

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

Breakfast

Juice

Fresh fruit juice

Fruit

Fresh seasonal fruit

Main Course

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