

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

Breaded Chicken Tender

honey mustard sauce

Shrimp Agua Chile

red onion, lime

Garden Symphony with Montrachet 

bell pepper, goat cheese, balsamic glaze

Mixed Green Artichoke, Orzo Salad 

olive, salami

BBQ Bean Soup

mixed beans, corn bread

Chilled Lingonberry Soup

crème fraiche, lingonberries.

Available Daily

Jumbo Shrimp Cocktail  

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
Hawaii 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

Roasted Mixed Sausages

pork and beef sausage, cream potato, onion gravy, sauerkraut

Cannelloni Al Forno

tomato, basil, ricotta

Kalua Pork

pineapple-cabbage slaw, macaroni salad

Honey-Glazed Mahi- Mahi Fillet

grilled pineapple, asparagus, cauliflower, rice pilaf, cumin, thyme

Vegan Stuffed Aubergines in Coconut Curry Dahl

steamed basmati rice, garlic bok choy

Chef Neil Blue Cheese Bacon Burger

fries, coleslaw

Available Daily

New York Strip Loin with Steak Fries *

garlic herb butter

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, snow peas

Vegan Dish of the Day

Vegan Crusted Portabella Mushroom Steaks

butter bean mash, roasted zucchini

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Chocolate-Raspberry Tart milk chocolate cremeux

Upside Down Pear Crunch Cake cinnamon

Passion Fruit Mousse Torte  vanilla crust, chantilly

Mango and Blueberry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, gouda, gruyere, havarti

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.