

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

Harumaki Japanese Spring Roll

sweet chili sauce

Fresh Mozzarella and Zucchini

pine nuts, balsamic reduction, extra virgin olive oil

Steak Tartare *

capers, gherkins

Belgian Endive and Baby Spinach 🌱

orange segments, avocado, strawberry

Cauliflower Coconut Bisque

coriander, roasted chili oil

Chilled Blackberry Soup

crème fraiche

Available Daily

Jumbo Shrimp Cocktail GF ND

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons

CREW DISH OF THE DAY

Red Thai Fish Curry

cilantro rice, lime chili vegetable



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 TO PLATE Miso Glazed Cod

pak choi, asparagus, lime

Orecchiette with Eggplant and Pork Ragout

tomato, garlic, asiago cheese

Fillet of Beef Wellington *

mashed parsnip, roasted carrots, sweet green peas

Sour Orange Glazed Chicken

salsa verde, cinnamon, corn, sorrel grits

Gaeng Massaman Nua Massaman Vegetable Curry

coconut, pineapple, potato, peanuts, coconut rice

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Salmon with Capers and Dill *

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

zucchini, cauliflower, carrots

Vegan Dish of the Day

Panko Fried Stuffed Mushroom Caps

beyond meat mince, vegan mayonnaise remoulade, parsley

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Carrot Cake cream cheese frosting

Black Forest Cake kirschwasser cream, bing cherries, chocolate shaving

Wild Berry Mousse Éclair  chocolate sauce, whipped cream

Pear Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, pepper jack, edam, cheddar

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.