



AZAMARA
CLUB CRUISES®

DISCOVERIES RESTAURANT

classic dinner favorites

Azamara Fruitini

Cold-Poached Shrimp with
Traditional Cocktail Sauce

Chicken Consommé
with Chives and Sherry

Caesar Salad with Parmesan Flakes
and Garlic Croutons
Available with Grilled Chicken or Shrimp

Sautéed Filet of Salmon with Herb Butter
and Provençal-Grilled Vegetables

Lemon-Marinated Grilled Chicken Breast

Broiled New York Strip Steak with
Café de Paris Butter or Sauce Béarnaise,
Steamed Vegetables, Creamed Spinach,
Baked Potato or Rice Pilaf

Selection of International Cheeses with
Artisan Breads, Fruits and Crackers

Tahitian Vanilla Crème Brûlée

New York Cheese Cake

Selection of Ice Creams, Sherbets
and Low-Fat Frozen Yogurts

Choice of Chocolate Fudge Sauce,
Vanilla Sauce, Butterscotch Sauce,
Raspberry Sauce, Chantilly Whipped Cream





AZAMARA
CLUB CRUISES®

DINNER MENU

appetizers

Vol Au Vent, Creamy Mushroom, Asparagus & Truffle Ragoût with Puff Pastry (v)

Gin-Fizzed Jumbo Shrimp Cocktail with Marie-Rose and American Cocktail Sauces

Cherry Wood Smoked Duck Breast, Asparagus, Micro Greens, Cointreau Orange Dressing and Caramelized Orange Zest



soups and salads

Creamy Yukon Gold Potato and Spinach Soup with Crispy Shallots (v)

Caramelized French Onion Soup, Roasted Garlic Baguette and Gruyère Cheese Melt

Chilled Carrot-Cardamom Bisque with Diced Lobster and Lemon-Flavored Cream

Baby Spinach, Roma Tomatoes, Buffalo Mozzarella and Focaccia Salad (v)

DRESSINGS OF THE DAY:

Italian, Garlic-Balsamic, Pesto

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Char-Grilled Vegetable Salad (v)

special pasta entrée

Singapore-Style Tiger Prawns and Slow-Roasted Pork, Wok-Fried with Rice Noodles, Chinese Cabbage, Bean Sprouts and Soy-Curry Sauce



healthy choice

Pan-Seared Sole Fillets Meunière, Wilted Spinach, Grilled Fennel and Wild Rice Pilaf



main courses

Pan-Fried Snapper with Saffron-Braised Potatoes, Fennel and Green Olive Dressing

Pan-Seared Pork Scaloppine 'Oscar' Topped with Crab Meat, Jalapeño-Spiked Hollandaise, Mâche Lettuce, Green Asparagus, Double Whipped Mashed Potatoes

Pan-Seared Turkey Tenderloin, Eggplant Parmigiana Cake, Tomato Coulis and Wilted Spinach

Roasted Tenderloin of Prime Beef with Marrow Crust, Sautéed Zucchini Spaghetti, Bacon-Potato Cake, Cabernet-Braised Shallots, Black Truffle Sauce

Potato Cake Napoleon, Glazed Asparagus, Morel Cream Sauce with Fresh Marjoram (v)



Vegetarian Selection (v)



AZAMARA
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DINNER MENU

appetizers

Tomato Tartare, Tomato Sorbet, Basil Oil
and Balsamic Reduction (v)

Smoked Salmon-Goat Cheese Roulade with
Fresh Herb Salad, Honey-Mustard Dressing

Chicken Gyoza with Ponzu Sauce



soups and salads

Cioppino Bay Soup with Shellfish
and Sourdough-Pesto Crostini

French Onion Soup with
Baked Gruyère Cheese Crouton

Chilled Aztec Chayote-Chocolate Bisque
with Yogurt and Honey (v)

Arugula, Papaya, Mango, Shaved Melon,
Mint and Witlof Salad (v)

FEATURED DRESSINGS OF THE DAY:

