



Stateroom Bar
and Dining.

Bar

Spirits.

Gin	1oz \$	2oz \$
3 Queens Gin:	6.80	10.30
Queen Elizabeth - <i>A hint of the Orient</i> Pronounced notes of lotus root, star anise, kaffir lime leaf and cardamom.		
Queen Mary 2 - <i>A hint of the Americas</i> Apple, cinnamon and cherry are accompanied by hints of pine and raspberry leaf for a smooth and seductive finish.		
Queen Victoria - <i>A hint of the Mediterranean</i> Blood orange, lemon myrtle and olive leaf are the foundations of this generous, well-rounded spirit.		
Gordon's	6.20	9.70
Gordon's Pink	6.20	9.70
Tanqueray No. Ten	7.30	10.80
Cognac	1oz \$	2oz \$
Courvossier	7.60	11.10
Martell VS	6.90	10.40

Tequila	1oz \$	2oz \$
El Jimador Blanco	6.00	9.50
El Jimador Reposado	6.20	9.70
Patrón Añejo	8.00	11.50
Patrón Silver	7.50	11.00
Patrón XO Café	7.70	11.20

Whisky	1oz \$	2oz \$
Crown Royal	6.30	9.80
Famous Grouse	6.30	9.80
Glenfiddich Select Cask	7.50	11.00
Jack Daniel's Black Label	7.00	10.50
Jameson	6.30	9.80
Jim Beam White Label	6.20	9.70
Johnnie Walker Black Label	7.30	10.80
Maker's Mark	7.30	10.80

Rum	1oz \$	2oz \$
Appleton Estate Reserve Blend	7.00	10.50
Bacardí Carta Blanca	7.00	10.50
Captain Morgan White, Dark or Spiced Rum	6.00	9.50
Mount Gay	7.50	11.00

Vodka	1oz \$	2oz \$
Absolut	6.30	9.80
Grey Goose	7.80	11.30
Ketel One	7.00	10.50
Smirnoff	5.80	9.30

Liqueurs	1oz \$	2oz \$
Archers	6.00	9.50
Baileys	6.30	9.80
Malibu	6.00	9.50

Beer.

Cunard Craft Collaboration	\$
Cunard and award winning micro-brewery, Dark Revolution, have teamed up to create a bespoke and exclusive range of craft beers full of personality.	
Cunard Gold - Perfect Pilsner - 330ml, 4.6% abv	5.90
Cunard Red - Red IPA - 330ml, 4.9% abv	6.00
Cunard Black - Biscotti Breakfast Stout - 330ml, 5.7% abv (contains almonds)	6.00

Lager	\$
Beck's - 330ml, 5% abv	5.80
Beck's Blue Non-Alcoholic Beer - 330ml, 0.05% abv	5.80
Budweiser - 330ml, 5% abv	5.80
Corona - 355ml, 4.5% abv	5.90
Grolsch - 450ml, 5% abv	6.50
Peroni Nastro Azzurro - 330ml, 5.1% abv	5.90

Cider	\$
Magners Pear - 568ml, 4.5% abv	6.20
Thatcher's Gold - 500ml, 4.8% abv	6.00
Strongbow Dark Fruit - 440ml, 4% abv	5.80

Bitter and Ales	\$
Doom Bar, Sharp's Brewery - 500ml, 4.3% abv	6.30
London Pride, Fuller's Brewery - 500ml, 4.7% abv	6.30
Old Peculiar, Theakston - 500ml, 5.6% abv	6.30
So,LA West Coast Pale, Dark Revolution - 330ml, 4.5% abv	5.90

Soft Drinks.

