



FLAME-GRILLED STATION

Barbecue Chicken Skewers

Tender grilled chicken skewers glazed with a smoky barbecue sauce, finished over an open flame for a caramelized char.

Beef Yakiniku Skewers

Flame-grilled beef skewers marinated in a savory Japanese yakiniku sauce with rich umami and a hint of sweetness.

Honey Garlic Sausage Stick

Juicy grilled sausage brushed with a sweet honey garlic glaze, lightly charred for a smoky finish.

Japanese Potato Salad

Creamy Japanese-style potato salad with soft potatoes, crisp vegetables, and a rich Kewpie mayonnaise dressing.

Charred Corn Salad

Fire-roasted sweet corn tossed with fresh herbs and a light dressing, delivering a balance of smoky, sweet, and refreshing flavors.

Garlic Butter Rice

Steamed jasmine rice tossed with fragrant garlic and rich butter, finished with fresh herbs.

Garden Salad

A selection of crisp seasonal greens, fresh vegetables, and house dressing for a light, refreshing accompaniment.



FLAME-GRILLED STATION

VEGETARIAN OPTION

Halloumi Cheese Skewers

Grilled halloumi, golden and lightly charred.

Zucchini and Onion Skewers

Grilled zucchini and onion skewers with a lightly charred finish and tender texture.

Japanese Potato Salad

Creamy Japanese-style potato salad with soft potatoes, crisp vegetables, and a rich Kewpie mayonnaise dressing.

Charred Corn Salad

Fire-roasted sweet corn tossed with fresh herbs and a light dressing, delivering a balance of smoky, sweet, and refreshing flavors.

Garlic Butter Rice

Steamed jasmine rice tossed with fragrant garlic and rich butter, finished with fresh herbs.

Garden Salad

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Note: The Vegetarian Meal option must be confirmed at least one (1) day prior to your scheduled sailing date. Same-day requests are subject to availability and cannot be guaranteed.



LIVE SMOKEHOUSE STATION

Signature Smoked Beef Brisket

Slow-smoked premium beef brisket, cooked low and slow until tender, finished with a rich house barbecue glaze.

Smoked Sausage

Wood-smoked sausage with a juicy, savory bite and a lightly charred exterior.

Coleslaw (Vinegar based)

A crisp blend of shredded cabbage and carrots tossed in a tangy vinegar dressing for a refreshing contrast to smoked meats.

Pickled Red Onion

Thinly sliced red onions pickled in a lightly sweet and tangy brine, adding brightness and acidity to every bite.

Brioche Bun

Soft, buttery brioche bun with a light, pillowy texture, perfect for pairing with smoked meats.



LIVE SMOKEHOUSE STATION

VEGETARIAN OPTION

Charred Cauliflower Steak with Lemon Butter

Cauliflower steak grilled until charred and tender,
finished with a buttery lemon sauce.

Herb-Marinated Portobello Mushroom

*Portobello mushrooms marinated with herbs, garlic, and olive
oil, then grilled until tender.*

Coleslaw (Vinegar based)

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vinegar dressing for a refreshing contrast to smoked meats.

Pickled Red Onion

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tangy brine, adding brightness and acidity to every bite.

Brioche Bun

Soft, buttery brioche bun with a light, pillowy
texture, perfect for pairing with smoked meats.

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sailing date. Same-day requests are subject to availability and cannot be guaranteed.*



INDIAN GOURMET

Paneer Tikka

Cottage cheese marinated in yogurt, aromatic spices, and herbs, then chargrilled in the tandoor until lightly smoky and tender.

Tandoori Mushroom

Button mushrooms marinated in spiced yogurt and roasted in the tandoor for a rich, earthy flavor with a smoky finish.

Harissa Spiced Cauliflower

Roasted cauliflower coated in a mildly spiced harissa marinade, finished with a smoky char and subtle heat.

Hara Bhara Kebab

Spinach, green peas, and potato patties blended with herbs and spices, pan-seared until crisp outside and soft within.

Pickled Red Onion

Thinly sliced red onions pickled in a lightly sweet and tangy brine, adding freshness and acidity to every bite.

Kachumber salad

A refreshing salad of diced cucumber, tomato, onion, fresh herbs, and lemon, lightly seasoned with Indian spices.

Pav Bhaji

A rich, spiced vegetable mash served with buttery toasted pav buns, finished with fresh herbs and a squeeze of lemon.

Butter naan

Freshly baked tandoor naan brushed with melted butter, soft and pillowy with lightly charred edges.

Note: The Indian Meal add-on must be confirmed at least one (1) day before your scheduled sailing date to allow sufficient time for preparation. Requests made on the day of sailing are subject to availability and cannot be guaranteed.