Citrus, Yogurt, Plum-Wine Vinaigrette

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Tandoori Chicken, Mixed Greens, Onion,
Raisins, Almonds and Pineapple,
with Indian Style Yogurt Dressing

special pasta entrée

Crab Meat Ravioli, with Shrimp, Zucchini,
Tomato Brunoise and Garlic Confit



healthy choice

Pan-Fried Sole Fillet on Pesto Potato Ragoût,
Broccolini, Yellow & Red Pepper Coulis



main courses

Crab Meat Parcel and Jumbo Shrimp on
Snow Peas, Grilled Fennel, Spinach,
Champagne Beurre Blanc Drizzle

Crispy Crêpes Filled with Oriental-Style Duck
on Stir Fried Vegetables

Chicken Parmigiana Served with
Zucchini Spaghetti, Fingerling Potatoes,
Grilled Eggplant and Chunky Tomato Sauce

Braised Lamb Shank on Root Vegetables
and White Bean Cassoulet, Rosemary Jus

French Potato Pie, Chestnut-Stuffed Mushroom,
Grilled Tomato Wedges and Sorrel Sauce (v)



Vegetarian Selection (v)



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DINNER MENU

appetizers

Goat Cheese and Potato Tian,
Green Pepper Coulis with Chive Oil (v)

Cauliflower Panna Cotta with
Caviar and Crab Meat Salad,
Topped with Champagne Sabayon

Fire Cracker Shrimp with Opal Basil,
Aurora Sauce and Pink Peppercorns



soups and salads

Velvety Roasted Red Bell Pepper-Corn Chowder (v)

Louisiana Gumbo with Smoked Chicken,
Andouille Sausage and Okra

Chilled Anjou Pear Bisque with Cinnamon Dust,
Toasted Almond Slivers (v)

Fennel and Orange Salad with Arugula and Dill (v)

DRESSINGS OF THE DAY:

French, Ranch, Citrus Vinaigrette

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Asian Spicy Ahi Tuna Salad with Black
Sesame Seeds and Ponzu Dressing

special pasta entrée

Blue Cheese Filled Gnocchi,
Tossed with a Mascarpone, Grana
and Sage Cream Reduction (v)



healthy choice

Coconut-Crusted Shrimp on Curried
Diced Potatoes, Mango, Baby Bok Choy,
Sour Cream-Red Pepper Coulis



main courses

Charred Halibut on a Crab Mille-Feuille,
Sautéed Asparagus, Butternut Squash Purée
and Artichoke Aioli

Tandoori-Baked Lamb Loin with
Eggplant and Spinach Roulade, Lentil Stew,
Raita and Fresh Cilantro

Grilled Veal Chop with Bacon-Spiked
Brussels Sprouts, Roasted Pontiac Potato Stack
and Forest Mushroom Glaze

Slow-Roasted Prime Rib with Horseradish
Mashed Potatoes, Sautéed Root Vegetables,
Natural Beef au Jus

Empanada Stuffed with Soft-Baked Eggplant,
Onion and Zucchini, Warm Papaya-Black Bean
Salsa with Coriander (v)



Vegetarian Selection (v)



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DINNER MENU

appetizers

Baked Brie with Pinot Noir-Poached Pear
and Hot Plum Jam (v)

Fresh Lime-Scented Prawns and Avocado
with Thousand Island Dressing

Thai-Inspired Beef Tenderloin Salad, Belgian Endive,
Watercress, Cilantro & Lime Dressing



soups and salads

Pacific Oyster and Spinach Soup
with Coconut Milk

French Cream of Celery
with Crispy Bacon Bits

Gazpacho with Sour Cream Quenelle
and Fried Basil (v)

Witlof, Escarole, Red Oak,
Green Asparagus and Spanish Onions (v)

DRESSINGS OF THE DAY:

Ranch, Italian, Shallot Vinaigrette

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Tomato and Blue Cheese Salad
with Red Onion and Chives (v)

special pasta entrée

Fried Pork Dumplings on Baby Bok Choy,
Sweet & Sour Glaze



healthy choice

Rare Seared Yellowfin Tuna, Stir-Fried Scallion and
Ginger Jasmine Rice, Edamame and Shoyu Glaze



main courses

Grilled Lemon and Herb-Flavored Grouper,
Haricots Verts, Baked Zucchini,
Gratinated Eggplant with Sauce Provençale

