

# Celebrity Eclipse Qsine Menu



The menu for Qsine:

## Vegetables

### Vegetable du "Jatour"

Carrot-Cardamom, Broccoli-Cheddar, Sweet Potato-Raisin, Spinach-Garlic Cauliflower-Apple, Parsnip-Shallot, Potato-Truffle, Green Pea- Mint Eggplant-Tomato & Olive, Creamed Corn & Chive,

## Meats

### Meatball Trilogy

Kobe with Cheddar & Marinara Sauce  
Veal with Mushrooms & Marsala Sauce  
Turkey with Cranberry & Sage Gravy

## Sushi

### Sushi Lollipops

Nigiri Sushi, Soy Center, Wasabi Mayo & Pickled Ginger-Radish Salad

## Spring Rolls

Baby Back Spring Rolls & Chipotle Coleslaw White Truffle BBQ Sauce

~ or ~

Vegetable Melange, Cilantro, Chipotle Coleslaw Sweet & Sour Sauce

**Tresviche**

Tiger Shrimp & Bay Scallops - lemon juice, tequila, cilantro, tomato & jalapeno oil Salmon, yuzu citrus, cucumber, vodka & basil Sea Bass – lime, red onion, choclo, avocado & exvoo

**Crunchy Munchies**

Gaufrettes

French Fries – Sweet Potato Strings Vegetable Chips – Potato Croquettes, Spicy Parsnip Crisps  
"Squeezable Sauces"

**Lobster Escargot**

Lobster & Escargot Fritters

Parsley-Garlic Butter sauce

**Soup & Souffle**

Chilled Soup

Yellow Corn – Tomato Basil – Celery & Green Pea Hot Souffle - Crab & asparagus – Lobster & hollandaise – Cheddar cheese

**Chinese Martini = CHINTINI'S**

CHITINI'S

Orange Chicken – Kung Pao Shrimp – Beef & Pepper in Black Bean Sauce – Stir-Fry Vegetable  
– Sweet & Sour Pork, Sticky Rice, Dipping Sauces

**Slider Party**

Grilled Kobe

beef patties, aged Wisconsin cheddar, "Qsine slider sauce" Brioche buns and garnishes.....

**Taco Royale**

Black Angus Sirloin Steak

home made Tacos Caramelized Onion-Poblano, Cilantro & Mortar Pestle Guacamole

**Painters Mignon**

Filet Mignon

with palatable pleasing accompaniments.....

**Salmon Cataplana**

Salmon Cataplana "Style"

with Saffron Broth, Tomato Ravioli Chorizo Sausage, Garlic Confit, Fennel & Leeks

**Lava Crab**

Alaskan King Crab

Sweet yellow corn & scallions Kataifi with Old-bay lobster sauce

**Disco Shrimp**

Poached Tiger Shrimp

Avocado, Tomato & Celery Dressed in a Cocktail Aioli...Crunchy toppings

### **M's Favorites**

Share for two or more Patlican Salata

Mixed Olives – Tzatziki – Eggplant Imambiyaldi Tabbouleh – Hummus – Chicken Kofta – Zathaar Lamb Chops – Kibbeh Mediterranean Chili – Falafel – Goat Cheese Cigars

Taj Mahal

Share for two or more Chicken Tikka Masala

Rogan josh – palak paneer – malai kofte – chole, veggie samousa – shrimp vindaloo

Persian Kebab

Skewered Chicken breast

Garlic and spices with Vegetables, Saffron Rice-Pilaf & Tooni Sauce

### **Qsine Greens**

Fresh Market Salad

With Arugula, Radicchio Frisee, Watercress, Spinach, Pomegranate Emulsion Crispy Goat Cheese Crumble

### **"Popcorn" Fish-N-Chips**

Fish~N~Chips

Boddingtons battered Codfish & Chips, Malt Vinegar or Aioli

### **Dessert**

"The Cupcake Affair"

Red Velvet & Vanilla Cupcakes with playful garnishes

"Chocolate Tombstone"

Layered Ganache, Nutella, Rice Crispies & More Chocolate

Beignets - Doughnuts - Fritters

"Silver Bullet"

Gelato - Berries - Chocolate

"Cheesecake Tini"

Graham Cracker Cookies & Berries