

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

Smoked Chicken with Golden Raisins

curried celery remoulade

Roasted Tomato Almond and Tahini Deep

pinenuts, cauliflower, olive oil, cilantro, focaccia

Coconut Crusted Shrimp

mango pepper salsa

Boston Lettuce with Haricot Vert 

pistachio, cranberries, feta

Soto Ayam

indonesian chicken and vegetable soup, turmeric, coconut milk

Chilled Apple Vichyssoise

julienne of apple, cinnamon

Available Daily

Jumbo Shrimp Cocktail  

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



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

Coconut Mango Red Beef Curry
rice cake, kafir lime, lemon grass

Penne Pesto
green onion, garlic, cherry tomatoes, asparagus, olive oil

Sautéed Veal Tenderloin
candied lemon sauce, corn polenta

Mustard Crusted Tuna with Onion Rings *
tomato-shrimp vinaigrette, honey-soy glazed corn kernels

Wiener Schnitzel
pork, home-fried potatoes, lingonberry compote, asparagus, carrots

Oven- Baked Eggplant Parmigiana 
provolone cheese, spaghetti, marinara sauce

Available Daily

New York Strip Loin Steak Fries *
garlic herb butter

Pan-Seared Salmon with Vegetable Confit
artichoke, tomato, onion, basil, lemon, celeriac, potato purée

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl

mixed greens, artichoke, carrots

Vegan Dish of the Day

Vegan Sesame Soba Noodles 
snow peas, radishes, cilantro

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

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

DESSERTS

Mango Yuzu Short Cake strawberry, chantilly cream

Lemon Meringue Cheesecake blueberry sauce

Apple Crumble  vanilla sauce

Cherry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection roquefort, edam, gouda, monterey jack

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.