

# BEVERAGES

## BRUNCH COCKTAILS

**SCREW THIS** 11  
*tito's vodka, orange juice, dash citrus*

**FILTHY BLOODY,  
NON VIRGIN MARY** 13  
*ketel one vodka, tanqueray gin or  
partida blanco tequila, green chili,  
filthy bloody mary mix*

**THE BELLINI** 11  
*sparkling wine, campari,  
peach nectar*

**GARDEN DELIGHT** 13  
*partida blanco tequila,  
cucumber and mint*

**SHAKE IT UP** 11  
*brugal extra dry rum,  
lavender and lime*

## BEERS

*draft*

**HEINEKEN** *lager* 5

**STRONGBOW** *apple cider* 6

*bottled*

**AMSTEL LIGHT** *lager* 6

**FUNKY BUDDHA** *hop gun ipa* 8

**GREEN'S GLUTEN-FREE** *amber* 15

*virgin territory*

**HEINEKEN 0.0** 5

## BOTTOMLESS BRUNCH

25

*during brunch, enjoy bottomless  
pours on the following items:*

**ROSÉE WINE**

**SPARKLING WINE**

**MIMOSA**

**FILTHY BLOODY MARY**

## WINES BY THE GLASS

**SAINT LOUIS** 7  
*brut, france*

**MOËT & CHANDON IMPÉRIAL** 21  
*champagne, france*

**FONTANAFREDDA** 8  
*moscato d'asti, italy*

**LUCIEN ALBRECHT** 9  
*pinot blanc, france*

**CONUNDRUM** 13  
*white blend, california*

**DOMAINE OTT** 15  
*by .ott, provence, france*

**CHALK HILL** 13  
*pinot noir, sonoma, california*

**CASA LAPOSTOLLE** 7  
*carménère, chile*



THE WAKE

M.24.06.21 O.06.07.21

CHARGES MAY BE SUBJECT TO LOCAL VAT

# BRUNCH

## STARTERS

### RAZOR GLAM CHOWDER

*yukon gold potatoes, smoked bacon,  
chive batons*

### WEDGE SALAD

*baby gem lettuce, smoked bacon,  
blue cheese*

### FENNEL & CITRUS SALAD (v) (gf)

*pecorino, spiced pistachio crumble,  
honey yogurt vinaigrette*

### POACHED SHRIMP (gf)

*horseradish, meyer lemon,  
spicy cocktail sauce*

## MAINS

### 'EGG' IN A HOLE (vv) (gf)

*slow roasted bell pepper, arrowleaf spinach,  
crème fraîche*

### STEAK & EGGS\*

*potato rosti, braised swiss chard,  
bordelaise sauce*

### BRIOCHE FRENCH TOAST (v)

*caramelized banana, toasted pecan,  
whipped crème fraîche*

## BENEDICTS

### AVOCADO\* (v)

*asparagus & lime hollandaise*

### THE WAKE\*

*crispy pork belly, sautéed spinach,  
bone marrow hollandaise*

### SOFT-SHELL CRAB\*

*corn cake & aleppo pepper hollandaise*

## DESSERTS

### COCONUT ALMOND

#### PANNA COTTA (vv) (gf)

*fresh berries, candied orange, raspberry foam*

### CRÊPE CAKE

*pistachio crumble,  
strawberry & rhubarb compote*

### APPLE TATIN (v)

*caramelized apple, mascarpone crème,  
almond financier*

(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.*



THE WAKE

# LUNCH

*available after 12 pm*

**HANGER STEAK\*** (gf)  
*garden salad, pomme frites,  
black peppercorn sauce*

**FILET MIGNON\*** (gf)  
*roasted beets, grilled leeks,  
tarragon salsa verde*

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## TREAT YOURSELF

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### RAW BAR

**PETIT PLATEAU\***  
*1/2 maine lobster, east & west coast oysters,  
poached shrimp, steamed mussels,  
snow crab claws*

**\$40**

**GRAND PLATEAU\***  
*whole maine lobster, east & west coast  
oysters, crawfish, poached shrimp,  
middle neck clams, steamed mussels,  
snow crab claws, alaskan king crab legs,  
razor clam salad*

**\$70**

*served with mary rose sauce,  
sriracha cocktail sauce,  
champagne mignonette*

*(v) vegetarian (vv) vegan (gf) gluten free*

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