

Aboard the
M/V SILVER CLOUD

En Route to San Andrés Island, Colombia
Thursday January 9th, 2003

SILVERSEA "CRUISELITE" MENU

*Our Executive Chef and his Team are pleased to offer an alternative
low cholesterol, low sodium and low fat cuisine*

Zucchini Oriental Style
Toasted Baguette with Ricotta and Roquefort Cheese

Roast Striploin with Natural Gravy
Steamed Garden Fresh Vegetables

Milk Rice with Poached Vanilla Pear

Head Sommelier Pascal Mehrtens

Every evening our Head Sommelier, working in close collaboration with the Executive Chef, has selected two wines from our complimentary selection and two wines from the Connoisseurs List to accompany this evening's menu. However, acknowledging individuality of taste we will be pleased to offer you your choice of any of the Silversea complimentary selection or carefully chosen selection of sales wines from our Connoisseurs Wine List.

White Wines

Chateau de Laborde, Bordeaux, France 1998

Chateau de Laborde has produced a fresh, clean, elegant white wine from a blend of Sauvignon Blanc and Semillon from vineyards in the souther part of Bordeaux, near Entre deux mers. This wine is barrel aged and recently awarded a Silver Medal.

Sonoma Cutrer Chardonnay, Russian River, California 1997

This wine is aged in 100% French oak, a wine full of spice, honey and fresh apple flavors – perfect compliments to its crisp acidity and firm structure.

US\$ 35.00



Red Wines

Chateau Monplaisir, Bordeaux, France 2000

This light to medium bodied Bordeaux is made out of the typical blend of Cabernet Sauvignon, Franc and Merlot. It has soft fruity aromas, is not tannic with a smooth finish.

Les Jumelles Paul Jaboulet Aine, Cote Rotie, Rhone Valley, France 1996

The outstanding wine offers a fragrant personality of big, ripe scents of jammy black and red fruits, toasty oak, herbs, pepper, and the apellation's famous bacon fat aroma.

US\$ 50.00

Executive Chef
Laurent Austrui

Maître d'Hôtel
Antonio Mendes

WORLD TOUR CUISINE

COLD APPETIZERS



Silversea and Relais & Châteaux Present “La Collection du Monde” Signature Dish

Zucchini Oriental Style

Toasted Baguette with Ricotta and Roquefort Cheese

Sesame Seared Saku Tuna Loin with Marinated White Radishes

Soya-Wasabi Dressing and Pickled Ginger

Chilled Pineapple Fruit Cup with Malibu

HOT APPETIZER



Silversea and Relais & Châteaux Present “La Collection du Monde” Signature Dish

Frog Legs Soufflé Mousse

Watercress Julienne and Creamy Sauce

FROM THE TUREEN

Harira Duck Soup with Chickpeas and Coriander

Cauliflower Vichyssoise Topped with Caviar

FRESH FROM THE GARDEN

Thai Noodle Salad in a Peanut Dressing

SORBET

Refreshing Anisette Sorbet

MAIN COURSES



Silversea and Relais & Châteaux Present “La Collection du Monde” Signature Dish

Chilean Seabass Fillet Topped with Hazelnut and Rosemary Crust

Crushed Potatoes and Zucchini

Spiced Lamb Curry “Indian Style”

Baked Banana, Papadam Bread and Condiment Platter

Steamed Basmati Rice

Traditional Roast Striploin with Yorkshire Pudding

Roasted Potatoes and Natural Gravy

Grilled Game Hen Marinated in Teriyaki Sauce

Soy Fried Vegetables and Wasabi Mashed Potatoes

Farfalle all' Amatriciana

Bow Tie Pasta with Chili Peppers and Pancetta

VEGETARIAN DISH

Open Corn Tortillas with Grilled Portobello Mushrooms and Spicy Vegetables
Guacamole and Asparagus

ALTERNATIVE MENU SELECTION

Crudités and Assorted Greens with your Choice of Dressing
Sirloin Steak, Beef Fillet, Chicken Breast or Salmon Fillet
Pasta, Plain or with Tomato Sauce, Steamed Vegetables
Baked and Mashed Potatoes