



**IN-SUITE DINING**



*Plant Based* (PB) *Vegetarian* (VG)  
*Gluten Conscious* (GC) *Omega 3 Oily Fish* (O3)

*In case of any dietary requirements or food allergy,  
please inform our hosts before ordering.*

## IN-SUITE DINING

---

In-Suite Dining is available 24 hours a day.

To place an order, please press the  
In-Suite Dining option on your in-suite phone  
or dial extension 2389.

---

## APPETIZERS

### Antipasti

*Prosciutto, marinated artichokes,  
pecorino Romano, grissini*

### Salmon gravlax \* (O3)

*Sweet mustard, farmer bread*

### Jumbo shrimp

*Spicy cocktail sauce*

### Vegetable spring rolls (PB)

*Plant-based mayo, Thai chili sauce*

---

## SOUPS

### Shiro miso soup (PB)

*Silken Tofu, kombu, wakame*

---

## SALADS

### Mykonos salad

*Red onion, cucumber, tomato, kalamata olives,  
plant-based coconut feta on baby spinach*

### Assorted greens & arugula (PB) (GC)

*Dijon vinaigrette*

### Caesar salad

*Plain or grilled free range chicken breast, Romaine  
lettuce, Parmigiano Reggiano, croutons, anchovies*

\*Public Health Advisory: Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk for foodborne illness,  
especially if you have certain medical conditions.

## IN-SUITE DINING

---

### POKE BOWLS

#### Tuna Tataki Poke Bowl \* (O3)

*Mediterranean red tuna, organic sushi rice, wakame, mango, edamame, carrots, white cabbage, ginger pickles, miso mustard vinaigrette*

#### Loire Valley Buddha Bowl (PB)

*Quinoa, Beluga lentil, roasted vegetables, sweet potato, carrot, broccoli, cauliflower, cherry tomatoes, Dijon vinaigrette*

---

### SANDWICHES

#### Original Club \*

*Roasted striploin, chicken, bacon, lettuce, Swiss cheese, boiled egg, tomato, mayonnaise on triple-decker white toast*

#### Salmon Club \* (O3)

*Salmon gravlax, tomato, Boston lettuce, red radish, cucumber, boiled egg, alfalfa, red onion, tangy tamarind mayo on triple-decker Swedish flat bread*

#### Chicken Shawarma Panini

*Mango, spinach, mozzarella, Zaatar spice, yogurt lemon sauce*

#### Croque-monsieur

*Grilled premium York ham, Gruyère cheese on white toast bread*

---

*\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

## IN-SUITE DINING

### BURGERS

*Your choice of:*

*Swiss cheese / Cheddar / Plant-based cheddar*

#### Classic burger \*

*Black Angus beef patty, freshly baked sesame bun, French fries, coleslaw, pickles, lettuce, red onion, tomato*

#### Coral lentil & vegetable burger <sup>(PB)</sup>

*Coral lentil, sweet potato and vegetable patty, toasted black sesame bun, pico de gallo, lettuce, plant-based mayo, sweet potato fries*

---

### FROM THE GRILL

*Served with seasonal vegetables and French fries*

#### Petit Black Angus beef filet \* <sup>(GC)</sup>

#### Free-range chicken breast <sup>(GC)</sup>

#### Organic salmon fillet \* <sup>(GC)</sup> <sup>(O3)</sup>

---

### LITTLE ITALY

#### Spaghetti “A modo tuo”

*Your choice of sauce:*

*Tomato / Bolognese / Pesto / Butter*

#### À la minute baked pinsa

##### Margherita <sup>(VG)</sup>

*Tomato sauce, mozzarella cheese*

##### Fior di latte

*Cherry tomato, Parma ham, arugula, Parmigiano Reggiano*

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

## IN-SUITE DINING

---

### CHEESE

A selection of international cheese

*Dry fruits, grapes*

---

### SWEETS

Vitamin Sea smoothie (PB)

*Almond mylk, mixed red berries, pineapple, banana*

Vanilla crème brulée (GC)

Tiramisu verrine

Warm roasted apple

*Toffee sauce*

Fresh fruit minestrone (PB)

Ice cream (GC)

*Vanilla / Strawberry / Mango*

Plant-based chocolate ice cream (PB)

---

*\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*