

BREAKFAST

Breakfast is served daily with a seasonal fruit platter

Eggs Benedict

fresh English muffins with creamy avocado or cream cheese, topped with fresh smoked salmon and a poached egg, layered with hollandaise sauce

Moroccan Shakshuka

Topped with feta, arugula, and avocado, served with fresh toasted ciabatta, crispy bacon & breakfast sausages

Coconut French Toast

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Served with seasonal berries, nuts, maple syrup & coconut shavings, with the option of crispy bacon and fried or scrambled eggs

Huevos Rancheros

A dish of fried or poached eggs on a warm tortilla served on a spicy tomato sauce, black beans and avocado

Smoothie Bowls

A fresh fruit blended smoothie topped with granola, nuts, seasonal fruit, and honey

Spinach and Sundried Tomato Frittata

Topped with feta, avocado, and arugula, served with breakfast potatoes, and sautéed mushrooms

Fresh Croissants

Stuffed with cream cheese, spinach, fried egg, arugula & prosciutto, served with garlic fried mushrooms



LUNCH

Freshly Baked Bagels

Served with a “build your own bagel” board composed of a selection of cheeses, chutneys, cured meats, smoked salmon, avocado, salad, and seasonal vegetables

Grilled Chicken Caesar Salad

Loaded with homemade croutons, tangy Caesar dressing, parmesan cheese, toasted walnuts, pan fried and salted capers, topped with pomegranate seeds and fresh lemon zest

Poke Bowls

Served with local fish/shellfish, composed of sticky white sushi rice, pickled ginger, red cabbage, carrot, avocado, red pepper, cucumber, and sesame seeds. Served in a bowl of crisp nori sheets. Alongside dressing options of soy sauce, siracha mayonnaise, and wasabi

Freshly Made Flat Breads

Served with marinated chicken skewers, roasted beef meatballs or falafel, crispy pan-fried eggplant, sweet roasted peppers, and fluffy cous cous. Alongside a Greek salad, tzatziki, and hummus

Barbuda Pineapple Chicken

Served with rice noodles, spiralized stir fried vegetables and vegetable spring rolls. Served in a pineapple bowl, alongside a seasonal salad

Spicy Shrimp Tacos

Served on a warm tortilla topped with pineapple salsa, pickled red onions, guacamole, garlic lemon mayonnaise, and fresh cilantro

Sticky Honey Sesame Pork Belly

Served in fresh bao buns with cucumber, spring onion, chilli and fresh cilantro

APPETIZERS

A selection of homemade sushi rolls served with soy sauce and pickled ginger

Homemade hummus served with warm pita breads and crackers

Charcuterie platter with a selection of cheeses, chutneys, fruits and crackers

Tomato and red onion bruschetta

Smoked salmon and cream cheese cucumber rolls

Arancini balls filled with tomato, mozzarella and beef, or a mushroom risotto filling, served with fresh tomato sauce, parmesan cheese, and basil

Selection of crostinis - Caprese, spinach and artichoke, olives and garlic butter, cream cheese and salmon, Gorgonzola with bacon and honey

DINNER

Spicy Dan Dan style noodles

with marinated ground pork and pan fried bok choy, topped with spring onion and crushed peanuts

Lemon and garlic creamy linguine

served with pan fried shrimp and fresh garlic ciabatta

Crispy grilled salmon

with chilli, mushroom, spinach, and red pepper, served in a creamy tomato sauce, served with coconut rice and seasonal green vegetables

Lamb chops

served with creamy cauliflower and potato mash, pan fried asparagus and roasted carrot chips

Pan fried buttered scallops

served with butternut squash puree, and an apple quinoa salad

Seared sesame peppercorn ahi tuna steaks

served with an Asian slaw, snap peas, avocado, cauliflower rice and soy sauce

DESSERTS

Lemon posset pots served with fresh strawberries and a shortbread biscuit

Double chocolate brownies with chocolate ganache and pomegranate seeds. Served with
vanilla ice cream

Mini white chocolate and raspberry cheesecakes

Apple and pear crumble served with warm custard

A selection of baileys chocolate truffles

Eton mess sundaes

Key lime pie served with fresh cream

STANDARD SHIP'S BAR

Non-alcoholic

Coke, Diet Coke, Sprite, Ginger Ale, La Croix, Club Soda, Tonic Water, Assorted Juices

Spirits

Vodka: Tito's, Smirnoff

Gin: Bombay Sapphire, Tanqueray

Rum: Cruzan, Bacardi

Tequila: Milagro, Herradura

Whiskey: Dewar's, Jameson

Bourbon: Maker's Mark, Bulleit

Assorted Liqueurs

Wine

Red: Cabernet Sauvignon, Malbec, Pinot Noir

White: Chardonnay, Sauvignon Blanc, Pinot Grigio

Rosé, Prosecco

Beer

Corona, Carib, Landshark, Miller Lite, Coors Light

Please let your broker know your preferred brands.

If you wish to have premium wines and/or spirits of your choice, please notify your broker. Your crew will be happy to source these for you and have them on board when you arrive. These would be at an additional cost to you.