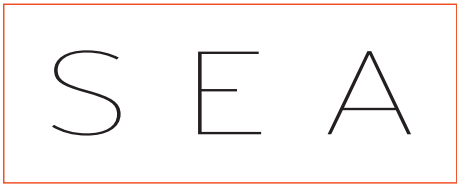


A specialty five-course culinary
experience designed by
Chef Sven Elverfeld of Aqua,
the three Michelin-starred restaurant
at The Ritz-Carlton® in Wolfsburg.
S.E.A. offers an inspired European
tasting menu in a sophisticated
setting with a contemporary feel.

GERARDO ACUNZO
Senior Chef de Cuisine

NORIKO PARRA HANZAWA
Maitre'd S.E.A.



SVEN ELVERFELD
ABOARD

S.E.A. CULINARY JOURNEY

CARMELIZED KALAMATA OLIVE

SEPIA

Chicory, Grapefruit, Macadamia

VITELLO TONNATO 'UPSIDE DOWN'

Yellowfin Tuna, Veal, Capers, Kale

DIVER SCALLOP

Young Leek, Guacamole,
Kiwi & Ritz Carlton Caviar

RED SNAPPER

Watermelon, Fennel, Pine Nuts

'SURF AND TURF' *

Wagyu & Carabinero,
Herbal Beans, Potato Sugo

FLAMED LEMON CRÈME

Creme Anglaise

ICED RUM PUNCH

PETIT FOURS

Before placing order, please inform your server if a person in your party has a food allergy. Some products may contain cereals containing gluten, eggs, milk, soy, celery, lupin, sesame seeds, sulphur dioxide, mustard, crustaceans, molluscs or fish allergens and product thereof. In addition, our products may also contain or be processed in the same facilities that process tree nuts and peanuts.

*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.