

## 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** Sri Lankan Beef Patties \*

mango and chili salsa

**Watermelon and Burrata**

mint, orange, arugula

**Calamari Fritti**

garlic aioli

**Baby Beet, Frisee, Orange Salad** 🌿

goat cheese, pistachio

**Gold Rush Soup**

fennel, tomato, crème fraiche

**Chilled Pineapple Pina Colada**

pineapple, strawberry

**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 Sri Lanka 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** Sri Lankan Prawn and Coconut Curry \*

steamed rice, bok choy

#### Fusilli A la Vodka

pancetta, marinara, cream

#### Prime Rib of Beef Au Jus \*

baby corn medley, baked potato

#### Calf's Liver with Apple and Pancetta

caramelized onion, sauteed spinach, potato pancake

#### Spicy Vegetarian Chow Mein

shiitake, scallions, snow peas, bean sprouts, soy ginger sauce

#### Available Daily

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

garlic herb butter

#### Garlic-Herb Roasted Chicken

avocado-tomato corn salad

#### Grilled Salmon with Capers and Dill \*

cilantro rice

#### Rustic Home-Made Lasagna

tomato sauce, basil

#### Add-on Veggie Bowl

turnips, broccoli, zucchini

#### Vegan Dish of the Day

#### Vegan Stir Fried Tofu

napa cabbage, carrots

### MORIMOTO

#### Morimoto Épice Lobster Tails \* 25

lemon foam, seasonal vegetables

#### Fresh Halibut XO \* 25

Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Tres Leches Crème Caramel berries

Chocolate Raspberry Tart milk chocolate cremeux

Cheesecake  sable crust, strawberries

Banana Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, cheddar, havarti, pepper jack

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.