MAGISTIC CRUISES

# DELUXE SEAFOOD BUFFET MENU

## Entrée Platter

Shared and served to the table

Chef's platter of smoked salmon rolls (SF)
Teriyaki chicken drumettes (SF)
Seared scallops in half shell (SF)

## Seafood Selection

Fresh medium king prawns with accompaniments (SF)
Smoked salmon and caper platter (SF)
Sydney Rock Oysters - Market Price, available on request for additional fee.

## Hot Selection

Garlic butter fried prawns with snow peas (GF,SF)
Sliced grain-fed sirloin drizzled with Stroganoff sauce
Grilled salmon fillets with heirloom tomatoes (SF)
Traditional Indian butter chicken (GF,N)
Pesto penne with shredded zucchini and toasted pine nuts (N,V)
Oriental vegetable fried rice (DF,GF,VE)

## Cold Selection

Choose 5 selections from the below menu

Chef's selection of cold cuts (DF,GF)
Beetroot, feta and orange salad with cayenne and orange blossom vinaigrette (GF,V)
Roasted Japanese pumpkin and pearl barley salad and honey mustard dressing (VE)
Shaved cabbage with Manchego, capers and currants (GF,N,V)
Parisian carrot and chickpea salad (DF,GF,VE)
Apple and chicory salad with walnuts and blue cheese dressing (GF,N,V)
Prawn vermicelli salad (DF,GF,N)
Selection of cheese and condiments
Fresh bread rolls

## Desserts

Individually plated and served to the table

Classic Opera Cake (N,V)
Hazelnut joconde, coffee and chocolate

OR

Hawaii Island (N,V)
Vanilla short crust, coconut lime caramel, pineapple mousse and streusel

**Dietary & Allergen Information:** Vegetarian (V) | Vegan (VE) | Gluten Free (GF) | Dairy Free (DF) | Contains Nuts (N) | Seafood (SF)

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.