

VIVID DINNER 7.30PM



ENTRÉE

Sweet potato & pumpkin with shredded kale and couscous, fragrant herb vinaigrette dressing with rosemary, oregano, thyme, dried cranberries & crushed walnuts (V)

MAIN

Tasmanian grilled Salmon fillet accompanied by seasonal vegetables, served with capers and lemon oil (GF)

Kale stuffed chicken breast with fresh beans, Dutch carrots and chicken jus

DESSERT

Malibu and coconut slice almond and lime zest sponge with whipped Malibu ganache and mango confit. Finished with white chocolate and roasted coconut texture and mango agar gel

LIGHT, MUSIC & IDEAS
vivid
SYDNEY

We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.


CAPTAIN COOK
CRUISES