



COCKTAILS

JADED EMPEROR 13

vodka, jojo panna chiya tea,
lychee, lime, simple syrup

DRAGON'S BREATH 15

sichuan peppercorn-infused gin,
dragon fruit puree, lemon juice,
agave nectar, fee brothers foam

SCALE THE WALL 13

baijiu, campari, sweet
vermouth, orange peel

SUNSET TO SUNRISE 15

bourbon, tangerine juice,
honey syrup, angostura bitters,
dark cherry

FORBIDDEN CITY FIZZ (low abv) 13

plum wine, lemon juice, honey,
sparkling moscato

SILKY ROAD MARTINI (low abv) 13

aperol, dry vermouth,
orange bitters, sparkling water

LOTUS IN PARADISE 11

(non-alcoholic)

lyre's white cane spirit, passion fruit,
vanilla, lemon, orange flower
water, coconut water

DRAFT BEERS

HEINEKEN 7

lager

AFFLIGEM 9

blonde ale

BEER CANS

KALIK 8

lager

CORONA EXTRA 8

lager

MICHELOB ULTRA 8

lager

NEON RAINBOWS 11

new england ipa

HEINEKEN 0.0 7

non-alcoholic lager

FLYING START 8

non-alcoholic ipa

SPARKLING BUBBLES

NOUGHTY (na) 9/40

sparkling chardonnay, spain

SAINT LOUIS 9/40

sparkling brut, france

VILLA SANDI 13/60

sparkling rose, italy

MOËT & CHANDON 25/105

impérial brut, champagne, nv

MOËT & CHANDON 135

brut rosé, champagne, nv

DOM PERIGNON 315

brut, champagne, 2013

WHITES

TORRES, MOSCATEL 9/40

viña esmeralda, spain

MARION DE COMTESSE 9/40

chardonnay, france

CARMEL ROAD 11/50

unoaked chardonnay, cali

CLOUDY BAY 80

sauvignon blanc, new zealand

PINKS

GÉRARD BERTRAND 9/40

gio, france

CHÂTEAU MINUTY 15/70

cotes de provence

DECOY 11/50

california

REDS

MONTES 9/40

pinot noir, chile

YANGARRA 13/60

shiraz, preservative-free, australia

DECOY 15/70

zinfandel, sonoma

INTRINSIC 12/55

cabernet sauvignon, washington

CROSSBARN 105

cabernet sauvignon, napa

RUBY

TORO DE PIEDRA 3OZ 9

late harvest, chile 375ML BTL 40

CROFT TAWNY 3OZ 9

port 750ML BTL 40

SIP & SAVOR \$35 When we craft our menus — it's all about the whole experience, from bev to bite. We chose some of our most-beloved dishes and three different sips to savor them best with.

STARTER (CHOICE OF)	MAINS (CHOICE OF)	DESSERT (CHOICE OF)
PAN ROASTED VEGETABLE DUMPLINGS (vv) truffle soy dipping sauce	BUDDHA'S DELIGHT (gf) (vv) tofu, asparagus, shiitake mushroom, scallion	EGG TART vanilla, condensed milk
PEKING DUCK BAO BUNS hoisin sauce, cucumber	GRILLED RIBEYE* black peppercorn sauce, shishito pepper, pickled red onion <i>Side of pineapple shrimp fried rice or white rice available upon request</i>	ALMOND TOFU & BLACK SESAME (gf) (vv) blueberries, mint

INCLUDED DRINKS

1) STARTER	2) MAIN	3) DESSERT
SILKY ROAD MARTINI (low abv) aperol, dry vermouth, orange bitters, sparkling water	DRAGON'S BREATH sichuan peppercorn-infused gin, dragon fruit puree, lemon juice, agave nectar, fee brothers foam	SUNSET TO SUNRISE bourbon, tangerine juice, honey syrup, angostura bitters, dark cherry
	OR	TORO DE PIEDRA late harvest, chile

CHARGES ARE INCLUSIVE OF LOCAL TAX. PRICING SUBJECT TO CHANGE.

(v) vegetarian (vv) vegan (gf) gluten free (gfo) gluten free optional

*These items are prepared to order or served undercooked/raw. Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions. Virgin Voyages' kitchens are not allergen-free environments. Please inform our crew if you have a food allergy or any other special dietary need.

STARTERS

TRIO OF LENGCAI (gf) (vv) chili cucumber, mustard cabbage, pickled lotus root	KABOCHA & CHICKEN WONTON SOUP shrimp & pork wonton, shiitake mushroom	PEKING DUCK BAO BUNS hoisin sauce, cucumber
PAN ROASTED VEGETABLE DUMPLINGS (vv) truffle soy dipping sauce	CRISPY WALNUT PRAWNS frisée salad red pepper, ginger vinaigrette	HONEY SRIRACHA STICKY RIBS (gf) pickled cabbage, red pepper, scallion

MAINS

Side of pineapple shrimp fried rice or white rice available upon request

BUDDHA'S DELIGHT (gf) (vv) tofu, asparagus, shiitake mushroom, scallion	BASIL CHICKEN ginger, shaoxing wine, sesame seed oil
STIR FRIED RICE NOODLES (vv) bok choy, snap peas, crispy shallots	FIVE SPICE PORK CHOP (gf) spicy pepper, crispy shallot, cilantro
SZECHUAN HOT & SOUR NOODLES pork, peanut, cilantro, chili garlic sauce	GRILLED RIBEYE* black peppercorn sauce, shishito pepper, pickled red onion
BLOSSOMING SWEET & SOUR FISH green peas & toasted pine nut	



TREAT YOURSELF

LOBSTER & KING CRAB HOTPOT 65
shrimp, scallop, clam, glass noodles

recommended for two

DESSERTS

EGG TART
vanilla, condensed milk

**BANANA & RICOTTA
RANGOON**
wonton, coconut creme

MANGO PUDDING (gf)
passion fruit

**ALMOND TOFU
& BLACK SESAME** (gf) (vv)
blueberries, mint

JOJO TEAS 6

**EVERSPRING OOLONG, JASMINE CLOUD,
MORNING AFTER BREAKFAST BLEND,
PANNA CHIYA GREEN**

INTELLIGENTSIA COFFEE

ESPRESSO 6

MACCHIATO 4

FLAT WHITE 5

CAPPUCCINO 5

LATTE 5

MOCHA 6

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