

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

Roasted Tahini Beet Dip

balsamic reduction, cauliflower, olive oil, cilantro, focaccia

Baby Beet, Frisée, Orange Salad 🌿

goat cheese

Seafood Spring Roll

sweet chili sauce

Pumpkin Soup

cream fraiche, cranberry drizzle

Grilled Eggplant with Kalamata Olives 🌿

tomato, basil, halloumi

Chilled Blackberry Soup

crème fraiche, orange zest

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

Braised Brisket Ras Al Hanout

yellow rice, corn, yoghurt, mint

Cannelloni Al Forno

tomato, basil, ricotta

Chicken Parmigiana

fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

Seared Rock Fish *

saffron risotto, mussels, clams, peppers

Eggplant Cannelloni Parmigiano

asparagus risotto

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Grilled Miso Glazed Salmon *

miso ginger glaze, scallions, roasted red bell pepper

Garlic Herb Roasted Chicken

avocado-tomato corn salsa

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

broccoli, carrots, cauliflower

Vegan Dish of the Day

Vegan Warm Carrot Hummus

roasted brussel sprout, carrot, cumin seeds, asparagus

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Kiwi Pavlova whipped cream, toasted nuts

Chocolate Caramel Tart chocolate shavings

Almond Fruit Cake  almond butter cake, cherries, berries, Frangelico whipped cream

Mango Blueberry Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection gouda, Monterey jack, cheddar, belpaes

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.