



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™
CRUISE LINE



CHEF'S TABLE MENU

Amuse Bouche

Applewood Smoked Oysters ^{MK, M, SP}

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

Sparkling Wine (La Cacciatora Pinot Grigio IGT, Italy)

Appetiser

Duck Liver Parfait & Orange Emulsion ^{SP, MK}

Campari Foam

White Wine (Pinot Grigio IGT Italy)

Soup

Cream of Roasted Tomato ^{G, MK}

Basil Foam

Salad

Mediterranean Quinoa with Tzatziki ^{MK, SP}

Tomato, Cucumber, Onion, Olives with Feta Cheese

Rose Wine (Ermita Rosado Rioja 2021 Spain)

Sorbet

Lemon & Berry Sorbet ^{SP, G}

Prosecco and Mint Caviar

Fish

Pan Fried Fillet of Turbot ^{F, MK, SP, G}

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

White Wine (Tikki Sauvignon Blanc 2021 New Zealand)

Main

Surf & Turf ^{MK, G, SP, CY, MD}

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 ^{MK, SP, E}

Cotton Candy

Chef's Cheese Board

Selection of Cheeses ^{N, MK, G}

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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AMBASSADORTM
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CHEF'S TABLE MENU

VEGETARIAN

Amuse Bouche

Applewood Smoked Pineapple Roses ^{MK, SP}

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

Sparkling Wine (Prosecco Zia NV Italy)

Appetiser

Baba Ghanoush & Rocket Leaves ^{SP}

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

White Wine (Pinot Grigio IGT Italy)

Soup

Cream of Roasted Tomato ^{G, MK}

Basil Foam

Salad

Mediterranean Quinoa with Tzatziki ^{MK, SP}

Tomato, Cucumber, Onion, Olives and Feta Cheese

Rose Wine (Ermita Rosado Rioja 2021 Spain)

Sorbet

Lemon & Berry Sorbet ^{SP, G}

Prosecco and Mint Caviar

Entree

Mount Everest Rice Crepe ^{MD, SP}

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 ^{MK, G, SP, CY}

Leafy Greens, Infused Mushroom Stew and Balsamic

Red Wine (Las Olas Malbec 2021 Argentina)

Sweet Indulgence

Espresso Creme Brûlée ^{MK, SP, E}

Cotton Candy

Chef's Cheese Board

Selection of Cheeses ^{N, MK, G}

Crackers, Nuts and Chutney

Tea & Coffee

Petit Fours

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AMBASSADORTM
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CHEF'S TABLE MENU

— VEGAN —

Amuse Bouche

Applewood Smoked Pineapple Roses ^{SP}

Hickory Smoked Carrot, Hummus, Avocado Mousse and Balsamic Infusion

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

Appetiser

Baba Ghanoush & Rocket Leaves ^{SP}

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

Vegan White Wine (Vilcun Sauvignon Blanc, Chile)

Soup

Cream of Roasted Tomato ^G

Basil Foam

Salad

Mediterranean Quinoa with Tzatziki ^S

Tomato, Cucumber, Onion, Olives and Soya Yoghurt

Vegan White Wine (Crazy Creatures Grüner Veltliner, Austria)

Sorbet

Lemon & Berry Sorbet with Prosecco & Mint Caviar ^{SP}

Entree

Mount Everest Rice Crepe ^{MD, SP}

Potato Sabji and Coconut Chutney

Vegan White Wine (Crazy Creatures Grüner Veltliner, Austria)

Main

Herb Marinated Grilled Cauliflower Steak ^{G, SP, CY}

Leafy Greens, Infused Mushroom Stew and Balsamic

Vegan Red Wine (Vina Sutil Cabernet Sauvignon, Chile)

Sweet Indulgence

Espresso Creme Brûlée ^{G, SP, N}

Cotton Candy

Chef's Cheese Board

Selection of Vegan Cheeses ^{N, G}

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

Juniperitivo

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