

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 Feijoada Tacos **GF**

black beans, spicy cucumber, avocado salsa

Crab, Scallop Seafood Salad

lime, cilantro, mayonnaise

Falafel

cumin, parsley, grilled pita bread

Salad of Greens and Frisée **GF ND**

william pear, orange segments, hazelnut, cherry tomatoes, organic mixed seeds

Cream Button Mushroom Soup

crispy croutons, cream fresh

Chilled Blackberry Soup

blackberries, lemon mint

Available Daily

Jumbo Shrimp Cocktail **GF ND**

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 French Guiana 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 Bobo De Camarao

spiced coconut chowder shrimps, coconut and cilantro rice, corn and bell pepper

Spaghetti Caponata

eggplant, olives, bell pepper, capers, basil, pine nuts

Tri-Tip Beef, Pistachio Gremolata * **GF**

macadamia sauce, pomegranate, black eyed peas

Sword Fish with Black Olive Mousse

pasta basil and tomato

Southwestern Style Manicotti

roasted corn, tomato

Polish Galumpki

cabbage, rice, ground pork, tomato sauce

Available Daily

Garlic-Herb Roasted Chicken **GF**

avocado-tomato corn salad

Broiled Salmon with Herb Mustard Glaze * **GF**

roasted leeks, red bell pepper, mashed potatoes

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

garlic herb butter

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

sautéed vegetable, vichy carrots, cauliflower

Vegan Dish of the Day

Vegan Jolof Rice, Rainbow Slaw

fava beans, peas, onion ring

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Sacher Torte apricot preserves, whipped cream

Lemon Meringue Cheesecake blueberry sauce

Apple Crumble Tart **NS** vanilla sauce

Rhubarb Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection gouda, cheddar, pepper jack, boursin

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.