

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

Apple Pie
vanilla ice cream

 **Passion Fruit Mousse 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

Baby Shrimp Cocktail
with iceberg lettuce, tomatoes, lemon and Marie Rose sauce

 **Vegetable Spanish Omelet**
aged cheddar cheese, roasted red bell peppers, potatoes
and mushrooms

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

Asian Salad
mixed greens, quinoa, chicken breast, mandarin oranges, scallions,
red bell peppers, snow peas, wontons, toasted almonds

Cuban Sandwich
toasted bread, roasted mojo pork, ham, Swiss cheese, pickles
and mustard, 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

Fettuccini Pasta with Smoked Salmon*
asparagus, peas, lemon sauce and fresh dill

Grilled Grouper
sofrito sauce, string beans, garlic cilantro rice

Pan-Seared Lamb Chops*
minted new potatoes, string beans and thyme jus

 **Oriental-Style Rice Noodles**
stir-fried vegetables, soy sauce, fresh cilantro leaves

Sommelier's Suggestions

Sparkling Wines

Martini & Rossi, Asti, Italy

 
\$ 8 \$ 32

White Wines

Kendall-Jackson, Vintner's Reserve Chardonnay, California

\$ 40

Chateau Ste Michelle, Riesling, Washington

\$ 8 \$ 32

Rosé Wines

Beringer, White Zinfandel, California

\$ 8 \$ 31

Red Wines

Estancia, Pinot Noir, California

\$ 43

Robert Mondavi, Private Selection Cabernet Sauvignon, California

\$ 9 \$ 36

 No Sugar Added

 Vegetarian

 Vegan