

## DRINKS

### Dutch 150 ₪

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** Singapore Chicken Satay

satay sauce, pickled cabbage salad

### Figs, Halloumi Rocket

toasted macadamia, yuzu

### Smoked Salmon Rillettes \*

garlic crostini, sour cream, capers

### Belgian Endive and Baby Arugula 🌿

mandarin segments

### Creamed Leeks Soup **GF**

parsley, potato

### Chilled Apple Soup

apple, cinnamon sugar

### 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 Singapore 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** Singapore Nasi Goreng

grilled shrimp

#### **Breaded Lamb Chops \***

mango-chili salsa, quinoa

#### **Penne Artichoke and Prosciutto**

garlic, white wine, olive oil, parmesan butter

#### **Blackened Cobia \***

mango pineapple relish, smashed plantain

#### **Whole-wheat Mushroom Crepes**

brown rice pilaf, crème fraiche

#### **Available Daily**

#### **New York Strip Loin Steak Fries \***

garlic herb butter

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

avocado-tomato corn salad

#### **Southwest Grilled Salmon with Three Salsa \***

cilantro rice, corn

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

tomato sauce, basil

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

asparagus, carrots, cauliflower

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

#### **Vegan Indian Style Curry**

sweet potatoes, eggplant, chickpeas

### MORIMOTO

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

lemon foam, seasonal vegetables

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

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

**Cherry Pavlova** bing cherries, roasted nuts

**Princess Cake** raspberry jam, marzipan

**Hazelnut Paris Brest**  whipped cream

**Banana Crisp** vanilla ice cream

**Vanilla Crème Brulee** 

**Artisan Cheese Selection** pepper jack, edam, cheddar, 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.