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

Featured Beer 7.75

150th Hal Pils

STARTERS

PORT ™ PLATE | Tomato-Red Bell Pepper Bisque 🎙

avocado cream, red bell pepper

Seafood Deviled Eggs *

smoked salmon, crab, honey-mustard dressing

Thai Beef and Pickled Papaya *

scallions, cilantro, lime

Arancini Pomodoro 🗗 🦫

mozzarella, ratatouille, basil

Boston Lettuce with Crumbled Gorgonzola Cheese

toasted garlic croutons, chives, tomato

Chilled Indian Lassi 🦫

yogurt, sour cream, cardamom

Available Daily

Jumbo Shrimp Cocktail @ 10

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 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 ™ PLATE | Spiced Pork Belly @

pineapple salsa, roasted squash, sweet potatoes

Pesto Fettuccini with Italian Sausage

onion, garlic, tomato, fennel, parmesan cheese

Parmesan-Crusted Chicken Breast

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

Chili Tomato Prawns with Garlic Butter 🕡 🖞

black rice, spinach

Chile Rellenos 🦫

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

Spaghetti Meatballs

marinara sauce

Available Daily

New York Strip Loin with Fries * GF

garlic herb butter

Garlic-Herb Roasted Chicken @

avocado-tomato corn salad

Grilled Salmon with Capers and Dill * GF

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

broccoli, carrots, zucchini

Vegan Dish of the Day

Sweet Potato and Aubergine Tikka Masala 🦞

basmati rice

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Red Velvet Cake

cream cheese frosting

Chocolate & Caramel Tart

honey comb, chocolate shaving

Mandarine Mousse Terrine NS

lychee, and passion fruit

Vanilla Crème Brûlée @

Mixed Berry Crisp

vanilla ice cream

Artisan Cheese Selection

Roquefort, brie, swiss cheese, Monterey jack

vanilla, strawberry spcial, vanilla yogurt, chocolate NS



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.

