SHIP EATS

NO STOMACH LEFT BEHIND

ORDER THRU THE SAILOR APP OR DIAL EXT. 604271 OR 604272

BREAKFAST 5AM-11AM

SCRAMBLED (v) (gf)

scrambled eggs, chives, yukon gold potato, roasted tomatoes, choice of:

- bacon
- bangers
- smoked salmon

CARBO-DAZZLE (v)

nutella stuffed french toast with roasted banana, whipped cream, maple syrup choice of:

- · bacon
- bangers
- · smoked salmon

ENERGIZER (v) (gf)

egg white frittata with sauteed spinach, mushrooms, roasted tomatoes

FRESH FRUIT & BERRIES

chef's selection, house made date & almond protein bar

GRAINS & CEREALS (v) choice of:

- oatmeal
- granola
- muesli
- corn flakes
- rice krispies

FRESH FROM OUR BAKERY (v)

choice of:

- white bread
- wheat bread
- · gluten free bread
- croissant
- · pan au cholocate
- smoked cheddar & jalapeno croissant
- blueberry muffin
- blueberry muffin (gf)
- guava pastelito
- · maui morning muffin

MILK & YOGURT

for cereal or coffee

- regular
- skim
- half & half
- plain yogurt

JAM

- strawberry
- grape
- · orange marmalade

CONDIMENTS

- sugar
- sugar in the raw
- splenda
- honey
- lemon
- butter

M-22.08.27 (0.22.08.2)

FRESH ORANGE JUICE\$5

FOOD 11AM - 5AM

STARTERS

CHICKEN NOODLE SOUP

garden vegetables

LITTLE GEM WEDGE SALAD

blue cheese dressing, bacon, roasted garlic bread crumbs

BRAISED POLPETTINE

san marzano tomato, smoked mozzarella, pancetta

BEET HUMMUS (v)

quinoa lavosh

CHARCUTERIE & CHEESE PLATE

prosciutto, salami cotto, aged parmesan, gorgonzola, pear mostardia, eggplant caponata, wildflower honey

MAINS

ROASTED CAULIFLOWER STEAK (vv) (gf)

pickled fresno chili, pomegranate seeds, vadouvan tahini

CHEDDAR CHEESEBURGER*

sesame seed bun, lettuce, tomato, onion, chips

PAPPARDELLE AL RAGÙ

bolognese, parmigiano reggiano

SLOW ROASTED STRIPED BASS (gf)

mole verde, salsa de xoconostle

ROASTED CHICKEN BREAST

wild mushroom sauce, asparagus, marble potatoes

GRILLED NEW YORK STRIP*

caramelized onion, potato, brussel sprouts, steak sauce

SNACKS

POPCORN, CHOCOLATE COVERED PRETZELS, GUMMY BEARS, TRAIL MIX

DESSERTS

WHITE CHOCOLATE COATED CONFETTI CAKE POP (v)

vanilla cake with rainbow sprinkles, wild strawberry compote

BLUEBERRY-GREEN TEA VEGAN CHEESECAKE (vv) (gf)

pistachio crust, lemon "cream"

RED VELVET COOKIE CAKE (v)

smooth cream cheese frosting

(v) vegetarian

(vv) vegan

(gf) gluten free

Virgin Voyages' kitchens are not allergen-free environments. Please inform our crew if you have a food allergy or any other special dietary need.

*Consuming raw or uncooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

.....complimentary

DRINKS

COFFEEcomplimentary

NO THIRST LEFT UNQUENCHED

 intelligentsia coffee intelligentsia decaf coffee 	earl greyenglish breakfast tea
choice of milk: • regular • skim	chamomilegreen teadecaf
half & half	JOJO TEA\$5
**single espresso	 morning after breakfast mint blend shiva hibiscus rose blend kasturi black pranna chiya green jasmine cloud everspring oolong
• latte\$4	SODAS complimentary
americano\$3 macchiato\$3	 coca-cola diet coca-cola coke zero sprite
FRESH ORANGE JUICE\$5	fantaginger ale

BEVS

MORNING OR EVE, UP TO YOU

 moët & chandon impérial brut, france	\$13
 ryder rosé, california ryder cabernet sauvignon, california southside 	
BEERS BY THE CAN	
FULL BOTTLES OF WINE 750ML • amstel light lager	\$6
 moët & chandon impérial brut, france	\$5
villa sandi pinot grigio, italy\$29 PREMIUM NON-ALCOHOL	ıc
sea sun chardonnay, california\$47 red bull	\$5
matanzas creek sauvignon blanc, red bull sugar free	
california	\$5
chalk hill pinot noir, california\$58 * yaya kombucha original * 33L	\$6
felino malbec, argentina\$45	\$6
stag's leap artemis cabernet sauvignon, napa, california	