

Drinks

Dutch 75 \$11 De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita \$12 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Yuzu Cocktail \$12 Yuzu juice, De Lijn gin, Vanilla, soda

Lychee Martini \$12 Roku Gin, lychee liqueur, lime

Casual Encounter \$14 Belvedere vodka, Canton Ginger, lemon, cucumber

Featured Beer \$7.75 Asahi



Taste the flavors of Singapore on board with regionally inspired local dishes and ingredients.

Appetizers



Singaporean Sesame Chicken green papaya, sweet chili

Minced Pork, Lettuce Wrap, Crispy Noodles nuts

Smoked Mackerel and Trout* Apple-Horseradish

Jicama and Mango Salad 🌿 butter lettuce, cucumber, cilantro

Chicken and Chorizo Soup spanish rice, saffron, carrots, bell peppers

Chilled Berry Soup 🌿 GF mint, lemon

Daily Choice:

Jumbo Shrimp Cocktail GF horseradish cocktail sauce

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

🌿 Vegetarian GF Gluten Free ND Non-Dairy NS No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

www.asc-aqua.org



ASC-C-43573

www.msc.org



MSC-C-65108

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 food borne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

Mains

 **Singaporean Five-Spiced Pork Belly, Plum Sauce** roasted squash, smashed parsnip, spinach

Bucatini Bacon and Kale zucchini, squash, tomato, Parmesan, pine nuts

Beef Tenderloin, Button Mushrooms* roasted potatoes, spring vegetable

Parmesan-Crusted Chicken Breast basil-mashed potatoes, honey-dijon mustard

Singaporean Fresh Snapper* coconut clam reduction, fennel, carrots

Southwestern Salmon Bowl*   black bean corn salsa, avocado, San Francisco rice

Brie Spinach Tart  roasted ratatouille, farro, dried cherries

Daily Choice:

Garlic-Herb Roasted Chicken avocado-tomato corn salad

Rustic Home-Made Lasagna chunky tomato sauce, basil

Vegetable Bowl of the Day 

Desserts

Artisanal Cheese Selection provolone, pepper jack, Swiss, brie 

Mango Blueberry Crisp vanilla ice cream

Haupia Coconut Pudding toasted coconut

Bossche Bol fresh berries whipped cream

Chocolate Delight  chocolate sponge, chocolate mousse

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Cappuccino 3.75 **Espresso** 2.75

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