

NORWEGIAN
RESTAURANT

M/S NORWEGIAN STAR

The Soho




*Dive into the traditions
of the High End Pacific.*

*It offers the freshest ingredients
for unforgettable flavors.*

*Your meal will be an
Enchanted journey to
a new land.*

A land where Chefs are Artists!



For reservations during the day


- Call 6767 -

Or

Talk to your Maitre d' after 5:30pm.


*Come and enjoy
the relaxing atmosphere,
and celebrate your special moments!*

Bon Appetit!



FEB 2002

REV. 09-16-2002 Printshop MST



THE SOHO ROOM

The modern, art inspired decor is the perfect complement to the menu in this high-end Pacific Rim Restaurant.

To offer you a californian family-style dining experience to be shared among new and old friends

Menu

APPETIZERS, SOUPS AND SALAD LEAF STUFF

Rice Wine Marinated Sea Scallops, Spiced Avocado
and
Gazpacho

Ahi Tuna Tartare with Two Caviars

Warm Vichyssoise with Smoked Salmon
and

Soft Poached Quail Egg

Pheasant Tea, Pearl Onions

and

Warmed Pacific Oyster

Mescalum, a Peppercorn Young, Small Salad Greens,
Choice of Traditional

and

Fat-Free Dressings

ENTRÉES, MAIN COURSES AND OTHER ODD THINGS

Curriander, Garlic and Ginger Roasted
Medallions of Monkfish with Koffmann Cabbage

and

Wild Rice, Shiraz Beurre Blanc

Sautéed Jumbo Black Tiger Shrimp Served with its Own
Tortellini, Aromatic Vegetables, Chervil

and

Sauvignon Blanc Cappuccino

Sizzling Szechuan Encrusted Beef Tenderloin Steak
with Gingered Shitake Mushrooms

and

Stir-Fried Bell Peppers, Hoisin Glaze

Pan-Fried Lamb Rack with a Pommery Mustard
and

Hazelnut Crust on Warm Tabbouleh with

Roasted Tripoli Red Onion, Gremolata Spiked
Gevrey Chamberlin Glaze

Grilled Cider Marinated 10oz Veal Chop,
Celnic, Baby Leeks

and

Carrots, on Soft Porcini-Polenta, Japenade Veal Jus

Pilchiver of Matsutake and Pine Mushrooms,

Wilted Spinach, Red Onion Marmalade on Walnut

and

Celery Cream Sauce

Cover Charge *US\$ 12.50 per person*
Items Subject to Change

À LA CARTE SPECIALS

PEARLS OF THE CASPIAN SEA

Sevriuga Malossol Caviar with Frozen Vodka,
Melba Toast and Condiments, 1 oz. Jar
\$ 22.00

A TASTE OF SONOMA VALLEY

Seared Foie Gras on a Roasted Shallot and
Apple Crêpe with Lemon and Sauternes Mist
\$ 8.00

PICK-YOUR-OWN LIVE COLD WATER LOBSTER

Approximately 1 1/2 lb. per piece
\$ 25.00

Broiled with Lemon-Butter Fondue

À La Nage with Hollandaise Sauce

Wok-Flashed Medallions atop Udon Noodles in a
Kaffir Lime and Lemon Grass Broth

THE ONLY SURF & TURF

Broiled 1/2 Lobster with a Beef Fillet Mignon
Sauce Béarnaise, Pineapple Rice
and Grilled Summer Vegetables
\$ 20.00

- Desserts -

Artisan Cheese Tray, from the Carl,
Fig Bread

Today's Unique Hambé, Our Way

Tempura Chocolate Cake with
Caramel Judge Sauce

Millefeuilles of Mango and Coconut Cream

Red Wine Poached Pear with Mascarpone
and Pistachio Nuts

Daily Selection of Ice Creams and Sorbet