

DINNER MENU

HORS D'OEUVRES SELECTION

*Salmon Roll in Nori Sheet with Lemon Fennel Salad

Black Bean and Kernel Corn Salad with Crispy Tortilla Strips

Portobello Mushroom Carpaccio

*Marinated Duck Breast with Shallots

*Seafood Salad

Porcini and Forest Mushroom Timbale with Crema di Grana Padano

Crispy Ginger Calamari

Escargot Vol au Vent

COLD BUFFET

Vegetable Sticks with Egg Dip

DAILY CHEF'S SALAD

Mixed Green Salad, Mesclun, Arugula

*Tiger Prawns with Remoulade Sauce and Celery Hearts

Sicilian Salad with Baby Greens, Onions, Tomatoes, Italian Black Olives and Capers in Red Wine Vinaigrette

Boston Lettuce with Sweet Spiced Walnuts, Stilton Cheese and Fig Vinegar Dressing

Caesar Salad from the Trolley

CONDIMENTS

Onions, Capers, Lemon Wedges, Gherkins, Pearl Onions in Vinegar

DRESSINGS

Cocktail Sauce, Balsamic, Italian, Thousand Island, Blue Cheese

OCEANIA'S MIRROR SIGNATURE

*Serrano Ham, Salami, Manchego
Selected International Cheese Mirror

SUSHI BAR

*A Delicate Selection of Sushi and Sashimi
Made in front of you by our Sushi Chef

TERRACE CAFÉ IN THE EVENING

EXECUTIVE CHEF Christophe Belin | RESTAURANT MANAGER Anatoli Makaev

HOT BUFFET

Cream of Cauliflower with Chicken Quenelles

Culinary Excursion of the Day

*Veal Oscar

*Fresh Sea Bass on Ratatouille Sauce with Chickpea Croutons
and Tomato Petals

Roasted Tomatoes Stuffed with Orzo, Mediterranean Vegetables,
Mushrooms and Parmesan Cheese

FROM THE PASTA STATION

*Cavatelli alle Vongole Veraci in Salsa di Pinot Grigio e Prezzemolo
Shell Pasta with Fresh Littleneck Clams in Garlic and Pinot Grigio Sauce

Create Your Own Pasta

FROM THE CARVING STATION

Roast Pork Rack

FROM THE WOK STATION

*Thai Fish & Seafood Stir-fry

SIDE DISHES

Steamed Vegetables, Steamed Rice, Baked Potato,
Frank's Mashed Potato, Potato Gratin
Sauces: Béarnaise, Hollandaise, Tartar, Gravy, Pepper Sauce,
Apple Sauce

DESSERTS

Apple Beignet

Creamy Pistachio Croquant

Crème Brûlée Pot

Milk Chocolate Tartlet

Strawberry Cheesecake
(Also Available as No Sugar Added)

Bowl of Floating Island
with Violet Sugar Flower

Roasted Apricot Tart on Success

Assorted Cookies

Marinated Fruit Salad

ICE CREAM TROLLEY

CHOCOLATE FOUNTAIN

Fresh Fruit Skewer, Marshmallow, Profiterole with Vanilla Cream

* Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical condition