Pan-Seared Chicken Breast stuffed
with Ricotta and Leek, Parmesan Crusted
Potatoes and Green Beans

Sautéed Duck Breast with Orange-Flavored
Honey and Pink Pepper, Braised Carrots,
Potato Blinis with Foie de Canard

Surf and Turf

Grilled Filet Mignon and Half Lobster Tail,
Potatoes Boulangères, Green Asparagus,
Basil & Lemon Hollandaise

Marinated, Grilled and Baked Eggplant
with Yellow Squash, Crouton and
Onion-Stuffed Tomato Provençale (v)



Vegetarian Selection (v)



AZAMARA
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DINNER MENU

appetizers

Ricotta Cheese Ravioli (v)

Cajun Spiced Seared Tuna with Pickled Vegetables,
Wasabi Mayonnaise and Soy Dressing

Shaved Bresaola and Yukon Gold Potato Salad,
Arugula and Lemon Dressing



soups and salads

Pumpkin Bisque with Caramelized Apples (v)

Rustic Cannellini Bean Soup,
Fresh Basil and Roasted Tomatoes

Chilled Vichyssoise with Potato Chips and Caviar

Mixed Greens, Sliced Cucumbers, Arugula,
Shredded Carrots, Red Radishes and Radicchio (v)

DRESSINGS OF THE DAY:

Roquefort, Honey Mustard, Red Wine Vinaigrette

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Roasted Baby Beet, Egg,
Cherry Tomato and Bacon

special pasta entrée

Pappardelle with Tasso Ham Carbonara
and Pecorino Cheese



healthy choice

Pan-Seared Grouper Fillet, Garlic Roasted Potatoes,
Sautéed Artichokes, Green Beans,
Lime Beurre Blanc with Toasted Pine Nuts



main courses

Lemon-Thyme Baked Salmon with
Succotash Squash and Edamame Beans,
Vidalia Onion and Celery Salad,
Green and Yellow Bell Pepper Syrup

Grilled Deboned Quails, Cheese Polenta Cake,
Sautéed Spinach, Portobello Confit
and Balsamic Reduction

Tasting of Beef and Veal Tenderloin, Herb Spätzle,
Fava Bean Purée, Carrots and Morel Sauce

Broiled New York Strip Steak with
Bronzed Shallot-Scallion Butter, Fingerling Potatoes,
Eggplant Cannelloni Filled with Vegetable Ratatouille

Veggie Cutlets on Sautéed Garlic Spinach,
Red and Yellow Pepper Syrup Drizzle (v)



Vegetarian Selection (v)



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DINNER MENU

appetizers

Crisp Veggie Spring Roll with
Orange & Red Onion Marmalade (v)

Smoked Salmon Napoleon on Pumpernickel Bread
with Cream Cheese and Caviar

Mediterranean Antipasto

Salami, Olives, Prosciutto, Spanish Omelette,
Grilled Vegetables and Mâche Lettuce



soups and salads

New England Clam Chowder with Fresh Chives

Green Lentil Soup with Roasted Root Vegetables

Chilled Vine-Ripe Tomato Soup Topped
with Sweet Ricotta Cheese (v)

Tomato, Egg, Watercress and Frisée Salad (v)

DRESSINGS OF THE DAY:

Bacon-Ranch, Balsamic Vinaigrette, Blue Cheese

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Forest Mushroom Confit Salad with
Grilled Zucchini and Squash Ribbons (v)

special pasta entrée

Penne Pasta, Vodka and Shrimp Sauce



healthy choice

Grigliata Mista, Combination of Shrimp,
Scallops and White Fish Fillet,
Mediterranean Herbs on
Portuguese Baked Potatoes



main courses

Pan-Seared Halibut with Flash-Fried Spinach,
Toasted Almonds, Parsley Potatoes,
Steamed Carrots and Shallot Sauce

Duet of Pork and Veal Tenderloin,
Béarnaise Sauce, Sautéed Pearl Onions
with Pancetta and Port Glaze

