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# Welcome to world-class dining aboard Spirit of Discovery

From the Grand Dining Room to the Grill with its in and outdoor spaces, our new ship offers our biggest-ever choice of dining venues, including three new speciality restaurants. All are free to dine; even a choice of wines is included at no extra charge.

We even guarantee you'll love your first cruise with us, or we'll happily refund your money!

“

I've worked as an Executive Chef for Saga for over 15 years now. But helping to create the new dining concepts and flavours for Spirit of Discovery has been one of the most exciting times of my career. This ship continues Saga's ethos of innovative cooking, giving the team of chefs free rein to nip ashore in port, visit the local markets, and bring fresh produce on board to serve that day. Unlike larger cruise lines, who are catering for thousands of guests, our style is boutique. For me, that means the dining spaces are more like an à la carte restaurant on land. Only with everything included, there's no hefty bill to worry about after you've finished your meal! I hope you enjoy this little taste of what to expect on board our amazing new ship. With so much choice, I guess the hardest part will be deciding which restaurant to visit each evening. But what a wonderful dilemma to have!”

**George Streeter**  
Executive Chef



# Grand Dining Room

Serving a variety of culinary choices at breakfast, lunch and dinner, the Grand Dining Room offers British and International cuisine, finely cooked by our team of expert chefs to the highest standard.

## Sample menu

### Starters

Graved, smoked & tartare of Scottish salmon with apple & baby-beet salad, crispy capers, sweet mustard & horseradish pumpernickel

Ripe heritage tomatoes, buffalo-milk burrata, basil blood orange & balsamic dressing

Duck & shiitake spring rolls, pickled cucumber salad, crispy ginger flakes & hoisin drizzle

### Soups

Classic French onion with a three-cheese crust & thyme crouton

Roast pumpkin & sweetcorn with sundried tomato crostini

Chilled avocado & pear with sweet melon pearls

### Main courses

Pan-fried fillet of halibut, grilled scallops, asparagus tips, fingerling potatoes & chervil mousseline

Harissa-rubbed roast rack of lamb, braised root vegetables, preserved lemon & mint couscous with baba ganoush & garlic cream

Rosemary spatchcock poussin with wilted nutmeg spinach, crispy parmentier potatoes & pan jus

### Desserts

Iced dark & milk Belgian chocolate parfait with kirsch, chocolate madeleine & black cherry confit

Tarte Tatin with homemade cinnamon ice cream & Calvados flambé

Chilled soup of exotic fruits, star anis, lemongrass, ginger & passionfruit sorbet with coconut crisps

### Cheese trolley

Choose from Red Leicester, Livarot, Brie, Tête de Moine, Bonne Bouche, Isle of Wight Blue, Pont-l'Évêque & Stoney Cross

Accompanied by pickled grapes, homemade apple & fig chutney, oatcakes, walnut baguette & traditional crackers



# The Grill

Dine morning, noon and night in The Grill, where dishes are created before your eyes at live cooking stations. And when the weather's fine, you can head outside for alfresco dining on the verandah. In the evening, it's a more laid-back venue to enjoy the repertoire of dishes served in the Grand Dining Room.

## Sample menu

### Lunch

Oxtail cottage pie topped with gruyere & truffle mash

Grilled plaice, steamed green beans & parsley potatoes

Baked brie in the box with crudités

Corn-fed chicken breast wrapped with proscuitto,  
Boursin stuffing & Madeira jus

A selection of beef, chicken, salmon & vegetarian Burgers  
served with all the trimmings

### Desserts

Ice lime parfait with kumquat confit

Warm volcano chocolate cake with  
Madagascan vanilla ice cream

### Superfood Bar

Choose from a platter of fresh fruits, greens  
and seeds to blend your own superfood smoothies,  
ideal for a high-nutrition breakfast

### Discovery Deli Counter

Create your own fresh sandwich with a selection of homemade  
breads, wraps, salad, pickles, accompaniments & dressings

### Ice Cream Parlour

Indulge with a variety of homemade ice creams, waffles,  
pancakes & nostalgic classics such as knickerbocker glory,  
peach melba & banana split



# East to West

They say variety is the spice of life, so why not try something completely different? In our exciting, free-to-dine Asian venue your taste buds are tantalised by the fresh flavours of the Orient.

## Sample menu

### Amuse-bouche

Thai red curry shrimp, Tandoori chicken & Hoisin beef

### Starters

Royal sweetcorn soup with coconut, lemongrass & galangal

Duck Tareko, deep fried in Nepalese spices

Tempura scallops with mirin soya dip & wasabi mousseline

Dim Sum of har gau, scallop shumai & Chinese chive dumplings

### Main courses

Sizzling beef fillet with Szechuan sauce

Black-truffled roast duck in five-spice, orange,  
plums & stir-fried vegetables

Rainbow vegetarian Pad Thai with coriander & basil

### Sides

Asparagus with bird's eye chili, broccolini & shallots,  
baby pak choi, jasmine rice

### Desserts

Shahi Tukda Indian bread & butter pudding

Kaffir lime chocolate shell

Roasted pineapple, Thai basil, coconut & lime sorbet



# Coast to Coast

A smaller venue, Coast to Coast showcases modern seafood cuisine from fresh fish and shellfish to fruits de mer and even sushi, depending on what's fresh in the destination you're visiting.

## Sample menu

### Starters

Californian sushi rolls

Pot-au-feu of king prawns & mussels

Cullen skink

### Main courses

Chilled fresh Seafood platter for two

Lobster Thermidor, seafood  
& mushroom ragout, mustard

Line-caught fish,  
thrice-cooked chips, mushy peas

Jurassic Coast fisherman's pie  
with hake, salmon & shrimp

### Sauces

Hollandaise, Tomato & basil fondue,  
Beurre Blanc, lobster

### Desserts

Strawberry tart  
with Cornish clotted cream

Tropical Pavlova, passion fruit sorbet,  
coconut biscuit



# The Club by Jools

Spend the evening at this elegant and lively steakhouse restaurant. Based on a 50s cabaret club and created in partnership with music legend Jools Holland, it's also the place to enjoy live music and cocktails until late.

## Sample menu

### Starters

Cornish crab cakes with cucumber salad,  
crystalized lemon zest & roasted pepper mayonnaise

Hand-cut beef steak tartare  
with house dressing & melba toast points

Retro tiger prawn cocktail, a classic from another angle

### Main courses

Tomahawk steak for two with stilton blue cheese drizzle,  
classic béarnaise or peppercorn sauce

Grilled Dover sole with braised baby leeks & artichokes

Rib eye burger with wasabi apple coleslaw, crispy fried  
onion rings, French fries with truffle oil & gruyère threads

### Side dishes

Lightly creamed spinach with garlic

Roasted field mushrooms

Fire-glazed asparagus dusted with smoked paprika

### Desserts

Warm apple tart & salted caramel ice cream,  
honeycomb crunch, flambéed with calvados

Arctic soufflé, a classic egg white soufflé  
of iceberg peaks with a raspberry purée

# Your reservation is waiting

Which of our restaurants has what your appetite the most? Book a cruise on Spirit of Discovery today, and soon you can visit all of these restaurants yourself.

World-class dining is always on the menu in the Grand Dining Room...



Dine inside or out at the Grill and alfresco verandah...



Go East to West...



Exclusive 5%  
discount

off any  
Spirit of Discovery  
cruise

Taste fresh, delicious seafood in Coast to Coast...



Call free on 0800 051 3355  
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