

## 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** Tuna Nikkei

ahi tuna, chili, scallion

### Watermelon and Feta Cheese

mint, orange, mixed green

### Corn and Crab Fritter

garlic aioli

### Mixed Green Artichoke, Farro Salad **GF**

taggiasca olive, salami

### Carrot and Coconut Soup

ginger, orange, chives, crème fraiche

### Chilled Blueberry Soup

blueberries, yogurt

### 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 Japan 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** Prime Rib of Beef Au Jus \*

green bean almandine, sugar-glazed, carrots, baked potato

#### **Pappardelle with Meatballs**

basil and parmesan

#### **Lamb Shank**

cauliflower rosemary puree, crispy parsnip

#### **Chef's Dante Chicken Pot Pie**

chicken, carrots, celery

#### **Blackened Snapper**

fried caper slaw, green beans, lemon dill aioli

#### **Dan Dan Noodles, Tofu**

mushroom, sesame, tamarind sauce

#### **Available Daily**

#### **Garlic-Herb Roasted Chicken**

avocado-tomato corn salad

#### **Salmon with Mango Sauce \***

stir-fried vegetables, wasabi mashed potatoes

#### **Rustic Home-Made Lasagna**

tomato sauce, basil

#### **Add-on Veggie Bowl**

sautéed greens, zucchini, broccoli

#### **Vegan Dish of the Day**

#### **Vegetable Jambalaya**

grilled zucchini, eggplant

### MORIMOTO

#### **Morimoto Épice Lobster Tails \* 25**

lemon foam, seasonal vegetables

#### **Fresh Halibut XO \* 25**

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

**Bahn Gan “Coconut Creme Caramel”** toasted coconut, candied lime

**Chocolate Raspberry Tart** milk chocolate cremeux

**Passion Fruit Mousse Torte**  vanilla crust, chantilly

**Mango Blueberry Crisp** vanilla ice cream

**Vanilla Crème Brulee** 

**Artisan Cheese Selection** brie, gouda, bel paese, pepper 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.