGURT CAVIAR SAUCE*
BACALAITO FRITTER, AVOCADO @ TOMATO SALAD
SEARED PANELA KING SALMON, WHITE BEAN SALSA, PIQUILLO COULIS*


SHIRAZ BRAISED OXTAIL PRESSE, MANCHEGO POTSTICKERS
WHITE ASPARAGUS VANILLA CAPPUCCINO, MUSHROOM TOAST

DRUNKEN HALIBUT, PORCINI @ SWISS CHARD, HAZELNUT VINAIGRETTE*
TUSCANY BRAISED VEAL, MASCARPONE MASHED POTATO

DARK CHOCOLATE GANACHE, ESPRESSO CITRUS PANNA COTTA, CONDENSED MILK ICE CREAM

THE FOLLOWING WINES ARE RECOMMENDED TO ENHANCE YOUR DINNER EXPERIENCE

HANZELL, CHARDONNAY, SONOMA VALLEY	2011	\$99.00
RAPTURE, LODI	2004/2006	\$69.00

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