	\$
Coca Cola or Diet Coke Iconic Bottle - 330ml	3.80
San Pellegrino Lemon or Lemon & Mint - 330ml	3.50
San Pellegrino Orange or Orange & Pomegranate - 330ml	3.50
Club Soda / 7Up / 7Up Diet Pepsi / Pepsi Diet / Tango	2.90
Schweppes: Tonic or Slimline Tonic Water	2.80

	\$
Fentimans 'Botanically Brewed' Drinks:	
Dandelion & Burdock, Ginger Beer, Mandarin & Seville Orange Jigger, Rose Lemonade, Wild English Elderflower	3.80
Frobisher's 'Bashed And Bottled' Jubilant Juices - 250ml:	
Orange, Apple, Pineapple, Cranberry, Tomato	3.50

	\$	\$
Fever Tree Sodas & Tonics:		
Indian Tonic Water, Naturally Light Tonic Water, Aromatic Tonic Water, Elderflower Tonic Water, Mediterranean Tonic Water, Sicilian Tonic Water		3.30
Mineral Water:		
Hildon Still or Sparkling Water - 500ml / 1ltr	2.50	3.90
Perrier - 330ml		3.50

Call Room Service from your stateroom phone to place your order.

Please note that all beverage purchases are subject to a 15% service charge, except when purchased as part of a Stateroom Bar package. All stateroom purchases are for stateroom consumption only, additional charges will apply in other areas. All wines by the glass are served as 250ml measures. 150ml measures are available on request. Guests must be over 18 years of age to purchase alcohol, when purchasing in US waters guests must be over 21 years of age. **Stateroom Bar packages:** Prices are quoted in US dollars, are inclusive of 15% service charge and are subject to availability. Your Stateroom Bar package will be added to your on board account. Stateroom Bar packages are available to order at any time during your voyage excluding day of disembarkation. Please ensure you are in your stateroom to collect your drinks and allow up to 30 minutes or longer during peak times, for delivery. Alternatively please request the time you would like your order to be delivered. Once opened drinks cannot be returned or exchanged. Additional mixers may be ordered at an extra charge. No refund will be issued for unused amount. The Stateroom Bar packages are not transferrable and the value may not be redeemed against other services or products. Cunard Line reserves the right to cancel the promotion at any time.

Day Menu 12.00pm - 11.00pm[†]

Supplementary items.

Soz Prime USDA Grain Finished 28 Day Aged Angus Sirloin Steak*

Chunky chips, grilled cherry tomatoes, asparagus, creamy peppercorn or red wine sauce
\$15.00

Artisan Cheese Plate

Served with green grapes, mulled apple jelly and artisan biscuits
\$10.00

Quicke's Farmhouse Cheddar (Devonshire)

Intensely rich and crumbly. Winner of 'Best Vintage Cheddar' and 'Best Mature Cheddar'.

Isle of Wight Blue

Naturally rinded soft cheese. Winner of 'Best English Cheese'.

Lyburn Farmhouse Stoney Cross (Wiltshire)

Creamy, buttery texture with a sweet flavour and a distinct earthy finish. Gold Medalist at the International Cheese Awards in Nantwich.

Rosary Goat's Cheese (Hampshire)

Creamy fresh cheese with acidity and mousse like texture.

Camembert (Normandy)

Fragrant, soft and creamy.

Soup and Salad.

Sweet Cherry Tomato Soup
Basil leaf oil, ciabatta croutons, sundried tomato and black olive focaccia bread 🍷

Classic Caesar Salad

with optional toppings:

Roast corn-fed chicken breast
Smoked pancetta
Grilled tiger prawns

Spiced Tiger Prawn Satay Salad
Rice and soba noodles, peanuts, coriander and sesame 🍷

Superfood Salad

Butternut squash, baby spinach, cherry tomatoes, avocado, pomegranate, green vegetables, toasted seeds and cider vinaigrette 🍷🍷

Pasta.

Papardelle Pasta Ragoût

Fresh basil, Parmesan cheese and garlic ciabatta

Baked Mac and Cheese

Quicke's Farmhouse Cheddar and toasted garlic ciabatta 🍷

International.

Fragrant Thai Green Chicken and Coconut Curry

Jasmine rice, chilli sambal and roti flatbread

Spiced Pulled Pork and Black Bean Quesadilla

Queso fresco cheese, guacamole, sour cream and tomato salsa 🍷

Prime 6oz Beef Burger in a Brioche Bun

Crisp pancetta, Monterey Jack cheese, red onion marmalade, baby gem lettuce, mayonnaise, French fries, coleslaw and ketchup

Sandwiches.

