



NUDLS

INDONESIAN NOODLE SOUP

ginger chicken dumpling,
bell peppers, long noodles

PAD THAI

shrimp, peanut, green onion,
cilantro, tamarind

GERMAN SPAETZLE

herb mac & cheese

SINGAPORE STREET NOODLES

rice noodles, carrot,
bell pepper, cilantro,
green onion, bean sprouts

TAGLIATELLE

bolognese

PESTO GNOCCHI

asiago, potato, pine nuts

TAPAS

JAMÓN

dry-cured country ham

CHORIZO

pork, smoked paprika

MANCHEGO

sheep's milk cheese

IDIAZABAL

sheep's milk cheese

DATILES CON ALMENDRAS

bacon wrapped medjool dates,
marcona almonds, blue cheese

PAN CON TOMATE

country bread, garlic, tomato

TORTILLA ESPAÑOLA

egg, potato and onion omelet

MONTADITO DE CANGREJO

country bread,
crab meat

PATÉ DE PATO

country bread,
duck rilette

The Latin QUARTER

CÓCTEL DE MARISCOS

zesty mix of fresh seafood,
tomato, lime juice, hot sauce,
plantain chips

TOTOPOS

crispy corn nachos, refried beans,
guacamole, crema mexicana,
monterey jack

GUACAMOLE

jalapeño, tomato, onion,
cilantro, tortilla chips

TUNA TOSTADA*

ahi tuna, chipotle aioli,
avocado, pickled cucumber

CRAB TOSTADA

celery, mint,
red onion, cilantro aioli

MUSHROOM TOSTADA

shiitake, huitlacoche, goat cheese,
cilantro, pickled onion

SEASIDE ROTISserie

BEEF SHISH KEBAB

spiced minced beef

CHICKEN LEGS

garlic, paprika, lemon

SALCHICHA

pork sausage

PORK LOIN*

parmesan crusted

LEG OF LAMB*

rosemary, garlic

VEGETABLE KEBAB

eggplant, peppers, onions,
mushrooms, squash

SIDES

TOMATO SALAD

red onion, basil,
balsamic vinegar

CUCUMBER SALAD

red onion, parsley,
greek yogurt

PASTA SALAD

cheddar, onion, parsley, pickles

POTATO SALAD

mustard, sour cream, vinegar,
parsley, chive

tamara

MEAT & FISH

FISH TIKKA

daily selection of marinated fish,
basmati rice

CHICKEN TIKKA

daily selection of marinated chicken,
basmati rice

CHICKEN KORMA

onion-cashew gravy

RICE & BREADS

RICE OF THE DAY

chef's selection

BASMATI RICE

cumin

PAPADUM

deep fried dough,
chaat masala,
apple-onion chutney

VEGETARIAN

VEGETABLE PAKORA

crispy vegetable selection

TANDOOR VEGETABLE SALAD

russet potato, pineapple,
green pepper, red onion, jalapeño

URAD DAL

lentils, tomato, onion, cumin,
chili, cilantro, tamarind

ALOO GHOBI

potato, cauliflower, yellow curry

PICKLES & CHUTNEYS

RAITA

yogurt, red onion, tomato,
green chili, cumin

MIXED PICKLE

vegetable, chili, mustard,
cumin, asafoetida

MANGO CHUTNEY

red chili, fennel,
raisin, cumin



TEXAS TEASERS

LONE STAR CHILI

shredded beef, peppers,
jalapeño, red onions,
grated cheddar cheese,
sour cream, cilantro,
tortilla chips

CRISPY FRIED OKRA

cajun remoulade

FROM THE PIT

All entrées are served with coleslaw, chunky potato salad and pickles.

