

Sunset Summer Cruise Menu

(Note: The buffet changes 3 times in a year)

Buffet from May 28 - June 25, 2025

Starters & Salads:

- Shrimp cocktail
- Eggplant rolls with cream cheese (vegetarian)
- Marinated bulgur with roasted tomatoes and fresh mint (vegan)
- Mixed salad with tomatoes and basil dressing (vegan)
- Tomato-mozzarella salad with homemade pesto dressing (vegetarian)

Soup:

- Chilled cucumber soup (vegetarian)

Main Courses:

- Tagliatelle with juicy chicken in creamy lemon-cheese sauce
- Souvlaki – tender pork skewers with potato slices
- Grilled pike-perch fillet with pan-fried vegetables in herb-mustard sauce
- Vegan chickpea curry with lime rice (vegetarian and vegan)

Desserts:

- Cream slice variations
- Fresh fruit (vegan)

Included cocktail:

- 1x Tom Collins
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Buffet from July 2 – August 13, 2025

Starters & Salads:

- Roast beef with seasonal vegetables

- Salmon-spinach roll
- Gratinated tomatoes (vegan)
- Mexican bean salad with corn and lime (vegan)
- Mixed salad with feta cheese and pomegranate (vegetarian)

Soup:

- Andalusian gazpacho (vegan)

Main Courses:

- Grilled chicken breast with herb potatoes and gravy
- Grilled Norwegian salmon fillet with mixed vegetables
- Spaghetti in light lemon cream sauce with parsley (vegetarian)
- Stuffed eggplant with tomato bulgur, yogurt, and mint (vegan)

Desserts:

- Chocolate fountain with fresh fruit

Included cocktail:

- 1x River Pearl – Prosecco, elderflower syrup, white vermouth, splash of lemon juice

Buffet from August 20 – September 17, 2025

Starters & Salads:

- Tomato-mozzarella skewers with basil (vegetarian)
 - Prosciutto and cream cheese wraps
 - Stuffed zucchini with ricotta (vegetarian)
- Lamb's lettuce with caramelized onions, feta, and apple (vegan)
- Mediterranean pasta salad with vegetables and pesto dressing (vegetarian)

Soup:

- Cold strawberry cream soup (vegetarian)

Main Courses:

- Grilled chicken fillet in lemon-white wine sauce with mixed vegetables
 - Pork medallions with rosemary and mashed potatoes
 - Marinated shrimp skewers with garlic aioli dip
 - Oven-roasted vegetables (vegan)

Desserts:

- Greek yogurt with marinated peaches and honey
 - Fresh fruit salad with mint (vegan)

Included cocktail:

- 1x Admiral's Breeze – Gin, cucumber, basil, fresh lemon juice, soda