MAGISTIC CRUISES

SAMPLE BUFFET MENU

Entrée

Served to the table

Smoked salmon ceviche [I] | Hokkaido scallops with chimichurri [I] | Delhi street chaat

Buffet

Fresh king prawns with accompaniments [I]
Grain-fed sirloin served with Stroganoff sauce
Traditional Indian butter chicken
Grilled ocean trout fillets [I]
Pesto penne with shredded zucchini and toasted pine nuts
Garlic butter fried prawns [I]

Salad Bar

Granny Smith apple and chicory salad with walnuts + blue cheese dressing (D,N,V)
Zaatar-spiced couscous nuts and green bean salad with halloumi + pomegranate dressing (N,V)
Beetroot, feta and orange salad with cayenne + orange blossom vinaigrette (D,V)
German potato salad + sour cream (D,V)
Fattoush salad + crispy pita (G,V,N,VE)
Roasted Japanese pumpkin and pearl barley salad + honey mustard dressing (G,D)

Accompaniments

Selection of condiments
Fresh selection of breads

Desserts

Served to the table

Chef's selection of desserts

Fruits & Cheese

Fresh fruit platters
Deluxe cheese display with crackers

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.