



AT THE GLANCE 2022



MENU-A

SHIPS:

- Mardi Gras
- Panorama
- Radiance

WINE:

- 196897 WINE SPARKLING DOMAINE CHANDON BRUT 750 ML
- 550205 WINE CABERNET SAUVIGNON LAYER CAKE CALIFORNIA 750 ML
- 511840 WINE SAUVIGNON BLANC OYSTER BAY 750 ML
- 185947 PORT SIX GRAPES GRAHAMS 750 ML

CARNIVAL Mardi Gras
November 20th, 2021



GUEST NAME, welcome to an extraordinary gastronomic experience like no other.

Executive Chef Joaquim Dias presents an exclusive selection of expertly crafted dishes creatively conceived for your degustation, using the finest seasonal ingredients from our ports of call.

"It is my passion to delight our guests' palate with creative, tasty and elegant dishes"—Chef JOAQUIM

SHRIMP & SEARED PORK BELLY

butternut floral, burnt miso, roasted shallot & merlot jus

DUCK*

pan grilled and confit, matured carrot, elderflower cider onion, dark cherry glaze

SEA BASS

rosemary bubble, compressed cucumber, cauliflower champagne cream, salmon bacon, harissa maple marmalade

LAMB*

yogurt gruyère fondue, deconstructed sriracha blueberry essence in browned butter

SALT BAKED BEET

miso glazed eggplant, parsley & hon shimeji emulsion, preserved coriander oil

BEEF*

prime sirloin, pear umami, horseradish, sherry, mustards

CHOCOLATE, COFFEE, COCOA

butter crumbs, shortbread, frozen milk, salted honey

PÂTISSERIE ART

EXECUTIVE CHEF | JOAQUIM DIAS

With 22 years of international culinary experience, Chef Joaquim's elaborate creations are inspired by a combination of traditional cuisine and current multicultural trends. He has trained under Michelin Chef de Cuisine Georges Blanc in Vonnas, France and has mastered his craft in Milano, Italy and Goa, India.

Please inform your chef if you have any food allergies

* Public Health Advisory: Consuming raw or undercooked meats, poultry may increase your risk for foodborne illness, specially if you have certain medical conditions.

MENU-B

SHIPS:

- Ecstasy
- Elation
- Sensation
- Paradise
- Spirit
- Legend
- Miracle
- Pride
- Conquest
- Freedom
- Glory
- Liberty
- Splendor
- Valor
- Sunshine
- Sunrise
- Dream
- Breeze
- Magic
- Vista
- Horizon

WINE:

- 195988 -WINE SPARKLING DUC DE VALMER 750ML
- 565622 BANROCK STATION
- 528922 PINOT GRIGIO ECCO DOMANI

CARNIVAL SHIP
November 20th, 2021



GUEST NAME, welcome to an extraordinary gastronomic experience like no other.

Executive Chef Siva presents an exclusive selection of expertly crafted dishes creatively conceived for your degustation, using the finest seasonal ingredients from our ports of call.

"It is my passion to delight our guests' palate with creative, tasty and elegant dishes"—Chef Siva

CHEF'S TASTE

hazelnut cookie, frozen raspberry, greek yogurt
crispy pork belly, bacon snow, kimchi glass & foam
sesame olive sponge, passion fruit, eggplant dusted candy floss

DUCK*

8 days dry aged duck, north african spice, plum, parsnip puree, duck jus, butter & wine emulsion

OUR SURF & TURF

lobster bisque sphere, dehydrated onion soup, beef tea

SEA BASS

olive oil poached, almond parmesan cream, slivers edamame & almond, burnt champagne vinegar butter

LAMB*

smoked lamb, provolone & pickled radish roll, lamb pastrami, lamb neck croquette

PRIME NEW YORK STRIP*

burnt butter, milk chips, sweet potato mash, warm cheddar jus

PÂTISSERIE ART

raspberry yogurt sponge, cognac cream, lemon & olive cremeux
raspberry ganache, reconstructed pastry croustillant
dark chocolate, mardi-gras feuillantine flakes

MIGNARDISES

burnt custard tart
almond chocolate, caramel
raspberry licorice, elderflower caviar

EXECUTIVE CHEF | SVAGURUNATHAN

Chef Siva has been pleasing the palates of carnival for over two decades with his acclaimed culinary knowledge and unique cooking style. Born in the south of India, trained in Mumbai, and currently cooking in the Western World. After graduated from Institute of Hotel Management in Trivandrum, he started his career with many finest hotels in India for seven years.

