

Lunch

Starters

Smoked Salmon Carpaccio*

shaved fennel and red onions, seasonal greens, lemon extra virgin olive drizzle, green dill ferns



Simple Green Salad

seasonal lettuce leaves, feta cheese crumble, house dressing



Roasted Sweet Potato and Pumpkin Soup

vegetable stock, thyme, coconut milk, herb oil, grilled focaccia bread

Entrées

Cobb Salad

avocado, bacon, tomato, hard-boiled eggs, Gorgonzola cheese, iceberg lettuce, choice of grilled chicken or shrimp



Ranch-Style Chili Bowl

black and red kidney beans, onion, capsicum, tomatoes, chili, corn, cumin, avocado, corn chips



Maccheroncini Pasta with Vegetable Ragout

lemon sauce, pecorino cheese

Pan-Seared Mediterranean Seabass

grilled vegetables, confit garlic, parsley potatoes, olive oil, lemon-sage butter, pine nuts

Chargrilled Beef Burger*

beef patty, lettuce, tomatoes, onion, dilled pickles, choice of Swiss, cheddar, provolone, or American cheese, French fries

Steak Frites*

grilled NY strip steak, caramelized onion and garlic, herb butter, French fries

Kids' Menu

All Beef Hot Dog

French fries

Chicken Nuggets

choice of dipping sauce



Vegetarian



Vegan

Desserts

Chocolate Tres Leches Cake

coconut cream, pineapple compote

Tropical Fruit Sundae

vanilla ice cream, whipped cream, lime jelly, cashew crunch, lime-mint syrup

Sommelier Recommendations

White Wines

Meridian, Chardonnay, California

Matua, Sauvignon Blanc, New Zealand

Rosé Wine

Beringer, White Zinfandel, California

Red Wines

Cline Cellar, Zinfandel, California

Casa Lapostolle, Merlot, Chile

		
		€ 35
	€ 10	€ 40
		€ 39
		€ 37
	€ 10	€ 40

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

18% beverage gratuities 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.