Baby Shrimp and Cucumber Brioche Roll

Baby gem lettuce, Alfonso mango chutney and natural yoghurt

Cunard Club Sandwich

Roast chicken breast, bacon, romaine lettuce, beef tomato and mayonnaise

Fillet Steak* Open Sandwich

Caramelised balsamic shallots, tomatoes, rocket, toasted French baguette and Dijon mustard

All sandwiches served with French fries.

Desserts.

Homemade Warm Salted Caramel and Chocolate Brownie
White chocolate chip ice cream

Exotic Fruit Salad
Lychee and lime 🍷🍷

Deep Filled Bramley Apple Pie
Vanilla ice cream or cream

White Chocolate and Summer Berry Baked Cheesecake
Whipped cream

Late Night Menu 11.00pm - 7.00am

Hot Dishes.

Prime 6oz Beef Burger in a Brioche Bun

Crisp pancetta, Monterey Jack cheese, red onion marmalade, baby gem lettuce, mayonnaise, French fries, coleslaw and ketchup

Spiced Pulled Pork and Black Bean Quesadilla

Queso fresco cheese, guacamole, sour cream and tomato salsa 🍷

Papardelle Pasta Ragoût

Fresh basil, Parmesan cheese and garlic ciabatta

Soup and Salad.

Sweet Cherry Tomato Soup
Basil leaf oil, ciabatta croutons, sundried tomato and black olive focaccia 🍷

Classic Caesar Salad
with optional toppings:

Roast corn-fed chicken breast
Smoked pancetta
Grilled tiger prawns

Sandwich.

Cunard Club Sandwich

Roast chicken breast, bacon, romaine lettuce, beef tomato, mayonnaise and French fries

Desserts.

White Chocolate and Summer Berry Baked Cheesecake
Whipped cream

Exotic Fruit Salad
Lychee and lime 🍷🍷

Bar

Stay refreshed throughout the day or start your evening in style with a sparkling aperitif.
Pair with canapés for the ultimate pre-dinner treat.

Call Room Service from your stateroom phone to place your order.

Canapés.

Add the finishing touch to your in stateroom event with a selection of canapés.

Gourmet Canapés \$30.00

All canapé orders are made fresh to order, please order by 12.00pm for same day delivery.

Caviar.*

Served with Melba toasts and traditional condiments \$60.00

With a 1/2 bottle of Champagne Laurent-Perrier La Cuvée NV Brut \$100.00

Please allow 30 minutes for delivery.

Stateroom Bar.

Personalise your Stateroom Bar with our specially curated packages.
Available any day, any time and delivered chilled to enjoy at your leisure.

Water.

\$23.00

Choice of six bottles of Hildon Still and Sparkling Water (1ltr).

Soft Drinks.

\$23.00

Choice of six sodas and juices served with a complimentary snack.

House Bar.

\$75.00

Choice of one bottle of house spirits and 12 mixers, served with a complimentary snack.

House spirits include: Gordon's Gin, Gordon's Pink, Absolut, Smirnoff, El Jimador Blanco, El Jimador Reposado, Crown Royal, Famous Grouse, Jameson, Jim Beam, Captain Morgan White, Dark or Spiced Rum, Martell VS, Archers, Baileys and Malibu.

Beers.

\$35.00

Choice of six lagers, bitters, ales and ciders served with a complimentary snack.

Premium Bar.

\$100.00

Choice of one bottle of premium spirits and 12 mixers, served with a complimentary snack.

Premium spirits include: 3 Queen's Gin, Tanqueray No. Ten, Grey Goose, Ketel One, Patrón Añejo, Silver or XO Café, Glenfiddich, Jack Daniels, Johnnie Walker, Maker's Mark, Appleton Estate Reserve Blend, Bacardí Carta Blanca, Mount Gay and Courvossier.

Please see overleaf for your choice of beers, soft drinks and mixers.

Fresh glassware, ice, a garnish of lemon, lime or orange, and complimentary snacks included in the selected packages can be replenished daily. Please call Room Service to place your order at no extra charge.

