

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

PATRONA PALOMA 12

Patron Silver Tequila, fresh grapefruit, lime, soda

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

FEATURED BEER 7.75

150th Hal Pils

CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

STARTERS

SAMOSA 🌱

fried dough stuffed with spiced potato stuffing

TOMATO SHORBA 🌱

light tomato soup flavored with cumin, ginger & cilantro

MAINS

ALOO GOBI 🌱

potatoes, cauliflower, cumin

PANEER BUTTER MASALA 🌱

soft cheese, tomato, butter, cream

TANDOORI CHICKEN

yoghurt, chat masala

SIDES

ghee rice
butter naan

EACH MAIN IS SERVED WITH THE BELOW

papadum
pickle
mixed vegetable
raita

DESSERTS

RASGULLA

chhena dough, sugar syrup

🌱 Vegetarian

GF Gluten Free

ND Non-Dairy

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

An 18% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

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150th Hal Pils

CAZADORES MARGARITA 10.75

Cazadores Blanco Tequila, Lime, Cointreau

STARTERS

VEGETABLE PAKORAS 🌱

potato, green bell pepper, eggplant, cauliflower florets, dipped in spicy beans, Gram batter, deep fried, served with mint chutney

DHAL SORBA 🌱

lentil soup tempered with cumin, garlic, ginger, onions, tomatoes & finished with cilantro.

MAINS

MUTTON ROGAN JOSH

Kashmiri chili, garam masala

PALAK PANEER 🌱

spinach, cardamom, butter

VEGETABLE BIRYANI 🌱

carrots, cauliflower, peas, cilantro

SIDES

basmati rice
paratha

EACH MAIN IS SERVED WITH THE BELOW

papadum
pickle
mixed vegetable
raita

DESSERTS

RAS MALAI

cottage cheese, milk syrup, cardamom, saffron, nuts

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STARTERS

MASALA PAPAD 🌱

crispy fried papad topped with chopped onion, tomato, green chilly and cilantro

MULLIGATAWNY 🌱

traditional soup of Sri Lanka lentils, rice, coconut milk, black pepper.

MAINS

METHI (FENUGREEK) CHICKEN

turmeric, yoghurt, ginger

TOFU MAKHANI 🌱

soft cheese, tomato, butter, cream

MALAI KOFTA 🌱

cashew, potato paneer dumpling, cream

SIDES

lemon rice
paratha

EACH MAIN IS SERVED WITH THE BELOW

papadum
pickle
mixed vegetable
raita

DESSERTS

BURFI PISTACHIO

milk powder, pistachio cream, nutmeg

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CAZADORES MARGARITA 10.75

Cazadores Blanco Tequila, Lime, Cointreau

STARTERS

TOFU TIKKA 🌱

tofu marinated in Indian spices, baked

TOMATAR PUDINA SHORBA 🌱

lentil and tomato based spicy soup, flavor with fresh mint

MAINS

LAMB KEEMA WITH EGGS

minced lamb, fried eggs

KADAI PANEER 🌱

green pepper, ginger, coriander

DAL MAKHANI 🌱

black urad lentil, garlic, butter

SIDES

tomato pulao
paratha

EACH MAIN IS SERVED WITH THE BELOW

papadum
pickle
mixed vegetable
raita

DESSERTS

LADOO BESAN

gram flour, cinnamon, nutmeg, ghee

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Cazadores Blanco Tequila, Lime, Cointreau

STARTERS

POTATOES ALOO TIKKI 🌱

Potato mixed with chopped onions, chilly, chopped coriander leaves, made in to small patties and shallow fried

RED LENTIL 🌱

red kidney beans tempered with Indian spices.

MAINS

MURG PATIALA

yoghurt, red onions, cream

GHAR KA RAJMA 🌱

kidney beans, ginger, cardamom

PANEER TIKKA MASALA 🌱

tandoori paneer, tomato, aromatics

SIDES

scented basmati rice
paratha

EACH MAIN IS SERVED WITH THE BELOW

papadum
pickle
mixed vegetable
raita

DESSERTS

RASGULLA

chena dough, sugar syrup

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DAY 6

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

PATRONA PALOMA 12

Patron Silver Tequila, fresh grapefruit, lime, soda

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

FEATURED BEER 7.75

150th Hal Pils

CAZADORES MARGARITA 10.75

Cazadores Blanco Tequila, Lime, Cointreau

STARTERS

MIX VEGETABLES PAKORA 🌱

thinly sliced onion mixed with fresh chopped chilly, coriander leaves, Indian spices, beans, gram flour and deep fried to golden brown

VEGAN CURRY CAULIFLOWER SOUP 🌱

leeks, coconut milk

MAINS

CHICKEN DO PYAZA

fried onions, tomato, garam masala

ALOO METHI 🌱

baby potatoes, fenugreek leaves

PANEER MATTAR KOFTA 🌱

cashew, paneer & peas dumpling, cream

SIDES

vegetable pulao
naan

EACH MAIN IS SERVED WITH THE BELOW

papadum
pickle
mixed vegetable
raita

DESSERTS

RAS MALAI

cottage cheese, milk syrup, cardamon, saffron, nuts

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COSMOPOLITAN 12

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SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

FEATURED BEER 7.75

150th Hal Pils

CAZADORES MARGARITA 10.75

Cazadores Blanco Tequila, Lime, Cointreau

STARTERS

MYSORE ONION PAKORA 🌱

thinly sliced onions mixed with fresh chopped chilly, coriander leaves, Indian spices, beans, gram flour and deep fried to a golden brown

MULLIGATAWNY 🌱

traditional soup of Srilanka Flavored with lentils, rice, coconut milk and black pepper.

MAINS

TANDOORI PRAWNS

cream cheese, turmeric, lemon

DAAL FRY 🌱

lentil, garlic, cilantro, ghee

TANDOORI PRAWNS 🌱

cream cheese, turmeric, lemon

SIDES

jeera pulao
paratha

EACH MAIN IS SERVED WITH THE BELOW

papadum
pickle
mixed vegetable
raita

DESSERTS

BURFI PISTACHIO

milk powder, pistachio cream, nutmeg

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