

S

LOBSTER AVOCADO - BEETROOT GORGONZOLA - DUCK FOIE GRAS

Sweetcorn
Pinenut
Red Wine
Onion
Pineapple

T

MUSSEL - QUAIL BREAST - DUCK

Fennel
Pear
Berries

A

RED FISH - COD - LOBSTER

Anise
Celeriac
Herbs
Pistou
Baby Spinach

R

LAMB - TOURNEDOS ROSSINI - BLACK PORK

Bacon
Onion
Perigourdine
Celeriac
Parsnip

S

BABY PEAR - CHERRY CINNAMON CRUMBLE - CHOCOLATE FONDANT

Valrhona Chocolate
Caramel
Crème de Menthe Ice Cream

ALWAYS AVAILABLE SILVERSEA HERITAGE "ALL STARS"

PENNE - GIGLI - PANSOTTI

Carbonara
Genovese
Salsa di Noci

THE STARS' MARTINI COLLECTION

MAD MEN MARTINI
Gin or Vodka, Vermouth

THE DEEP BLUE "C" MARTINI
Van Gogh Blue Vodka, Cointreau, Pomegranate Juice and a Splash of Lime

BERMUDA SIDECAR
Goslings Rum, Cointreau and Lemon

STARS' SIGNATURE COCKTAILS

"THE SILVER SPIRIT"
*Sauvignon Blanc, St. Germain, Plymouth Gin
and a Dash of Lime Juice*

SILVERSEA MARGARITA
Tequila Silver, Cointreau, Grand Marnier, Sweet & Sour Mix

"FRUIT OF THE GLEN"
Cranberry Juice, Crème de Cassis and a Dash of Dewar's

YOUR COMPLIMENTARY WINES

FRIULANO MONTINE
Italy, 2008

CHARDONNAY ALBIZZIA, I.G.T. MARCHESI DI FRESCOBALDI
Tuscany, Italy, 2006

PRIMITIVO DI MANDURIA
Puglia, Italy, 2007

COL DI SASSO, I.G.T., BANFI
Tuscany Italy, 2006

SANTA AUCIA, LATE HARVEST 2005
Maipo Valley, Chile

JAZZ DUO
Micki Brown & Eric Niessner

STARS MAÎTRE D'
Gustavo Mendes Dos Santos

CHEF DE CUISINE
Antonio Amor