

Liquid Lounge Menu options 2026

Prices are subject to change without notice



Anchoring great memories

for All your special occasions

Midshipman's Braai @ R395.00 per person

3 x Salads | 3 x meat (Not lamb) | 2 x Starch
1 x Veg | 1 x Dessert

Captain's Braai # 2 @ 435.00 per person

4 x Salads | 3 x meat** | 2 x Starch
1 x Veg | 1 x Dessert

SALADS

Greek Harvest Salad	Pesto Pasta Salad with olives & sundried tomatoes	Crisp cabbage & Carrot slaw in tangy crème dressing	Broccoli florets with Smoked bacon & toasted almonds	Zesty arrabbiata pasta salad with fresh herb infusion	Classic new potato salad with chive infused aioli
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MEAT

Artisanal flame grilled farm sausage	Oak-smoked and grilled Rump medallions with signature spices	Grilled Pork chops with a touch of herb, sea salt & cracked pepper	Flamed grilled Portuguese spiced chicken pieces	Bee-stung honey glazed chicken kebabs	** Karoo Lamb loin chops infused with fresh rosemary & garlic
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STARCH

Traditional Pap with spicy tomato & onion relish	Stone-Baked banquette with herbed garlic compound butter	Thyme-scented crushed new potatoes with melted butter	Layered potato bake with garlic & heavy cream	Vegetarian Lasagene Primavera with wilted spinach & crumbled feta
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VEGATABLES

Oven roasted mixed veg	Oven-roasted butternut with sweet cinnamon glaze	Sauteed French beans with button mushrooms & caramelised onions	Salted & buttered Corn on the Cob
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DESSERT (served with custard & Ice Cream)

Traditional Cape Malay Malva pudding with warm vanilla anglaise	Decadent baked chocolate fondant	Rustic upside-down Apple tatin served with Chantilly cream
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A note from the Quartermaster: To ensure the highest standards of health, safety and peak flavour, all rations are prepared for immediate enjoyment on board. While we encourage you to return to the buffet as often as you like during service, maritime health & safety regulations and our commitment to freshness means that there is no **shore leave for leftovers.**

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<u>First Mate's Buffet @ R395.00 p/p</u> 3 x Salad station 2 x meat (Not lamb) 2 x Starch 2 x Veg 1 x Dessert	<u>Admiral's Buffet @ 420.00 p/p</u> 3 x Salad station 3 x meat (Not lamb) 2 x Starch 2 x Veg 1 x Dessert	<u>Commodore's Buffet @ R475.00 p/p</u> 4 x Salad station 3 x Meat ** 2 x Starch 2 x Veg 1 x Dessert
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SALAD STATION

Harvest Green Salad	Penny al Pesto with sun-dried Tomatoes & olives	Crisp cabbage & carrot Slaw in tangy crème dressing	Charred broccoli florets With smoked bacon & toasted almonds	Zesty arrabbiata Pasta salad with Fresh herb infusion	Classic potato Salad with chive Infused aioli
Vegetable Samosas & sweet chili dip	Crusted fish strips with Tatar sauce	Mini Portuguese rolls & butter	Crusted chicken strips with sweet chili dip		

MEAT

Slow-braised traditional Beef curry with fragrant aromatics	Roast Beef with rich red wine reduction	Creamy Beef Stroganoff with sauteed mushrooms and gherkin accents	Mild tandoori-style butter chicken in velvety tomato cream	Flame grilled peri-peri infused chicken pieces
Oriental-infused slow braised pork with tangy sweet & sour glaze	Slow-Roasted Pork belly	Tempura Battered Hake & lemon wedges	** Tender Bone-in Mutton slow-simmered in rich cumin-scented masala	** Herb-rubbed slow-roasted Leg of Lamb with signature jus

STARCH

Savoury rice	Basmati rice	Thyme-scented crushed new potatoes with melted butter & cheese	Layered Potato bake with garlic & heavy cream	Vegetarian Lasagna Primavera with wilted spinach & crumbled feta	Honey & Ginger glazed Sweet potato
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VEGETABLES

Salty peas	Oven roasted mixed veg	Oven-roasted butternut with sweet cinnamon glaze	Sauteed French beans with button mushrooms and caramelised onions	Steamed broccoli florets sprinkled with mature cheddar cheese	Sweet-picked petite carrots with brown sugar infusion
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DESSERT (Served with custard & Ice Cream)

Traditional Cape Malay Malva pudding with warm vanilla anglaise	Decadent baked chocolate fondant	Rustic Upside-Down Apple tatin served with Chantilly cream
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