

DRINKS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan 12

Absolut Citron vodka, Cointreau, cranberry, lime

Bahama Mama 10.75

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

Pusser's Painkiller™ 11.25

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

Beers \$7.75

Heineken, Stella Artois, Amstel Light, Budweiser, Bud Light, Miller Light, Corona

STARTERS

PORT TO PLATE Roasted Tahini Beet Dip 🍷

pinenuts, balsamic reduction, cauliflower, olive oil, cilantro, focaccia

Beet, Frisée, Orange Salad GF 🍷

goat cheese, hazelnut

Grilled Eggplant with Kalamata Olives 🍷

tomato, basil, feta cheese

Seafood and Artichoke Bouchée

shellfish, lemon-Hollandaise sauce

Celery Ham Cream Soup

potato, onion, thyme, leeks

Iced Melon Bisque

grenadine, mint

Available Daily

Jumbo Shrimp Cocktail GF ND

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons

CREW DISH OF THE DAY

Black Pork Adobo with Garlic Rice

charred soy bok choy



Regionally inspired local dishes
and ingredients so you can taste
Manuas right here onboard.



An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

MAINS

PORT TO PLATE

Brazil Spatchcock Chicken Tempero Em Po Para Frango
cabbage and mango slaw, roasted sweetcorn

Cannelloni Al Forno
tomato, basil, ricotta

Chicken Parmigiana
fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

Seared Haddock *
saffron risotto, mussels, clams, peppers

Eggplant Cannelloni Parmigiano 
asparagus risotto

Braised Brisket Ras Al Hanout
yellow rice, corn, yoghurt, mint

Available Daily

New York Strip Loin with Steak Fries * 
garlic herb butter


Grilled Miso Glazed Salmon * 
miso ginger glaze, scallions, roasted red bell pepper

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl

Brussel sprout, vichy carrots, turnips

Vegan Dish of the Day

Roasted Cauliflower with Green Tahini 
roasted potato, beans, sweet pepper

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

Fresh Halibut XO * 25
Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Strawberry Pavlova whipped cream, toasted almonds

Chocolate Caramel Tart chocolate shavings

Almond Fruit Cake  almond butter cake, cherries, berries,
Frangelico whipped cream

Mango Blueberry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection port salut, pepper jack, swiss cheddar cheese, cheddar

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

 Vegetarian  Gluten Free  Non-Dairy  No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.