



WELCOME TO  
CHEF'S TABLE

Now that you have looked behind the scenes in the galley tour, it's time to sit back and enjoy an exclusive dining experience courtesy of Ambassador Cruise Line and our talented culinary team. Tonight, our Executive Chef presents a world of flavours, textures, and stories involving several exceptional courses complemented by select wine pairings. Each dish has been carefully crafted, sourced with the finest ingredients, and prepared fresh this evening for your enjoyment. We invite you to engage with the Chef, ask questions, and indulge in this signature Ambassador dining experience.

*'One cannot think well, love well, sleep well  
if one has not dined well.'* - M.F.K. Fisher

**AMBASSADOR**<sup>™</sup>  
CRUISE LINE



# CHEF'S TABLE MENU

## Amuse Bouche

**Applewood Smoked Oysters** <sup>MK, M, SP</sup>

Shallots, Spinach, Butter,  
Cheese Emulsion and Toasted Bread Crumbs

Sparkling Wine (La Cacciatora Pinot Grigio IGT, Italy)

## Appetiser

**Duck Liver Parfait & Orange Emulsion** <sup>SP, MK</sup>

Campari Foam

White Wine (Pinot Grigio IGT Italy)

## Soup

**Cream of Roasted Tomato** <sup>G, MK</sup>

Basil Foam

## Salad

**Mediterranean Quinoa with Tzatziki** <sup>MK, SP</sup>

Tomato, Cucumber, Onion, Olives with Feta Cheese

Rose Wine (Ermita Rosado Rioja 2021 Spain)

## Sorbet

**Lemon & Berry Sorbet** <sup>SP, G</sup>

Prosecco and Mint Caviar

## Fish

**Pan Fried Fillet of Turbot** <sup>F, MK, SP, G</sup>

Lemon-Infused Cream, Beetroot Pulp,  
Cherry Tomatoes and Wilted Spinach

White Wine (Tikki Sauvignon Blanc 2021 New Zealand)

## Main

**Surf & Turf** <sup>MK, G, SP, CY, MD</sup>

Black Angus Beef Fillet Mignon, Half Lobster Tail,  
Bearnaise, Roasted Garlic Butter, Chive Mashed Potato,  
Grilled Vegetables and Carrot Emulsion

Red Wine (Las Olas Malbec 2021 Argentina)

## Sweet Indulgence

**Espresso Creme Brûlée** <sup>MK, SP, E</sup>

Cotton Candy

## Chef's Cheese Board

**Selection of Cheeses** <sup>N, MK, G</sup>

Crackers, Nuts and Chutney

## Tea & Coffee

Petit Fours

Non-alcoholic 'Mocktails' available on request as alternative to wine pairings

Please notify your waiter if you have any special dietary requirements.  
See the definitions below for the allergen symbols in the menu:

Celery (CY) - Gluten (G) - Crustaceans (C) - Eggs (E) - Fish (F) - Lupine (L)  
Milk (MK) - Mollusca/Shellfish (M) - Mustard (MD) - Nuts (N) - Peanuts (P)  
Sesame (SS) - Soya (S) - Sulphite (SP) - Vegetarian Choice (V)



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# CHEF'S TABLE MENU

## VEGETARIAN

### Amuse Bouche

#### Applewood Smoked Pineapple Roses <sup>MK, SP</sup>

Hickory Smoked Carrot, Cream Cheese, Avocado Mousse and Balsamic Infusion

Sparkling Wine (Prosecco Zia NV Italy)

### Appetiser

#### Baba Ghanoush & Rocket Leaves <sup>SP</sup>

Lime and Coriander Froth, Aubergine, Olives with Perfumed Olive Oil

White Wine (Pinot Grigio IGT Italy)

### Soup

#### Cream of Roasted Tomato <sup>G, MK</sup>

Basil Foam

### Salad

#### Mediterranean Quinoa with Tzatziki <sup>MK, SP</sup>

Tomato, Cucumber, Onion, Olives and Feta Cheese

Rose Wine (Ermita Rosado Rioja 2021 Spain)

### Sorbet

#### Lemon & Berry Sorbet <sup>SP, G</sup>

Prosecco and Mint Caviar

### Entree

#### Mount Everest Rice Crepe <sup>MD, SP</sup>

Potato Sabji, Lemon-Infused Cream, Beetroot Pulp,  
Cherry Tomatoes and Wilted Spinach

White Wine (Tikki Sauvignon Blanc 2021 New Zealand)

### Main

#### Herb Marinated Grilled Cauliflower Steak <sup>MK, G, SP, CY</sup>

Leafy Greens, Infused Mushroom Stew and Balsamic

Red Wine (Las Olas Malbec 2021 Argentina)

### Sweet Indulgence

#### Espresso Creme Brûlée <sup>MK, SP, E</sup>

Cotton Candy

### Chef's Cheese Board

#### Selection of Cheeses <sup>N, MK, G</sup>

Crackers, Nuts and Chutney

### Tea & Coffee

Petit Fours

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# CHEF'S TABLE MENU

— VEGAN —

## Amuse Bouche

### Applewood Smoked Pineapple Roses <sup>SP</sup>

Hickory Smoked Carrot, Hummus, Avocado Mousse and Balsamic Infusion

Vegan Kir (Vilcun Sauvignon Blanc, Chile & Creme de Cassis)

## Appetiser

### Baba Ghanoush & Rocket Leaves <sup>SP</sup>

Lime and Coriander Froth, Aubergine, Olives with Perfumed Olive Oil

Vegan White Wine (Vilcun Sauvignon Blanc, Chile)

## Soup

### Cream of Roasted Tomato <sup>G</sup>

Basil Foam

## Salad

### Mediterranean Quinoa with Tzatziki <sup>S</sup>

Tomato, Cucumber, Onion, Olives and Soya Yoghurt

Vegan White Wine (Crazy Creatures Grüner Veltliner, Austria)

## Sorbet

### Lemon & Berry Sorbet with Prosecco & Mint Caviar <sup>SP</sup>

## Entree

### Mount Everest Rice Crepe <sup>MD, SP</sup>

Potato Sabji and Coconut Chutney

Vegan White Wine (Crazy Creatures Grüner Veltliner, Austria)

## Main

### Herb Marinated Grilled Cauliflower Steak <sup>G, SP, CY</sup>

Leafy Greens, Infused Mushroom Stew and Balsamic

Vegan Red Wine (Vina Sutil Cabernet Sauvignon, Chile)

## Sweet Indulgence

### Espresso Creme Brûlée <sup>G, SP, N</sup>

Cotton Candy

## Chef's Cheese Board

### Selection of Vegan Cheeses <sup>N, G</sup>

Crackers, Nuts and Chutney

## Tea & Coffee

Petit Fours

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# MOCKTAILS

AN ALCOHOL-FREE ALTERNATIVE TO OUR WINE PAIRINGS

## Amuse Bouche

### Berry Fizz

Raspberry Syrup, Lime Juice, Sprite

## Appetiser

### Rosemary Smash

Lemon Juice, Sprite, Sliced Pear, Syrup, Sprig of Rosemary

## Salad

### Juniperitvo

Tanqueray Strawberry "0%", Grapefruit Juice, Lemon Juice

## Fish

### Kiwi Burlesque

Tanqueray Citron "0%" Kiwi Crush, Lime, Pineapple Juice

## Surf And Turf

### Magic Apple

Dead Mans Fingers Rum "0%", Apple Juice, Orange Bitters, Cinnamon



MOCKTAILS

AN ALCOHOL-FREE ALTERNATIVE