Breaded Veal Schnitzel Served with
Cucumber Potato Salad and Lingonberry Sauce

Roasted Double Lamb Cutlet, Fennel-Potato Risotto,
Yellow Squash, Sugar Peas, Shallot-Merlot Glaze

Mascarpone Cheese and Spinach Ravioli,
Creamy Tomato-Basil Sauce (v)



Vegetarian Selection (v)



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DINNER MENU

appetizers

Indian Vegetable Samosa with
Coriander Chutney and Tamarind Glaze (v)

Crispy Fried Maryland Crab Cake with
Baby Salad and Rémoulade Sauce

Cantaloupe and Prosciutto Ham with Grissini



soups and salads

Red Pepper Soup with Cumin-Flavored Cream (v)

Clear Oxtail Consommé with
Turnips, Leeks and Sherry

Chilled Bulgarian Cucumber-Yogurt Soup
with Fresh Dill (v)

Lollo Rosso, Baby Spinach,
Red Onion and Tomatoes (v)

DRESSINGS OF THE DAY:

Honey Mustard, Citrus, Raspberry Vinaigrette

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Pumpkin, Feta Cheese, Kalamata Olives,
Spinach and Cherry Tomatoes (v)

special pasta entrée

Tagliatellie with Clams, Mussels and Shrimp

Traditional Ligurian Pesto Sauce



healthy choice

Seared Chilean Sea Bass on Quinoa Grains with
Crisp Herb Salad, Warm Ratatouille Vinaigrette



main courses

Horseradish-Crusted Salmon Medallion,
Celeriac Russet Potato Mash, Snow Peas,
Lemon Beurre Blanc and Sweet Mustard Drizzle

Duck Leg Confit, Mushroom Risotto Cake,
Cheese Cauliflower, Snow Peas, Thyme Duck Jus

Grilled Deboned Cornish Hen, Mixed Herbs,
Scalloped Sweet Potatoes, Sautéed Garlic
Green Beans and Pan Gravy

Beef Stroganoff

Sautéed Tenderloin Tips in a
Paprika-Scented Mushroom Sauce

Pan-Fried Vegetable Croquette with Cashews,
Sautéed Spinach in Coconut Cream, Zucchini
and Yellow Squash, Thai Curry Sauce (v)



Vegetarian Selection (v)



AZAMARA
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DINNER MENU

appetizers

Moussaka

Timbale of Grilled Eggplant, Zucchini, Roasted Tomato, Greek Herbs, Kalamata Olive Coulis and Parsley Pesto (v)

Asian-inspired Tuna, Jalapeños, Spicy Japanese Mayonnaise, Tobiko Eggs and Truffle Oil

Carpaccio of Beef Tenderloin with Artichoke Roman-Style Dressing, Baby Lettuce and Garlic Chips

soups and salads

Light Cream of Chicken and Wild Rice Gumbo

Bouillabaisse of Lobster, Clams, Shrimp and Mussels with Fiery Rouille Baguette

Chilled Papaya Bisque with Crisp Tostones (v)

Iceberg Lettuce Wedge with Sliced Tomatoes and Red Onions (v)

DRESSINGS OF THE DAY:

French, Blue Cheese, Asian Vinaigrette

Always Available:

Traditional and Fat-Free Dressings

salad entrée

Anjou Pear and Gorgonzola Salad, Lettuce, Port Wine Drizzle (v)

special pasta entrée

Ricotta Manicotti Baked with Béchamel Sauce and Parmesan, White Bolognese and Mushroom Sauce

healthy choice

Paella de Mariscos

Traditional Seafood Paella of Calamari, Mussels, Shrimp and Scallops, Served with Saffron-Vegetable Rice and Garnished with Green Peas

main courses

Mélange of Half Broiled Lobster Tail, Shrimp and Scallops with Lobster Risotto, Haricots, Verts and Drawn Butter

Pink Roasted Pork Tenderloin Wrapped in Prosciutto, Scalloped Potatoes, Savoy Cabbage and Bacon Stew, Broccoli, Sage Jus

Osso Buco, Braised Veal Shank with Root Vegetables on Soft Polenta, Cherry Tomatoes, Mushrooms and Gremolata

