

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

Guest Chef Hannah Che Fish-Fragrant Eggplant 🌿
eggplant, Sichuan chili bean

Mozzarella Salad
tomatoes, cucumber, taggiasca olives

Sesame Chicken
green papaya, sweet chili

Mixed Green Artichoke, Orzo Salad 🌿
taggiasca olive, salami

Farmers Vegetable Purée
carrots, cauliflower, broccoli

Chilled Blueberry Soup
blueberry, vanilla ice cream

Available Daily

Jumbo Shrimp Cocktail **GF** **ND**
horseradish cocktail sauce

French Onion Soup
gruyère cheese crouton

Classic Caesar Salad
parmesan cheese, garlic croutons



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

Guest Chef Hannah Che Stir-Fried Broccoli and Vermicelli Noodles 

broccoli, Sichuan peppercorn

Cannelloni Al Forno

tomato, basil, ricotta

Kalua Pork

pineapple-cabbage slaw, macaroni salad

Honey-Glazed Cobia Fillet

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

Korean Kalbi Beef Short Ribs

lemongrass-steamed jasmine rice, sautéed greens

Available Daily

New York Striploin Steak Fries*

garlic herb-butter

Garlic-Herb Roasted Chicken 

avocado-tomato corn salad

Pan Seared Salmon with Vegetable Confit *

artichoke stew, fingerling potatoes, broccoli florets

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

broccoli, carrots, snap peas

Vegan Dish of the Day

Roasted Butternut Squash, Carrots, Lentils

quinoa, chimichurri sauce

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

Raspberry Mousse Torte  vanilla sable, whipped cream

Banana Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection provolone, cheddar, edam, 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.