

FEATURED VEGAN WELCOME ABOARD AND BON APPÉTIT!



APPETIZER

WARM SPINACH-ARTICHOKE DIP

With plant base cheese, served with corn tortilla chips

SHRIMP COCKTAIL

Chilled plant base shrimp with creamy slaw and cocktail sauce

CHILLED MANGO AND PEAR SOUP

Vanilla, fresh ginger

ROASTED BEET AND FETA CHEESE

Plant base feta cheese, mayonnaise, cherry tomatoes, Mesclun, citrus vinaigrette

COBB SALAD

Classic salad with lettuce, tomato, onion with plant base bacon, chicken, blue cheese, cheddar and lemon vinaigrette

CAESAR SALAD

Crisp romaine, croûtons and plant base Ceaser dressing and Parmesan

MIXED GREENS

Fresh garden mix with your choice of dressing:
Ranch | Balsamic | French | Italian | Caesar | Blue Cheese

ENTRÉE

RIGATONI PASTA IN PARMESAN AND BACON CREAM SAUCE

Plant base creamy Parmesan, bacon and herbs

VEGETARIAN CHILI POT

Hearty stew of beans, tomatoes, peppers and corn, topped with plant based cheddar, cream cheese

KUNG PAO CHICKEN

Stir-fried plant based chicken with Sichuan peppercorns, chilies, cashews, served with plant base egg-fried rice

FEATURED INDIAN VEGETARIAN

Plant base creamy tofu cheese curry, spiced lentil, cumin rice

DESSERT

CAPPUCCINO CHEESECAKE

Plant base Cheesecake paired with an indulgent salted caramel sauce

CARNIVAL MELTING CHOCOLATE CAKE

MANGO SORBET

FRESH FRUIT PLATE

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All proteins and dairy are plant-based.

Please inform your server if you have any food allergies.