

## Bar Service

### Apéritifs

A selection of fruit juices and soft drinks

Bacardi Rum, Campari, Gin, Jack Daniels, Rye,  
Sweet or Dry Sherry, Sweet or Dry Vermouth,  
Vodka, Scotch Whisky, Malt Whisky

A selection of international beers

### Cocktails

Black Russian, Bloody Mary, Bucks Fizz,  
Champagne Cocktail, Cosmopolitan (US routes),  
Fantasy Island, Kir Royal, Manhattan,  
Martini Cocktail Classic, Screwdriver, Vodka Martini

### Wines

A selection of fine wines from internationally  
renowned vineyards of the old and new world

Champagne Brut

### Liqueurs

Baileys Irish Cream, premium Cognac, Cointreau,  
Drambuie, Late Bottled Vintage Port, Tia Maria

### Juice

### Fruit

### Main Course

## Breakfast

### Fresh fruit juice

### Fresh seasonal fruit

### Fiesta omelette

cheese filled omelette, topped with sliced black olives,  
grated cheese and sautéed red peppers, served with  
fresh button mushrooms, savoury potato wedges  
and a roasted plum tomato with black pepper

### Poached eggs

Norwegian style poached eggs with smoked salmon,  
creamy spinach and dill flavoured Hollandaise sauce,  
accompanied with grilled lamb loin and chicken  
sausage, and sautéed wild mushrooms

### String hoppers

traditional Sri Lankan breakfast made with curled rice  
noodles, served with an egg and potato curry

### Cheese selection

which includes red Leicester, bel paese, Tilster and  
chèvre cheese, served with an array of garnishes  
which includes crudités and olives

### Bread

### Bread basket

a variety of freshly baked breads, croissants and  
breakfast pastries, served with butter and preserves

### Beverages

### Tea

Ceylon, China, Earl Grey, Camomile

### Coffee

freshly brewed, decaffeinated, espresso and cappuccino

## Lunch

### Canapés

Selection of cold canapés

### Appetiser

#### Seafood roulade

roulade of assorted seafood, served on a pasta salad, accompanied by grilled vegetables

#### Thai beef salad

with Thai spices and condiments, accompanied by rice noodles

### Main Course

#### Grilled sirloin steak

topped with a mushroom sauce, served with pumpkin and potato quenelles, carrot batons and buttered broccoli

#### Devilled chicken

spicy Sri Lankan chicken dish made with onions and peppers, accompanied with brinjal pahi and vegetable fried rice

#### Fish in black bean sauce

Oriental style fish in fermented black bean sauce, served with noodles and ginger vegetables

### Dessert

#### Mont Blanc gâteau

white and dark chocolate gâteau with berry compote

### Cheese

International cheese selection

### Fruit

Fresh seasonal fruit

### Beverages

#### Tea

Ceylon, China, Earl Grey, Camomile

#### Coffee

freshly brewed, decaffeinated, espresso and cappuccino

#### Chocolates