

AMER EXP

PLATINUM

Starters

Skagen Brioche bun and fish roe (L)

Cured salmon Smoked rainbow trout roe, pickled cucumber, buttermilk horseradish sauce and dill (L)

Shrimp risotto Chili oil and citrus foam (LL, G)

Goat cheese and beetroot Apple chutney, puffed buckwheat and dill (LL, G)

Black pudding Soubise sauce, lingonberries & buckwheat

Mains

CHEF RECOMMENDS

Reindeer Shank Celeriac puree, roasted Jerusalem artichokes, roasted carrots, onion sauce, red wine sauce and lingonberries (L, G)

Shrimp risotto Chili oil and citrus foam (LL, G)

Roasted salmon Celeriac puree, broccoli, roasted Jerusalem artichokes, fennel, hazelnuts and beurre blanc sauce (L, G)

Grilled chicken burger Lime-jalapeño mayonnaise, cheddar, lettuce, tomato and pickled red onion. Gluten-free and vegan options available (L)

Roasted cabbage Hummus, halloumi cheese and Gochujang-beurre monté (L)

Meatballs Mashed potatoes, pickled cucumber, lingonberries and brown sauce (L, G)

Salmon soup (L)

Desserts

Chocolate cremeux Almond praline, blackberries and roasted white chocolate crème anglaise (L, G)

Crème caramel Rum-soaked prunes (L, G)

Fresh Selections

Hot smoked salmon salad Soba noodles, pickled red cabbage, carrot, baby spinach and yuzu-wasabi dressing (L)

Chicken salad Avocado, tomatoes, cucumber, pickled red onion and limejalapeño dressing (L, G)

Feta salad Avocado, tomatoes, cucumber, pickled beetroot, pickled onion and lime-jalapeño dressing (LL, G)

Shrimp open sandwich Boiled eggs, cucumber, pickled onion, mayonnaise and lemon (L)

L – Lactose free LL – Low Lactose G – Gluten free V – Vegan

AMER EXP

CENTURION

Welcome to choose your complimentary three course menu from Starters, Mains and Desserts.

Starters

Skagen Brioche bun and fish roe (L)

Cured salmon Smoked rainbow trout roe, pickled cucumber, buttermilk horseradish sauce and dill (L)

Shrimp risotto Chili oil and citrus foam (LL, G)

Goat cheese and beetroot Apple chutney, puffed buckwheat and dill (LL, G)

Black pudding Soubise sauce, lingonberries & buckwheat

Mains

CHEF RECOMMENDS

Reindeer Shank Celeriac puree, roasted Jerusalem artichokes, roasted carrots, onion sauce, red wine sauce and lingonberries (L, G)

Shrimp risotto Chili oil and citrus foam (LL, G)

Roasted salmon Celeriac puree, broccoli, roasted Jerusalem artichokes, fennel, hazelnuts and beurre blanc sauce (L, G)

Grilled chicken burger Lime-jalapeño mayonnaise, cheddar, lettuce, tomato and pickled red onion. Gluten-free and vegan options available (L)

Roasted cabbage Hummus, halloumi cheese and Gochujang-beurre monté (L)

Meatballs Mashed potatoes, pickled cucumber, lingonberries and brown sauce (L, G)

Salmon soup (L)

Desserts

Chocolate cremeux Almond praline, blackberries and roasted white chocolate crème anglaise (L, G)

Crème caramel Rum-soaked prunes (L, G)

Fresh Selections

Hot smoked salmon salad Soba noodles, pickled red cabbage, carrot, baby spinach and yuzu-wasabi dressing (L)

Chicken salad Avocado, tomatoes, cucumber, pickled red onion and limejalapeño dressing (L, G)

Feta salad Avocado, tomatoes, cucumber, pickled beetroot, pickled onion and lime-jalapeño dressing (LL, G)

Shrimp open sandwich Boiled eggs, cucumber, pickled onion, mayonnaise and lemon (L)

L – Lactose free LL – Low Lactose G – Gluten free V – Vegan

One complimentary glass of champagne for Centurion main and supplementary Card Members plus two guests each, two alcoholic beverages, one soft drink / sparkling water / still water, and one hot drink is included in your Membership.