All Around Dining

TONGUE TWISTERS

Shrimp Cocktail

Tiger Prawns · Iceberg Lettuce · Frisee Lettuce · Tomatoes . Lemons · Cocktail Sauce · Chives · Peppers · Shallots Garlic · Cilantro · Flat-Leaf Parsley · Lemon Juice . Extra Virgin Olive Oil · Red Wine Vinegar · Salt · Pepper

Greek Tartare

Cucumbers · Kalamata Olives · Feta Cheese · Fresh Dill · Tzaziki · Red Onions · Fresh Lime Juice · Red Bell Peppers · Green Bell Peppers · Yellow Bell Peppers · Chili · Citrus Zest · Extra Virgin Olive Oil

Guacamole Tumbler

‘Hass’ Avocado · Red Chili Peppers · Garlic · Lemon

FIRST COURSES

Duo of Melon and Prosciutto \*

Prosciutto di Parma ‘Etichetta Nera’ · Canteloupe Melon · Arugula

Silversea Spring Rolls \*

Chicken Strips · Thai Chili Peppers · Garlic . Peppers · Ginger · Lemongrass · Sesame Oil · Sesame Seeds Alfalfa Sprouts · Celeriac · Daikon · Leeks · Squash . Carrots · Salt · Pepper

Crispy Corn Cakes

Sweet Corn Kernels · Jalapeno Chili Peppers . Whole Wheat Flour · Polenta · Eggs · Milk Cheddar Cheese ·

SECOND COURSES

South East Asian Lentil Soup

Lentils · Carrots · Leeks · Celery · Fennel · Asian Spices . Coriander · Thai Basil · Coconut Oil

Double-clarified Beef Consommé

Leeks · Carrot Julienne · Sherry

Fresh Tomato Bisque & Extra Virgin Olive Oil

Vegetable Broth · Vine Tomatoes · Fresh Basil Fresh Marjoram · Garlic Oven-Roasted Focaccia Bread Croutons Extra Virgin Olive Oil

Linguine alla Genovese

Homemade Linguine Pasta · Fresh Pesto Sauce · French Green Beans · Potato Cubes · 26-Month DOP Parmesan Cheese · Extra Virgin Olive Oil · Pine Nut

Maltagliati al Burro, Rosmarino e Parmigiano

Homemade Maltagliati Pasta · 26-Month DOP Parmesan Cheese Rosemary · Butter

Penne all’Arrabbiata

Homemade Penne Pasta · Freshly-grated 26-Month

THIRD COURSES

Chicken 'Caesar' Salad \*

Chimichurri-Marinated Grilled Chicken Breast Fillet · Romaine Lettuce Anchovies · Freshly Grated 26-Month DOP Parmesan Bread Croutons · Caesar Dressing · Eggs · Extra Virgin Olive Oil · Cream

Chicken For Salad \*

Strawberry and Baby Spinach Salad with Salmon\*

Grilled Acacia Honey-Marinated Salmon Fillet Baby Spinach Leaves · Toasted Cashew Nuts Lemon Vinaigrette · Garlic · Mustard · Vinegar Extra Virgin Olive Oil · Lemon Juice · Lemon Zest

Salmon for Salad \*

Grilled Salmon \*

Chargrilled Herb-Marinated Atlantic Salmon Fillet · Lemon Vinaigrette · Garlic · Mustard · Vinegar · Extra Virgin Olive Oil · Lemon Juice · Lemon Zest

Filet de Boeuf Prime Angus \*

Origin : American Texas Age : 20 to 22 months | Cornfed Filet Mignon 180 gr

American Prime Angus New York Strip Steak \*

Origin : American Texas Age: 20 to 22 months | Cornfed New York Strip Steak 250 gr·