Grilled Venison Loin, Butternut Squash, Roasted Shallots, Mâche Lettuce and Black Cherry Jus

Baked Tomatoes Stuffed with Eggplant Caviar, Onions and Dates, Butternut Squash Sauce with Toasted Pumpkin Seeds (v)

Vegetarian Selection (v)





AZAMARA
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DINNER MENU

appetizers

Risotto ai Funghi

White Truffle Oil Scented Risotto with Portobello Confit and Forest Mushrooms (v)

Salmon Tartare with Red Bliss Potato Salad and Saffron Mayonnaise

Azamara Country Pâté

Dried Sherry Confit, Port Wine Aspic and Cumberland Sauce

special pasta entrée

Orecchiette with Lobster and Cognac Ragoût, Roma Tomatoes and Green Asparagus Spears



healthy choice

Baked Snapper Fillet, Parsnip Mash, Baby Corn, Broccolini, Candied Meyer Lemon Beurre Blanc



soups and salads

Red Lentil, Carrot, Celery and Turnip Soup with Tasso Ham

Tomato Broth with Orzo and Cilantro Pesto

Chilled Avocado and Watermelon Soup (v)

Boston & Frisée Lettuce with Marinated Artichokes and Grilled Vegetables (v)

FEATURED DRESSINGS OF THE DAY:

Gorgonzola, Italian, Pomegranate-Lime Vinaigrette

Always Available:

Traditional and Fat-Free Dressings

main courses

Beer Battered Cod Fillet with Steak Fries, Pea Purée, Wilted Spinach, Rémoulade Sauce

Seared Duck Breast on Brioche Crouton, Granny Smith Apple Compote, Port Wine-Cinnamon and Apple Syrup

Corn-Fed Chicken Breast, Sautéed Garlic Potatoes, Spinach, Asparagus, Caramelized Golden Shallot Sauce

Grilled Five-Spice Lamb Chops with Acorn Squash and Eggplant Hash, Broiled Tomato Wedges and Lamb Jus

Leek and Potato Bonbonnière

Stuffed with Vegetable Ratatouille and Red Pepper Sauce (v)

salad entrée

Mesclun Lettuce with Sliced Loin of Lamb on Lentils, Sun-Dried Cherries, Tarragon Vinaigrette



Vegetarian Selection (v)



AZAMARA
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DINNER MENU

appetizers

Roasted Pumpkin, Pine Nut,
Arugula and Fennel Salad,
Balsamic Reduction and Basil Oil (v)

Coquilles St. Jacques

Scallops in Creamy White Wine Sauce
Baked in Half Shell with Parmesan Cheese

Vitello Tonnato

Chilled Slices of Tender Veal Loin with
a Silky Tuna and Caperberry Sauce



soups and salads

Mussel and Leek Bisque
with Curry Crème Fraîche

Caramelized Cauliflower Chowder
with White Truffle Dust

Chilled Tropical Fruit Soup with
Brunoise of Kiwi, Mango and Papaya (v)

Avocado, Cherry Tomatoes, Lollo Rosso,
Frisée Lettuce and Artichoke Wedges (v)

FEATURED DRESSINGS OF THE DAY:

French, Honey Mustard, Citrus Vinaigrette

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Contemporary Niçoise Salad
with Seared Tuna Loin

special pasta entrée

Osso Buco Ravioli, Root Vegetables,
Veal and Tomato Reduction



healthy choice

Sukiyaki Chicken Slivers, Wok-Fried
with Noodles and Vegetables



main courses

Pan-Fried Grouper with Fennel, Artichoke &
Orange Salad, Almond Aioli and
Burnt Orange Dressing

Seared Arctic Char on Gnocchi Pasta
with Creamy Leek and Morel Sauce

Tagliata di Manzo

Sliced NY Steak on Parsnip Mash,
Shiitake Mushrooms, Veal Jus and Chive Oil

Braised Beef Short Ribs in Red Wine Sauce on
Mascarpone Mashed Potatoes, Braised Belgian
Endive, Green Asparagus and Grilled Carrots

Golden Rice Cakes with Sweet Potatoes,
Curried Chick Peas, Roasted Vegetables,
Lilikoi-Mango-Ginger Sauce (v)



