

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 Vietnamese Sticky Fried Chicken

cucumber-apple slaw, peanuts

Baba Ganoush

flat bread toast points, olives, endive

Pacific Seafood Ceviche

shrimp, tuna, squid avocado papaya

Spinach and Button Mushroom 

oven-roasted tomato, red onion, bacon, egg, gorgonzola cheese

Carrot Cream Soup

ginger, nutmeg, orange

Chilled Raspberry Soup

chopped 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 Vietnam 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

Beef Oxtail Bourguignon, Parsnip Purée

onions, potatoes, bacon lardons, mushroom

Spaghetti Aglio E Olio

shrimp, parsley, roma tomato

Sauteed Veal Tenderloin *

candied lemon sauce, corn polenta

Corn Flakes Crusted Haddock

garlic fried rice, bok choy, szechuan sauce

Cabbage Roll Spiced Brown Rice

braised guajillo tomato

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Roasted Salmon with Granny Smith Apple Butter *

zucchini, creamy polenta

Garlic Herb Roasted Chicken

avocado-tomato corn salsa

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

green beans, carrots, rutabaga

Vegan Dish of the Day

Vegan Spinach, Tempeh and Artichoke Manicotti

arrabiata tomato sauce, roasted cherry tomato

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Pear Frangipane Tart vanilla sauce

Chocolate Cake caramelized popcorn

Cheesecake  sable crust, strawberries

Apple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection provolone, cheddar, edam, swiss cheese

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.