



FRONTIER



CELEBRATING THE SIGNATURE FLAVOURS OF ALASKA

Championing native ingredients of Alaskan provenance, this menu is a culinary celebration of fresh seasonal produce and foraged flavours. Sourced from regional suppliers who live and breathe the Great Land, our chefs have distilled the essence of Alaska's fiercely local dining scene into dishes that offer a true taste of the last frontier.



APPETISERS

Foraged Wild Sloe & Garlic Venison Salami

Red onion marmalade, toasted sourdough & watercress

Bering Strait Snow Crab Risotto

with baby leeks and local IPA

Hand Carved Alaskan Smoked Salmon

Horseradish cream, cucumber & red onion pickle

Split Grilled Gulf of Alaska Langoustine

Seaweed butter & lime

Forest Roasted Beetroot

Soured cream & hazelnuts



 Plant-based.  Vegetarian.  Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTRÉES

Roasted Alaskan Halibut

Slow cooked fennel with harissa, cocotte potato, saffron cream sauce

Anchorage Goose Breast

Braised red cabbage, baked apple, foraged juniper jus, winter root purée, lyonnaise potatoes

Roasted Arctic Cod

Potato purée, horseradish & herb butter, seaweed seasoned peas & celeriac

Wild Elk Pie

Native mushroom and local blue cheese, truffle potato purée

Spiced Roasted Hispi

Celeriac purée, heritage carrot, potato dumplings, Monterey Jack cheese sauce

Alaskan Seafood Platter for Two

Canadian lobster, Alaskan mussels, langoustines, king crab, scallop ceviche, spot prawns

Served with Bloody Mary sauce, garlic aioli and mignonette

\$20 supplement applies

SIDES

Grilled tender stem with grilled lemon and butter

Buttered asparagus, hazelnuts & lemon

Cauliflower cheese, crispy onions

Tapped local Maple glazed heritage carrots

DESSERTS

Mango & Passion Fruit Baked Alaska

Canadian Cheddar

Chutney, Biscuits, Celery and Muscat Grapes

Trio of Alaskan Desserts:

Alaskan Apple Fool, Salted Caramel & Ginger

Spiced Chocolate & Almond Tart, Caramelised Orange

Vanilla Cream Cheese Parfait, Oat Crumble, Douglas Fir & Cherry Gel

SWEET WINE

\$

Cabernet Franc Icewine - 75 ml

Peller Estates, VQA Niagara Peninsula, Canada

16.00

Late Harvest Sauvignon Blanc - 75 ml

Viña Morandé, Casablanca Valley, Chile

7.50

Muscat de Rivesaltes - 75 ml

Els Pyreneus, Languedoc - Roussillon, France

8.00

Noble Riesling - 75 ml

Framingham, Marlborough, New Zealand

9.50

 Plant-based.  Vegetarian.  Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

FORTIFIED WINE

\$

Madeira Malmsey 10 Year Old - 75 ml

Blandy's, Portugal (7)

11.50

Triana Pedro Ximénez Sherry - 75 ml

Bodegas Hidalgo, Spain (9)

10.50

Tawny 20 Year Old - 75 ml

Sandeman, Portugal (C)

10.50

COFFEE AND TEA

\$

illy Caffè

Americano

3.70

Cappuccino

4.30

Espresso

3.30

Double Espresso

4.30

Flat White

4.60

Latte

4.50

Macchiato Caldo

3.80

Tea Forté

Signature Pyramid

3.90



CUNARD