

# Lunch

## Desserts


**New York Cheesecake**  
with your choice of:  
chocolate fudge sauce,  
butterscotch sauce,  
or berry fruit compote

**Boston Cream Pie**  
sponge layered with  
mousseline cream  
and glazed with  
chocolate cream

**Crème Caramel Flan**  
with liquor-steeped mixed fruit

 **Chocolate Cake**

**Ice Cream and Sorbet**  
ask your waiter for  
our assortment of  
ice cream and sorbets

 **No Sugar Added Ice Cream**  
ask your waiter for  
our daily selection

**Cheese Plate**

**Fresh Fruit Plate**

## Baked Just for You

**Every day a different selection  
of fresh-baked bread**

French baguette

Grissini



If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

\*Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

15% service charge will be applied to all Guests without a beverage package and items excluded from respective package.

Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

## Starters

**Island Ceviche\***  
bay scallops, shrimp, fish, avocado and mango

 **Spinach, Cheese and Artichoke Dip**  
tortilla chips

**Soup of the Day**  
prepared fresh every day, ask your server for today's special


## Entrées

**Caesar Salad**  
romaine lettuce, Parmesan cheese, garlic croutons, anchovies, traditional Caesar dressing and your choice of grilled shrimp or chicken

**Cobb Salad**  
chicken breast, avocado, bacon, tomato, hard-boiled eggs, Gorgonzola cheese and iceberg lettuce

**Marinara Meatball Sandwich**  
soft semolina roll filled with meatballs in tomato sauce and smoked provolone cheese, grilled bell peppers and fries

**Signature Burger\***  
1/3 lb beef burger, melted sharp cheddar cheese, applewood smoked bacon, caramelized onions and golden honey BBQ sauce, fries

 **The Vegan Burger**  
vegetable patty, sesame bun, lettuce, onion, tomato and spicy mustard sauce, sweet potato fries

**Penne Pasta with Shrimp Arrabbiata**  
spicy tomato sauce

**Fish and Chips**  
batter-fried fish fillet, fries and tartar sauce

**Beef Fajitas**  
Mexican rice and refried beans, traditional condiments

 **Moroccan-Style Couscous**  
vegetables, raisins and almonds

## Sommelier's Suggestions

**Sparkling Wine**  
Valdo, Prosecco, Italy

   
\$ 9 \$ 37

**White Wines**  
Meridian, Chardonnay, California  
Matua, Sauvignon Blanc, New Zealand

\$ 31  
\$ 9 \$ 37

**Rosé Wine**  
Beringer, White Zinfandel, California

\$ 8 \$ 31

**Red Wines**  
Cune, Crianza Tempranillo, Spain  
Casa Lapostolle, Merlot, Chile

\$ 36  
\$ 8.5 \$ 35