

# NOUVEAU

## WELCOME

*Carnival is delighted to present you with some of the best cuts in the intimate and elegant setting of our classic American restaurant. We ensure you, our guest, a deliciously memorable experience. Enjoy!*

## ENTREES

ICED & SMOKED FRESH OYSTERS\*  
*Apple Mignonette, Butter & Mace*

STUFFED MUSHROOMS  
*Spinach, Four Cheese, Mushroom Tea & Parmesan Pearl*

BONE MARROW & HAND-CUT BEEF TARTARE\*  
*Parsley Shallot Salad, Parmesan Pillows, Country Toast*

HERITAGE BERKSHIRE PORK BELLY  
*Apple & Walnut Conserve, Carrot Paper*

KING PRAWN COCKTAIL  
*Succulent Jumbo Prawn, Seafood Sauce*

\*The public health authority has determined that eating uncooked, or partially cooked poultry, meat, eggs, or seafood may present a health risk to the consumer, particularly those who may be more vulnerable.

RISOTTO

*Crab, Mushroom, Brown Butter*

TUNA TARTARE\*

*Yuzu Sphere, Avocado "Leche de Tigre"*

MAINE LOBSTER BISQUE

*Dry Sherry, Lobster & Cultured Butter*

BAKED ONION SOUP

*Gruyere & Swiss Melt, Sourdough Crouton*

CLASSIC CAESAR SALAD

*Hearts Of Cos, Shaved Parmesan*

BABY LEAF SPINACH & FRESH MUSHROOMS

*Blue Cheese Dressing, Warm Bacon Bits,  
Sliced Mushrooms & Walnut Bread Curls*

YOUNG LETTUCE

*Buttermilk & Olive Oil, Rocket Yoghurt*

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# MAIN COURSES

*At our restaurant, each cut of Prime Beef is aged 28 days  
then perfectly seasoned and cooked to your exact specifications*

## PRIME NEW YORK STRIP LOIN STEAK\*

*400 grams Ny Strip Is Tender, Juicy & Packed With Flavor*

## PRIME COWBOY STEAK\*

*This Marbled 500 grams Rib Chop Is Sure To Please Even  
The Most Discriminating Steak Connoisseur*

## AUSTRALIAN WAGYU\*

*The Highest Quality Beef,  
Unparalleled In Flavor & Tenderness*

## SPICE-RUBBED PRIME SCOTCH FILLET\*

*Nouveau Signature 500 grams Center Cut*

## GRILLED FILET MIGNON\*

*250 grams Of Our Most Tender Cut*

## SURF & TURF\*

*Succulent Maine Lobster Paired With Tender Filet Mignon*

## GRILLED LOBSTER TAIL

*Served With Drawn Butter*

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or seafood may present a health risk to the consumer, particularly those who may be more vulnerable.

Charges apply for additional entrees.

FARM CHICKEN  
*Roasted, Honey Vinegar*

GRILLED LAMB CHOPS\*  
*Our Grilling Method Brings Out This Cut's Full Flavor*

COLOSSAL PRAWNS  
*Grilled in Basil Oil*

BARRAMUNDI  
*Pan Seared, Lemon-Potato Mouseline, Shallot Emulsion*

## SAUCES AVAILABLE

*Three Mustard   BBQ   Bearnaise   Red Wine   Chimichuri*

## SIDE DISHES

*Baked Potatoes With Trimmings*

*Sautéed Medley Of Fresh Mushrooms*

*Garlic Rapini*

*Yukon Gold Mash With Wasabi Horseradish*

*Onion Rings*

*Mac N' Cheese*

*Chips/Bourbon Smoked Paprika*

## FROM CHEF DERICK

*I like for our guests to leave the restaurant with memories they can savor and share.*

*But let's not get ahead of ourselves! I'm Chef Derick, and my team and I are pleased to welcome you to our restaurant. I come to you from Goa, India, where my culinary journey began with encouragement from my mom and aunt. Later, while studying hotel management in college, I discovered that kitchen life was for me. At home I'm passionate about cooking Mediterranean food, but if I can recommend a personal favorite from our menu, it would definitely be the half-cut bone marrow with beef tartare. You certainly can't go wrong with any dish — a good cut of aged beef with a glass of fine cabernet is such a delightful pairing. Enjoy!*

## DESSERTS

### CHOCOLATE SPHERE

*Warm Cocoa Cream Custard Deconstructs  
This Treat Before Your Eyes.  
Served with Pear Comfit & Delicate Praline Pâté*

### CHEESECAKE WITH HAZELNUT BISCUIT

*ART AT YOUR TABLE  
Abstract In Presentation, Focused In Flavor  
\*entire table must order*

### FRESH FRUIT

*Assembly Of Tropical Fruit And Berries In Season*

### SELECTION OF HOMEMADE SHERBET & ICE CREAM

### SELECTION OF CHEESES

## DESSERT AND FORTIFIED WINE

*Dow's 20-Year Tawny Port  
Graham's Six Grapes Port*

## AFTER-DINNER DRINKS

### MOCHATINI

*Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso*

### ULTIMATE XO

*Grey Goose Vodka, Chilla 'Orchata, Patron XO Café*

## BEVERAGES

*Freshly Brewed Coffee*

*Soft Drinks*

*Selection of Teas from The Art of Tea*

*Speciality Coffee Drinks Available*

*\*Regular bar prices apply.*