Wine.

White Wine

250ml \$ Bottle \$

Cunard Private Label, France (2)	11.60	33.00
Chardonnay Reserve, Australia (3)	14.00	40.00
Pinot Grigio, Italy (2)	14.00	40.00
Sancerre, France (2)	17.50	50.00
Sauvignon Blanc, New Zealand (2)	14.50	42.00

Rosé Wine

250ml \$ Bottle \$

Cunard Private Label, France (3)	11.60	33.00
Provence Rosé, France (2)	21.00	60.00
White Zinfandel, USA (5)	12.60	36.00

Red Wine

250ml \$ Bottle \$

Cunard Private Label, France (C)	11.80	34.00
Cunard Private Reserve, France (D)	12.60	36.00
Malbec, Argentina (D)	14.00	40.00
Merlot, USA (D)	17.50	48.00
Shiraz, Australia (D)	14.00	40.00

Champagne

150ml \$ Bottle \$

Laurent-Perrier La Cuvée, France (2)	16.75	78.00
Laurent-Perrier Cuvée Rosé, France (2)	19.90	95.00



Sparkling Wine

150ml \$ Bottle \$

Zonin Special Cuvée Prosecco, Italy (3)	8.80	40.00
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Wine tasting guide.



Spirits.

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Queen Victoria - *A hint of the Mediterranean*
Blood orange, lemon myrtle and olive leaf are the foundations of this generous, well-rounded spirit.

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Patrón Añejo	8.00	12.00
Patrón Silver	7.50	11.25
Patrón XO Café	8.00	12.00

Whisky

Crown Royal	7.00	10.50
Famous Grouse	6.50	9.75
Glenfiddich Select Cask	7.50	11.25
Jack Daniel's Black Lab	6.50	9.75
Jameson	6.50	9.75
Jim Beam White Label	6.50	9.75
Johnnie Walker Black L	7.00	10.50
Maker's Mark	6.50	9.75

Be

Lager

Beck's - 330ml, 5% abv	5.00
Beck's Blue	5.00
Non-Alcoholic Beer - 330ml	5.00
Budweiser - 330ml, 5% abv	5.00
Corona - 355ml, 4.5% abv	5.00
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Cider

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Strongbow Dark Fruit - 500ml	5.00

Soft D

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Club Soda / 7Up / 7Up Diet Pepsi / Pepsi Diet / Tango	2.90
Schweppes: Tonic or Slimline Tonic Water	2.80

Fentimans 'Botanic Drinks:

Dandelion & Burdock	3.50
Mandarin & Seville C	3.50
Rose Lemonade, Wild Elderflower	3.50

Frobisher's 'Bashed Jubilant Juices - 250ml	3.50
Orange, Apple, Pineapple	3.50
Cranberry, Tomato	3.50

Call Room Service from your stateroom

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Whether it's a relaxed brunch on the balcony, a late night snack or an indulgent Afternoon Tea, our complimentary stateroom dining menu is sure to whet your appetite.

Call Room Service from your stateroom phone to place your order.

Breakfast in bed can be enjoyed from 7.00am to 10.00am. To order please fill in your breakfast card and hang outside your stateroom door before 1.00am.

Brunch Menu

10.00am - 12.00pm

Smoked Salmon* Bagel

Poached egg* and sauce Hollandaise

Avocado on Toast

Crushed avocado, poached eggs*, lime, chilli and cherry vine tomatoes on sour dough toast ✓

Mediterranean Breakfast Frittata

Ricotta cheese, spinach, cherry tomatoes, courgettes and red onion ✓✓

Huevos Rancheros

Tomato salsa, avocado, onions, peppers, chilli, sour cream, coriander, fried egg* and corn tortilla ✓✓

Afternoon Tea

3.00pm - 4.30pm[†]

Delicate finger sandwiches, freshly baked scones, Devonshire clotted cream and a selection of handmade pastries.

✓ Plant-based. ✓ Vegetarian. ✗ Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

[†]On day of embarkation, Day menu is available from 3.00pm.