Chargrilled Chicken Breast

Chimichurri Marinated Chicken Breast · Lemon

SIDE OFFERINGS

Natural Gravy

Five Pepper Sauce

Creamy Mushroom Sauce

Mashed Potatoes

French Fries

Vichy Carrots

Parsley Potatoes

Broccoli and Cauliflower Medley

Grilled Green Asparagus

Wilted Greens

Shallot Green Beans

TONGUE TWISTERS

FIRST COURSES

SECOND COURSES

THIRD COURSES

SIDE OFFERINGS

GOURMET BOUTIQUE BURGERS

PIZZAIOLO’S CHOICE

CASUAL FARE

DESSERTS

CHEESES

ICE CREAMS

GOURMET BOUTIQUE BURGERS

Silversea Beef Burger \*

6 oz. All Beef Burger Pattie · Cheddar Cheese · Applewood Smoked Bacon · Tomato · Lettuce · Red Onion · Signature BBQ Sauce Sesame Bun · Served with Onion Rings, French Fries and Coleslaw

Silversea Fish Burger \*

6 oz. White Fish Burger Pattie · Panko Breadcrumb · Sliced Hass Avocado · Bell Pepper · Coriander · Lime Juice · Jalapeno · Wasabi Mayonnaise · Lettuce · Tomato · Sesame Bun · Green Scallion · Served with French Fries and Onion Rings

Silversea Hot Dog

Frankfurter · Cucumber Relish Sautéed Onions ·

PIZZAIOLO’S CHOICE

Pizza Crudaiola

Homemade Thin-Crust Pizza Dough Fresh Tomatoes · Homemade Pizzaiolo Sauce Arugula · Buffalo Mozzarella Extra Virgin Olive Oil

Pizza alla Napolitana

Homemade Thin-Crust Pizza Dough Fresh Tomatoes · Homemade Pizzaiolo Sauce Buffalo Mozzarella · Anchovies

Pizza Quattro Stagioni

Homemade Thin-Crust Pizza Dough Fresh Tomatoes · Homemade Pizzaiolo Sauce Freshly Grated Buffalo

CASUAL FARE

Club Triple-Decker

Toasted Wholewheat or White Bread · Hard-Boiled Eggs Turkey · Cooked Ham · Crispy Bacon · Emmentaler Cheese Extra Virgin Olive Oil · Mayonnaise · Baby Leaf Salad

Tuna Niçoise Wrap

Tortilla Wrap · Tuna · Green Beans Potatoes · Cherry Tomatoes · Hard-boiled Egg · Black Olives Baby Leaf Salad · Extra Virgin Olive Oil · Balsamic Vinaigrette

Veggie Ciabatta

Garlic and Rosemary Ciabatta Bread Grilled Vine Tomatoes · Marinated Bell Peppers Roasted Eggplant · Roasted Courgette · Hummous Tabouleh Salad · Fresh Herbs Extra Virgin Olive Oil · Balsamic Vinaigrette

Panini Italiani

Buffalo Mozzarella Cheese ∙ Pesto ∙ Tomatoes ∙ Arugula ∙ Extra Virgin Olive Oil

Tramezzino

Toasted Wholewheat or White Bread · Prosciutto Fresh Arugula · Sundried Tomatoes

Bruschetta

DESSERTS

Crème Brûlée

Baked Custard Cream · Egg Yolks · Cream Milk · Sugar · Burned Caramel Crust

Baked New York Cheesecake

Cream Cheese · Graham Cracker Crumbs · Whipped Cream · Sugar . Sour Cream · Cinnamon · Eggs · Fresh Strawberry · Strawberry Coulis

Bitter Chocolate Mousse

77% ‘Domori’ Arriba Dark Chocolate · Egg Yolk Cream · Milk · Sugar · Chocolate Shavings

CHEESES

Mixed Cheese Platter

It is Silversea’s pleasure to help you discover a World of Cheeses. Served with Celery Sticks, Dried Fruit, Nuts, Crackers and Homemade Bread.

ICE CREAMS

Vanilla Ice Cream

Tahitian Vanilla Bean

Chocolate Ice Cream

72% pure ‘Domori’ Chocolate

Nocciola Trilobata

Piemontese IGP Hazelnuts

Pistachio Ice Cream

Milk . Pure Pistachio Paste Bronte . Agriland Cream Preparation . Sugar . Splenda

Almond Ice Cream

Milk . Almond Paste Val di Noto . Agriland Cream Preparation . Sugar . Splenda

Gianduja Arancia

A ‘Turin’ traditional made from Hazelnuts and ‘Domori’ Cacao

Caffè ‘Illy’

Illy Coffee