BBQ TURKEY SANDWICH

smoked turkey, barbecue sauce,
buttermilk slaw, boston lettuce,
soft bun

BROILED SALMON*

citrus-honey salmon

TURKEY BREAST

smoked turkey breast

PULLED PORK SANDWICH

pulled pork, barbecue sauce,
buttermilk slaw, boston lettuce,
soft bun

SAUSAGE

jalapeño and cheese
smoked sausage

SIDES AND SUCH

PINTO BEANS

JALAPEÑO CHEESE CORNBREAD



FRENCH ONION SOUP

gruyere cheese crouton

ROASTED TOMATO SOUP

crème fraîche

COBB*

turkey, bacon, boiled eggs,
iceberg lettuce, cucumber, tomato,
blue cheese, red wine vinaigrette

MESCLUN

avocado, red onion, tomatoes,
tortilla strips, fresh lime,
cilantro-jalapeño vinaigrette

ROMAINE & KALE

feta, tomatoes, red onion,
cucumbers, za'atar breadcrumbs,
citrus dressing

SPINACH CAESAR

parmesan cheese, garlic croutons,
caesar dressing

GRILLED ADD-ONS

herb-marinated flank steak*
blackened tuna*
teriyaki tofu
chicken strips



SAIL  SUSTAIN

BANANA RUMBLE

SPECIALTY COCKTAIL BY 

\$12

Flor De Caña 4 years Norwegian Cruise Line sustainable rum, homemade banana peel syrup, Peychaud’s aromatic cocktail bitters, pineapple, lime and cherry juices, pineapple peel

ON TAP

BEER

Hoegaarden \$9
Belgian Wheat Beer, Belgium

Stella Artois \$9
Pilsner Beer, Belgium

Sullivan’s Irish Gold Ale \$9
Pale Ale Beer, Ireland

Sullivan’s Black Marble Stout \$9
Stout Beer, Ireland

Sullivan’s Irish Red Ale \$9
Vienna-Lager Beer, New York

Affligem \$9
Abbey Beer, Belgium

’66 by Norwegian \$9
Yuzu Mango Golden Ale Beer, Georgia USA

Lagunitas Daytime \$9
India Pale Ale Beer, California USA

Newcastle \$9
Brown Ale Beer, UK

Strongbow \$9
Apple Cider, UK

WINE

Chardonnay \$9
Finca Los Aljibes, Spain

Cabernet Sauvignon \$9
Finca Los Aljibes, Spain

Kombucha

Mother Kombucha \$9
Hopped Passion Fruit

Mother Kombucha \$9
Pineapple, coconut

COCKTAIL ON TAP

LIQUID KITCHEN® BY KATHY CASEY

Whiskey Orchard Press \$13
“Ten High” bourbon, apple, cinnamon, fresh lemon, ginger, spiced tea bitters

Tequila Funshine \$13
Los Corrales Silver 100% Agave Tequila & Reposado Tequila, Mezcal, passion fruit, cinnamon orgeat, orange, fresh lime, Peychaud’s bitters

Red Bubbles \$13
Avorza Ultra Premium Organic vodka, strawberry, guava, cranberry, fresh lemon, Prosecco, dash of lavender

Purple Potion (Non-Alcoholic) \$5
blueberry, pomegranate, coconut water, cranberry, pineapple, fresh lemon, mint

SAIL  SUSTAIN

Drink of the Day

Drink of the Day \$9, Any other day \$12

Cucumber Cool • Mon

Wheatley vodka, St. Elder elderflower liqueur, lime juice, cucumber pulp cordial

Croissant Mai-Tai • Tue

Brugal rum swizzled with Cointreau, lime juice, croissant and cardamom orgeat

Pulp Art • Wed

Flor de Caña 4 Years Norwegian Cruise Line sustainable rum, pepper top cordial, Campari, lemon & orange juice

Café Replay • Thurs

Avorza Ultra Premium Organic vodka, Angostura bitters, Frangelico, spent coffee ground cordial, pineapple juice

BananaRuma • Fri

Flor de Caña 4 Years Norwegian Cruise Line sustainable rum stirred with banana oleo and Angostura Bitters

Sustainable Spritz • Sat

Rosemary stem infused Prairie Organic vodka, Aperol, surplus champagne syrup, soda water, half orange wheel

Watermelon Twist • Sun

Los Corrales 100% Agave tequila, lime juice, watermelon rind cordial, spicy salt rim, homemade chili liqueur

A 20% gratuity and beverage service charge will be added to your check. Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.