• Drinks •

Cocktails

SILK ROAD WITH A LIME FOAM..... $14.00
BOMBAY SAPPHIRE GIN, D.O.M. BENEDICTINE, APRICOT LIQUEUR, ANGOSTURA BITTERS, LIME JUICE, AND SIMPLE SYRUP

BERT'S FIZZ..... $14.00
TITOS VODKA, APEROL, LIMONCELLO, LEMON JUICE, SIMPLE SYRUP WITH PROSECCO

KING'S CUP..... $14.00
INDIAN SINGLE MALT WHISKEY, MUNYON'S PAW PAW LIQUEUR, CHERRY HEERING AND CARDAMOM BITTERS

LYCHEE SAKE MARTINI..... $14.00
KETEL ONE VODKA, FRESH LYCHEE SYRUP, AND JUNAMI SAKE

GOLDEN DRAGON..... $14.00
CAPTAIN MORGAN SPICED RUM, AMARETTO, GINGER, COCONUT MILK AND GINGER BEER

Wine

	GL	BTL
HERITAGE CREMANT SPARKLING BRUT.....	$11	$55
ROBERT MONDAVI SAUVIGNON BLANC.....	$10	$35
HAMPTON WATER ROSE.....	$11	$55
PRIMA NATURE CHARDONNAY.....	$10	$49
CONUNDRUM WHITE BLEND.....	$16	$61
CASTLE ROCK PINOT NOIR.....	$11	$42
ROBERT MONDAVI MERLOT.....	$10	$35
GERARD BERTRAND RESERVE SPECIALE CABERNET SAUVIGNON.....	$9	$35

Beer

MICHELOB ULTRA.....	$7.99
CORONA.....	$7.99
STELLA.....	$7.99
STONE IPA.....	$7.99
PAULANER WEISSBIER.....	$7.99
PERONI.....	$7.99
HEINEKEN.....	$7.99

Non-Alcoholic

SHIRLEY GINGER.....	$7.00
YUZU SUNRISE.....	$7.00
BLIND TIGER LAVENDER FRENCH 75.....	$9.00
COCA COLA PRODUCTS.....	$3.50

SAIL SAFELY. PLEASE DRINK RESPONSIBLY.
AN 18% GRATUITY WILL BE ADDED FOR CERTAIN PORTS OR ITINERARIES.
VAT MAY APPLY FOR CERTAIN PORTS OR ITINERARIES.

• Menu •

China

PORK & SHRIMP SIU MAI
PORK, SHRIMP, CAVIAR & GREEN ONIONS
ON A SOFT DUMPLING SHELL

HOISIN DUCK EGG ROLLS
PULLED DUCK, CABBAGE, CARROTS & HOISIN SAUCE
IN A SOY WRAPPER

WOOD EAR MUSHROOM SPRING ROLL
CHINESE WOOD EAR MUSHROOMS IN A WONTON ROLL,
SAUTÉED WITH GINGER AND SOY SAUCE

India

POTATO CHOP
SPICED POTATO PATTY FILLED WITH AROMATIC CHICKEN
AND SHALLOW-FRIED TO GOLDEN PERFECTION

BUTTER CHICKEN
TENDER CHICKEN PIECES IN A RICH, CREAMY TOMATO-BASED GRAVY
WITH A HINT OF BUTTER AND SPICES

PALAK PANEER
VELVETY SPINACH CURRY
FEATURING CHUNKS OF SOFT PANEER CHEESE, MILDLY SPICED

TAWA FISH FRY
MARINATED FISH FILLETS PAN-FRIED
WITH SPICES FOR A SUCCULENT AND SAVORY FINISH

VEG BIRYANI
FRAGRANT BASMATI RICE COOKED WITH VEGETABLES,
SPICES, AND SAFFRON, LAYERED AND STEAMED

SERVED WITH: TAMARIND CHUTNEY / RAITA / PAPADUM / NAAN

Persia

COCONUT MILK, LYCHEE & PISTACHIO SORBET
FRAGRANT SORBET INFUSED WITH PISTACHIO,
OFFERING A LIGHT AND REFRESHING FINISH TO A COURSE

Turkey

ROYAL MEZZE PLATTER
SERVED WITH CHOICE OF TOPPINGS:

ADANA KEBAB
SPICY MINCED BEEF SKEWERS,
MARINATED AND GRILLED

LAMB CHOPS
SUCCULENT, PERFECTLY SEASONED LAMB
CUTLETS GRILLED FOR A SMOKY FINISH

SILK ROAD SHRIMP
GRILLED SHRIMP MARINATED IN SPICES AND
SERVED WITH A CITRUSY HERB DRESSING,
OFFERING BOLD, FRESH FLAVORS

IMPOSSIBLE KEBAB
TENDER IMPOSSIBLE MEAT MARINATED
WITH SPICES AND GRILLED ON SKEWERS,
JUICY AND FLAVORFUL

PIDE
SOFT, TURKISH FLATBREAD, WITH BEEF AND CHEESE,
SHAPED LIKE A BOAT AND BAKED UNTIL GOLDEN

Italy

RASPBERRY BOMBOLINI
SWEET RICOTTA DOUGH, FILLED WITH
RASPBERRY AND CRÈME PASTICCERIA

MARASCHINO CHERRY TRUFFLE
DARK CHOCOLATE GANACHE FILLED WITH
MARASCHINO CHERRIES & WHITE CHOCOLATE MOUSSE

LIMONE
LEMON CHEESECAKE & LEMON CURD
WITH WHITE COCOA BUTTER

STRACCIATELLA GELATO
SWEET, CREAMY VANILLA GELATO
WITH FINE SHARDS OF DARK CHOCOLATE

PLEASE LET YOUR SERVER KNOW ABOUT ANY DIETARY RESTRICTIONS