

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 Brazilian Beef and Potato Pastel

piri-piri yoghurt sauce

Captains Antipasto Plate

goat cheese, hazelnut

Figs, Feta, Rocket 

toasted walnuts, yuzu

Apple, Pear, and Cucumber Salad  

frisée, cranberry, blue cheese crouton

Borlotti Bean and Pasta Soup

parmesan and olive oil

Chilled Rhubarb Soup

cinnamon, crème fraîche

Available Daily

Jumbo Shrimp Cocktail  

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



Regionally inspired local dishes and ingredients so you can taste Santarém, Brazil 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 Lamb Brasato Ossobuco **GF**

saffron, risotto, gremolata

Spaghetti Aglio e Olio **ND**

shrimp, parsley, roma tomato

English Roast Beef

roasted root vegetable, roast potatoes, cauliflower gratin, yorkshire pudding

Parmesan-Panko Baked Corvina

caper-gherkin aioli, crushed potatoes, zucchini

Sesame Soba Noodles **V** **ND**

snow peas, radish, cilantro

Available Daily

New York Strip Loin with Steak Fries * **GF**

garlic herb butter

Garlic-Herb Roasted Chicken **GF**

avocado-tomato corn salad

Grilled Salmon with Capers and Dill * **GF**

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

cauliflower, turnips, zucchini

Vegan Dish of the Day

Creamy Quinoa and White Bean Risotto **V**

crispy brassica florets

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Dulce De Leche Cheesecake coconut meringue

Apple Streusel vanilla sauce, whipped cream

Black Forest Cake **NS** whipped cream, chocolate sauce

Banana Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection brie, pepper jack, swiss cheese, gouda

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

V Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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.