Vegetarian Selection (v)



AZAMARA
CLUB CRUISES®

DINNER MENU

appetizers

Vietnamese Rice Paper Wrap with Shredded Chinese Cabbage, Mango Sticks, Cucumber, Basil, Cilantro and Spicy Asian Sauce (v)

Classic Escargots à la “Bourguignonne” and French Crouton Stick

Rondelle Ricotta and Spinach, Beef Ragoût and Crispy Prosciutto



soups and salads

Minestrone Genovese – Soft Cooked Vegetables with Spinach, Beans and Pesto (v)

Creamed Onion Soup with Apple Cider and Crisp Onion Rings

Chilled Pumpkin Bisque with Honey and Pears (v)

Boston Lettuce with Chopped Eggs and Chives (v)

FEATURED DRESSINGS OF THE DAY:

Blue Cheese, Red Wine, Balsamic Vinaigrette

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Crisp Soft Shell Crab and Arugula with Snow Peas, Bean Sprouts, Japanese Ginger Dressing

special pasta entrée

Risotto al Pomodoro, Risotto with Cherry Tomatoes, Basil, Mozzarella Cheese, Char-Grilled Vegetables (v)



healthy choice

Poached Sea Bass in Bouillabaisse Broth, Asparagus, Charred Corn, Cherry Tomatoes with Rouille Crouton



main courses

Bronzed Scallops & Pan-Fried Sole Fillet with Wilted Spinach, Crispy Potato Cakes and Black Truffle-Infused Hollandaise Sauce

Trio of Cornish Hen, Duck and Pheasant Breast, Mashed Potatoes, Sauerkraut and Port Glaze

Veal Saltimbocca

Veal Scaloppini wrapped in Parma Ham and Fresh Sage Served with Grilled Zucchini, Porcini and Crimini Mushroom Risotto, Marsala Wine Sauce

Grilled Rib-Eye Steak

Mashed Potatoes, Yellow Squash, Red Pepper and Merlot Reduction

Asian Vegetable Turnover with Wild Rice and Ratatouille (v)



Vegetarian Selection (v)



AZAMARA
CLUB CRUISES®

DINNER MENU

appetizers

Frisée Lettuce with Roasted Baby Beets,
Goat Cheese Crumbles, Beetroot Dressing
and Chive Oil Drizzle (v)

Shrimp Salad, Tomato and Avocado
with Bell Pepper Orange Dressing,
Crosthini and Black Olive Tapenade

Char Sui Style Chicken, Bacon and
Broccoli Roulade, Ginger, Garlic,
Toasted with Sesame Seeds



soups and salads

Tuscany Beef Broth with Cheese Tortellini
and Fresh Basil

Bermuda Fish Chowder with Bell Pepper,
Gosling Rum and Hot Sherry Pepper Drizzle

Mangozpacho:
Tropical Fruit and Tomato Soup with
Lime and Candied Ginger (v)

Radicchio Caesar Salad

FEATURED DRESSINGS OF THE DAY:

Caesar, Herb, Balsamic Vinaigrette

Always Available:

Traditional and Fat-Free Dressings



salad entrée

Greek Salad with Marinated Feta Cheese
and Tiger Shrimp

special pasta entrée

Pappardelle with Radicchio and Pancetta Sauce



healthy choice

CHEF'S CHOICE

Our Chef's Choice of Fish Served with
Lobster Ravioli, Corn-Crustacean Sauce,
Asparagus and Chive Oil



main courses

Salmon & Scallop Brochette, Asian Stir-Fried
Vegetables, Jasmine Rice, Soy and Unagi Glaze

Baked Turkey Roll Filled with Apples,
Apricots, and Walnuts, Served
with Crimini Mushrooms and Broccoli

Grilled Pork Loin Steak, Tomato Provençale
and Shiraz Reduction

Whole Roasted Beef Strip Loin,
Brushed with Dijon Mustard, Potato Cake,
Root Vegetables and Sautéed Green Peas

Tamarind Vegetable Curry on Basmati Rice
with Raita, Mango Chutney and
Crisp Fried Pappadums (v)



