

Heritage Dinner

DRINKS

Dutch 150 11

De Lijn Gin, sparkling wine, fresh lemon juice

The Aperol Spritz 11

Aperol Aperitivo, prosecco, club soda, fresh orange

Cosmopolitan 12

Absolut Citron vodka, Cointreau, cranberry, lime

Ship Shape Manhattan 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Featured Beer 7.75

Heineken

STARTERS

VIETNAMESE CHICKEN SUMMER ROLL

lemon grass, cilantro, spicy peanut sauce

ASIAN CITRUS, SESAME SHRIMP SALAD *

orange segments, snow peas, cabbage slaw

MINI SHRIMP ROLLS *

cucumber chili dip

GADO-GADO SALAD

Boston lettuce, green beans, boiled eggs, peanut dressing

SOTO AYAM

traditional Indonesian chicken coconut soup

CLASSIC CAESAR SALAD

romaine lettuce, caesar dressing, grated parmesan cheese, garlic croutons and anchovies

FRENCH ONION SOUP

gruyère cheese crouton

An 18% service charge is automatically applied to all beverage purchases and food 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

- WASABI CRUSTED BEEF TENDERLOIN ***
grilled asparagus, teriyaki glaze, crispy onion rings, broccoli
- SEARED DUCK BULGOGI SAUCE ***
jasmin rice, steamed Bok choy, Kimchi
- PAN-FRIED GINGER SOY SNAPPER ***
ginger, scallions, stir-fried vegetables, potato tempura
- NASI GORENG ***
chicken & shrimp, shredded egg, frizzled onions
- LO MAIN FLAT RICE NOODLES**
sauteed greens, soy mirin glaze
- NEW YORK STRIP LOIN STEAK FRIES ***
garlic-herb butter
- GARLIC-HERB ROASTED CHICKEN**
avocado, tomato, corn salad
- GRILLED SALMON WITH CAPERS AND DILL ***
jasmin rice, carrots, green beans

MORIMOTO

Crispy Fried Market Whole Fresh Fish * \$25
sweet tamarind chili sauce, pickled vegetables

Yuzu Butter Grilled Lobster Tails \$25
seasonal Asian greens

FEATURED

5 oz. Filet Mignon & 5 oz. Lobster Tail* 18
grilled asparagus, baked potato, garlic butter

12 oz. Pinnacle Grill Strip Loin Steak * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

- DUTCH APPLE CHEESECAKE**
berries, whipped cream
- FLOURLESS CHOCOLATE CAKE WITH BLUEBERRY GANACHE**
blueberries, whipped cream
- TIRAMISU ÉCLAIR**
mascarpone, cocoa
- CRÈME BRULÉE**
burnt sugar
- HOT FUDGE SUNDAE**
vanilla ice cream, warm chocolate ganache, chopped nuts, marshmallows, whipped cream
- ARTISAN CHEESE SELECTION **
provolone, pepper jack, Swiss, brie
- ESPRESSO 2.75 CAPPUCINO 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.

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