




Lunch Menu



FROM THE SOUP TUREEN

Chicken soup 


PASTA

Penne  
Blue cheese creamy sauce

ENTRÉES




Beef & mushroom pie  
Grilled Grouper fish
Sautéed vegetables


SIDES

Mashed potatoes 
Zucchini with tomato sauce Tagine
Herbs rice


DESSERTS

Black forest cake   

Plum pie in phyllo dough   
Cinnamon sauce

Strawberry crème 

Cookies   

Ice cream 

Selection of fresh fruits

COFFEE, TEA



French coffee, cappuccino and espresso, superior selected teas

***Please note that certain dishes may contain traces of nuts.
Kindly advise if you have any food related allergies and food intolerances.
Please contact our restaurant manager for any further assistance.**

Lunch Menu

SELECTION OF LOCAL APPETIZERS

Cold cuts

“Green peas mutable”  

Local & international cheeses

SELECTION OF MARINATED SALADS

Grilled vegetables


Sweet corn

Avocado salad

Cabbage & grilled apples


BUILD YOUR OWN SALAD FROM OUR SEASONAL SELECTION

Tomato, shredded carrots, sliced cucumbers, thinly sliced red cabbage, fresh market lettuce, Croutons,


olives, pickles, mustard. 

Prepare your own salad with seasonal lettuces, market fresh vegetables and toppings including nuts together with a choice of oils and vinegars, and three delicious dressings made onboard daily.

DRESSING

Uniworld house 

Mrs. Tollman's Favorite, 



Low fat herb yoghurt dressing 

FROM THE BAKERY

Selection of on board baked bread and rolls, butter.

SANDWICH OF THE DAY

Chicken sambosak  

Spinach, feta cheese, sandwich  

***Please note that certain dishes may contain traces of nuts.
Kindly advice if you have any food related allergies and food intolerances.
Please contact our restaurant manager for any further assistance.**