

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 Maui Golden Pineapple
pomegranate, strawberry sauce

Kauai-Style Poke

tuna, salmon, sesame, tomatoes, ginger, avocado, sesame kalbi dressing

Pacific-Style Shrimp

sweet-spicy soy, peanut dipping sauce

Mixed Green and Frisée Salad 

William pear, orange segments, pistachios, cherry tomatoes,
organic mixed seeds



Chicken and Wonton Soup

scallions, soya, sesame

Ice Melon Bisque

grenadine, mint

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

PORT TO PLATE

Hawaiian Wahoo in Banana Leaf

ginger, cilantro, rice, vegetable-coconut stew

Spaghetti Bacon and Kale

zucchini, squash, tomato, parmesan, pine nuts

Roast Duck with Mango and Soy

smashed red skin potato, green onion, snow peas

Pork Katsu

jasmine rice, baby bok choy, Japanese curry sauce

Vegan Tuscan Vegan Sausage and Bean Stew 

rosemary focaccia

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Pan-Seared Salmon with Vegetable Confit * 

artichoke, tomato, onion, basil, lemon, celeriac, and potato purée

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

zucchini, cauliflower, carrots

Vegan Dish of the Day

Cauliflower Zatar  

tahini, zatar, asparagus

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Sacher Torte apricot preserves, whipped cream

Lemon Meringue Cheesecake blueberry sauce

Apple Crumble Tart  vanilla sauce

Cherry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection provolone, gouda, havarti, brie

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.