A connoisseur of Native Malabar cuisines with a modern twist, Siva grew up in this exquisite state, known as "God's own country" and moved to Carnival to begin his culinary journey to delight the world of gastronomy.

Please inform your chef if you have any food allergies

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PLATE PRESENTATION:

Reception

MENU-A

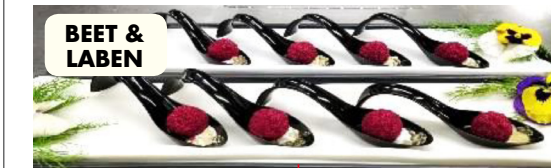


- Mardi Gras
- Panorama
- Radiance

MENU-B



- Vista
- Horizon
- Sunrise



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PLATE PRESENTATION: BREAD

MENU-A



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MENU-B



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PLATE PRESENTATION:

MENU-A

SHRIMP & SEARED PORK BELLY
 butternut floral, burnt miso, roasted shallot & merlot jus



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MENU-B

CHEF'S TASTE
 hazelnut cookie, frozen raspberry, greek yogurt
 crispy pork belly, bacon snow, kimchi glass & foam
 sesame olive sponge, passion fruit, eggplant dusted candy floss



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PLATE PRESENTATION:

MENU-A

DUCK*
pan grilled and confit, matured carrot, elderflower cider onion,
dark cherry glaze



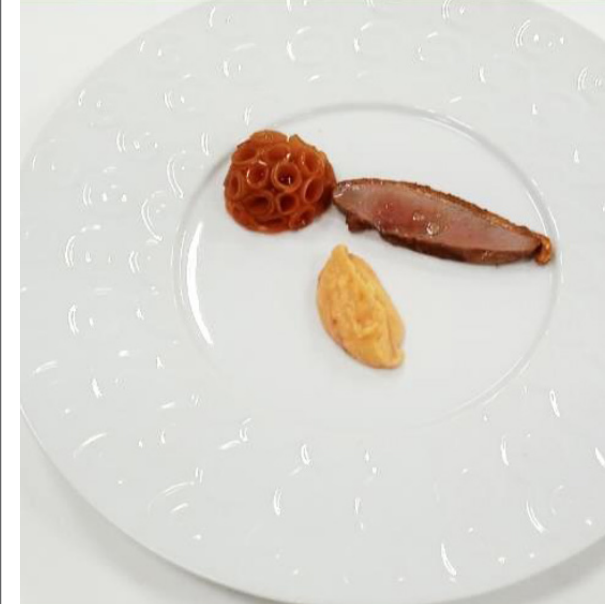
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MENU-B

DUCK*
8 days dry aged duck, north african spice, plum, parsnip puree,
duck jus, butter & wine emulsion



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PLATE PRESENTATION:

MENU-A

SEA BASS
 rosemary bubble, compressed cucumber, cauliflower champagne cream,
 salmon bacon, harissa maple marmalade



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MENU-B

OUR SURF & TURF
 lobster bisque sphere, dehydrated onion soup, beef tea



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PLATE PRESENTATION:

MENU-A

LAMB*
yogurt gruyère fondue, deconstructed sriracha
blueberry essence in browned butter



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MENU-B

SEA BASS
olive oil poached, almond parmesan cream, slivers edamame & almond,
burnt champagne vinegar butter



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PLATE PRESENTATION:

MENU-A

SALT BAKED BEET
miso glazed eggplant, parsley & hon shimeji emulsion,
preserved coriander oil



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MENU-B

LAMB*
smoked lamb, provolone & pickled radish roll, lamb pastrami,
lamb neck croquette



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PLATE PRESENTATION:

MENU-A

BEEF*
prime sirloin, pear umami, horseradish,
sherry, mustards



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MENU-B

PRIME NEW YORK STRIP*
earth clay baked, burnt butter, milk chips,
sweet potato mash, warm cheddar jus



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PLATE PRESENTATION:

MENU-A

CHOCOLATE, COFFEE, COCOA
butter crumbs, shortbread, frozen milk, salted honey



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MENU-B

PATISSERIE ART
raspberry yogurt sponge, cognac cream, lemon & olive cremeux
raspberry ganache, reconstructed pastry croustillant
dark chocolate, mardi-gras feuillantine flakes



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PLATE PRESENTATION:

MENU-A PÂTISSERIE ART



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MENU-B MIGNARDISES burnt custard tart almond chocolate, caramel raspberry licorice, elderflower caviar



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