Vegetarian Selection (v)



AZAMARA
CLUB CRUISES®

DINNER MENU

appetizers

Tomato Tartare, Tomato Sorbet,
Basil Oil and Balsamic Reduction (v)

Smoked Salmon-Goat Cheese Roulade with
Fresh Herb Salad, Honey-Mustard Dressing

Chicken Gyoza with Ponzu Sauce



soups and salads

Shellfish Broth with
Tobiko Spätzle and Peppers

Sweet Potato Bisque with
Turnips and Whipped Cream

Tropical Gazpacho with Watermelon,
Honeydew and Cantaloupe (v)

Mesclun Mix, Hearts of Palm, Red Radish,
Cherry Tomatoes, Button Mushrooms
and Sliced Red Onions (v)

FEATURED DRESSINGS OF THE DAY:

Italian, Creamy-Lemon Garlic,
Red Wine Vinaigrette

Always Available:

Traditional and Fat-Free Dressings

special pasta entrée

Chicken and Shrimp Pad Thai Noodles,
Roasted Peanuts, Scallions and Cilantro



healthy choice

Pan-Seared Sea Scallops with Moroccan Couscous,
Vegetable Tajine and Pink Peppercorn Sauce



main courses

Blackened Grouper Fillet, Tomato, Red Onion
and Roasted Pepper, Avocado Aioli Dressing

Roasted Chestnut-Crusted Venison Loin
with Port Wine Sauce, Braised Red Cabbage
and Potato Mousseline

Cumin Spiced Rack of Lamb, Japanese Ratatouille,
Wasabi Mashed Potato and Lamb Jus

Grilled T-Bone Steak alla Fiorentina,
Steak Fries, Sautéed Green Beans,
Pearl Onion and Pancetta Confit

Herbed Crêpes Stuffed with Eggplant Ratatouille,
Celery Cream Sauce with Fried Leeks (v)

salad entrée

Smoked Fish Platter with Asparagus,
Watercress and Horseradish Cream



Vegetarian Selection (v)



AZAMARA
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DINNER MENU

appetizers

Semi-Dried Tomatoes, Buffalo Mozzarella,
Arugula and Eggplant Salad,
Pesto Brioche Crouton, Herb-Pine Nut Oil (v)

Sea Scallops on Thai Risotto
and Chicken Galangal Soup

Marinated Grilled Beef, Spicy Glass Noodle Salad
and Enoki Mushrooms



soups and salads

Cream of Asparagus Infused with Lemon (v)

Hot and Sour Thai Seafood Soup with
Shiitake Mushrooms and Lemongrass

Chilled Strawberry Bisque with
Champagne and Fresh Mint

Mediterranean Salad Medley with Shaved Fennel,
Tomatoes, Kalamata Olives and Basil (v)

FEATURED DRESSINGS OF THE DAY:

Creamy Tarragon, French, Balsamic Vinaigrette

Always Available:

Traditional and Fat-Free Dressings

salad entrée

Shrimp Ceviche with Lime, Garlic, Green Peppers,
Scallions and Cilantro, Market-Fresh Field Greens,
Spicy Tomato Vinaigrette and Sweet Potato Chips

special pasta entrée

Conchiglie Stuffed with Ricotta and Spinach,
Baked with Romano Cheese on Arrabiata Sauce



healthy choice

Pan Seared Tuna Steak, Mediterranean Potatoes
and Olive Bake, Grilled Vegetables,
Garlic-Oregano and Lemon Dressing



main courses

Grilled Split Lobster, Chive Hollandaise,
Herb Potatoes and Drawn Butter,
Roasted Loin of Veal, Fondant Potatoes,
Artichokes and Mushroom Ragoût, Port Wine Glaze

Roasted Deboned Quail Wrapped in Prosciutto,
Vegetable Stuffing, Spinach and Potato Croquettes

Prime Rib of Beef with Scalloped Potatoes,
Cauliflower, Haricots Verts, Beef Jus

Wild Mushroom Polenta Cake on
Zucchini Spaghetti, Fried Parsnip,
Cherry Tomatoes and Roasted Poblano Sauce (v)



Vegetarian Selection (v)