MAGISTIC CRUISES

CONTEMPORARY BUFFET MENU

Salad Bar

Shaved cabbage with manchego, capers and currants (GF,N,V)

Parisian carrot and chickpea salad (DF,GF,VE)

Apple and chicory salad with walnuts in a blue cheese dressing (GF,N,V)

Prawn vermicelli salad (DF,GF,N) [I]

Platter of honey baked ham (DF, GF)

Platter of Hungarian salami (DF, GF)

Selection of cheeses and condiments (V)

Bread rolls and butter (N,V)

Buffet Hot Selection

Moroccan oven-baked chicken (DF)
Tender chicken baked with warm Moroccan spices, herbs, and slow-roasted vegetables

Beef lasagna
Classic layered lasagne with rich beef ragù, creamy béchamel, and melted cheese

Mediterranean fish bake (DF,GF,SF) [I]
Grilled fish fillets with tomatoes, lemon and spring onion

Root vegetable roast with italian herbs (DF,GF,V)
Seasonal root vegetables oven-roasted with garlic, olive oil, and Italian herbs

Rich cauliflower and potato au gratin (V)
Baked cauliflower and potato in a creamy cheese sauce, finished golden crust

Chef's special fried rice (GF,N,V)
Fragrant fried rice with vegetables, and chef's signature seasoning

Dessert

Tiramisu (N,V)
Espresso, mascarpone, ladyfinger cake

Fruit Salad (DF,GF,VE)

Dietary & Allergen Information: Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)
Seafood Labelling: [A] Australian, [I] Imported, [M] Mixed

Requests for dietary substitutions and modifications of menus will be politely declined, as our kitchen is not allergen free.
We cannot guarantee that certain products or ingredients will not be in our food, and we explicitly accept no liability in this regard.

*Indicative menu only. Menu may be subject to minor changes.