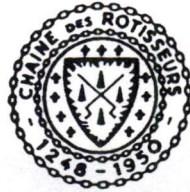


CARONIA RESTAURANT

211



QUEEN ELIZABETH 2

CUNARD

*Transatlantic - En Route to New York
Monday 22nd April 2002*

CONFRÉRIE DE LA CHAÎNE DES RÔTISSEURS DINNER

The Confrérie de la Chaîne des Rôtisseurs is the world's largest and oldest gastronomic society, founded in Paris in 1248. Limited at first to the "Masters" in the art of roasting geese, the object of the guild was to perpetuate the standards of quality befitting the royal table.

Today the Chaîne represents pride in culinary excellence, and recognizes individuals and organizations. This evening's Dinner Menu is based on the traditions and values of this renowned organization. May you receive as much pleasure sampling these dishes tonight as Chef Bernard's experienced creating them for you. Bon Appétit!

SIMPLICITY

Thinly Sliced Bresaola with Arugula Salad



Chilled Avocado Bisque with Smoked Trout



*Green Beans with Your Choice of Fat Free Dressing
Ranch, Blue Cheese, Caesar, Thousand Island, Italian and French Dressing*



Grilled Seabass Fillet with Chinese Cabbage and Sweet Sour Sauce



SUGAR FREE - Apple Pie with Diabetic Vanilla Sauce

A Selection of Steamed Vegetables and Baked Potatoes are Always Available

VEGETARIAN

Eggplant Cannelloni with Pimento Coulis, Spinach and Mozzarella

YOUR SOMMELIER RECOMMENDS

1997	Robert Mondavi "Reserve" Chardonnay, Napa Valley	\$45.00
1996	Groth Cabernet Sauvignon, Napa Valley	\$51.00

*Nizam Nor
Chef de Cuisine*

*Maria Berquez
Maitre D' Hotel*