

Always Available

Appetizers

Caesar Salad

Smoked Turkey, Herb Garlic Croutons, Parmesan Cheese

Baby Shrimp Cocktail

Iceberg Lettuce, Lemon

Entrées

Grilled Farm Raised Chicken Breast

Mashed Potatoes, Sautéed Vegetables

Broiled Salmon Fillet

Vegetable Tagliatelle, Caper Butter

8 oz. Grilled Sirloin Steak

French Fries, Peppercorn Sauce

Cheese Tortellini Primavera

Creamy Herb Sauce, Parmesan Cheese

Desserts

Apricot Cream Cake

Chocolate Sauce

Warm Vanilla Bean Soufflé

Grand Marnier Anglaise

Semi-sweet Chocolate Amaretto Bavarian Cream

Espresso Sauce

No Sugar Added – Coconut Cheesecake

Mango Pineapple Compote

Frozen Strawberry Yogurt

Today's Selection of Ice Cream

Chocolate, Butterscotch, Raspberry Sauce

International Cheese Platter

At Norwegian Cruise Line, we proudly serve Lavazza for our espresso-based beverages, the best selling coffee in Italy.

* All Espresso, Cappuccino, and Café Lattes are charged at current beverage pricing.



If you have any type of food allergy, please advise your Waiter before ordering.

Dinner 'a la NCL

*(So doesn't it feel good to eat when you want,
where you want and with whom you want?)*

Welcome to a dining experience that only Norwegian Cruise Line offers. Each day our skilled chefs prepare delicious international cuisine with the finest seasonal ingredients. From mouth-watering healthy dishes to decadent desserts, you'll have more options than you thought possible on a cruise ship. But, most of all, Norwegian Cruise Line gives you more of what you want with Freestyle Dining...amazing culinary delights for breakfast, lunch and dinner.

Appetizers, Soups and Salad

Grilled Asparagus and Marinated Bay Scallops

Toasted Sesame Seeds, Shiitake Mushrooms, Miso Vinaigrette

Ruby Red Watermelon Salad

Fried Feta Cheese, Sumac-mint Vinaigrette

Crispy Vegetable Spring Roll

Green Papaya Salad, Plum Sauce

Pumpkin and Ginger Bisque

Maryland Lump Crab

Oxtail in Rich Beef Bouillon

Root Vegetables, Fresh Herbs

Chilled Carrot and Orange Soup

Market Greens

Pear, Goat Cheese, Balsamic Vinaigrette

Entrées

Beef Wellington

Broccoli, Béarnaise Sauce, Red Wine-shallot Jus

Crispy Soyu Glazed Duck

Cinnamon Scented, Star Anise, Dried Orange Peel

Lobster and Grouper Extravaganza

Basmati Rice, Asparagus, Diced Garden Vegetables, Drawn Butter

Rigatoni

Roasted Vegetables and Tomato

Vegetarian – Moroccan Sweet Potato Rice Cake

Stewed Chickpeas, Tomato Masala

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Appetizers, Soups and Salad

Tuna Tartare – Kyoto Style
Sweet Onions, Soy-sesame Oil

Papaya, Mango and Kiwi Cocktail
Mascarpone Cheese, Passion Fruit Syrup

Meze of Grilled Lamb Sausage
Mediterranean Sweet Peppers, Feta, Hummus

Farmhouse Chicken Noodle Soup

Spicy Tortilla Soup
Corn, Lime, Roasted Chilies

Chilled Melon Soup
Ginger, Mint, Yogurt

Fatoush
Middle Eastern Tomato, Cucumber, Pita Salad

Entrées

Roasted Pork Loin
Rösti Potatoes, Braised Red Cabbage, Dark Beer Jus

Chicken Picatta
Gnocchi, Roasted Tomato, Lemon Butter

Roasted Monkfish Fillet
Braised Artichoke Barigoule, Pommes Persillée, au Jus

Spaghetti Carbonara
Pancetta, Rich Cream Sauce

Vegetarian – Vegetable and Tofu Strudel
Asian Greens, Curry and Onion Sauce

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Vietnamese Summer Roll

Rice Paper Wrapped Vegetables, Sweet-chili Dipping Sauce

Braised Stone Fruits

Eastern Spices, Green Tea

Teriyaki Sesame Chicken Skewers

Pineapple Salsa

Roasted Tomato Bisque

Herb Croutons, Aged Balsamic

Chicken Egg Drop Soup

Fried Won Ton Chips, Green Onion

Chilled Avocado and Tomatillo Soup

Cilantro Marinated Shrimp

Tabbouleh Salad

Parsley, Tomatoes, Bulgur, Onion, Mint, Lemon

Entrées

Roasted Prime Rib of Beef

Horseradish Whipped Potatoes, Rosemary Jus

Coq au Vin

Chicken, Red Wine, Pearl Onions, Bacon

Sea Scallops

Cheddar Cheese Grits, Tomato Cilantro Salsa

Sage and Potato Gnocchi

Pumpkin Cream, Grilled Portobello Mushroom

Vegetarian – Spinach and Vidalia Onion Quiche

Tossed Field Greens, Tarragon Vinaigrette

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Marinated Artichoke Hearts

Preserved Lemons, Prosciutto Bruschetta, Olive Oil

Florida Citrus

Apple-cranberry Vinaigrette

Sautéed Scallops

Rice Cake, Cilantro, Lemongrass, Coconut Milk

Cheesy Cauliflower Soup

Chives

Double Beef Broth

Tortellini, Fresh Herbs

Chilled Spanish Gazpacho

Tomato, Sweet Peppers, Cucumbers, Sherry Vinegar

Chinese Duck Salad

Chow Mein Noodles, Coriander, Sweet Soy Sauce

Entrées

Roast Carved Turkey

Bread and Herb Dressing, Sweet Potatoes, Pan Gravy

Beef Stroganoff

Buttered Egg Noodles, Mushrooms, Sour Cream

Sautéed Flounder

New Potatoes, Lemon and Almond Butter

Farfalle Pasta

Broccoli, Italian Sausage, Hot Peppers, Pecorino Cheese

Vegetarian – Baked Vegetable Cutlet

Stuffed Cabbage, Hasselback Potato

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Seafood Ceviche – Los Cabos

Tomato, Cilantro, Lime Juice, Chillies

Tropical Fruits

Mango and Papaya, Galliano Liqueur

Spinach and Onion Turn-over

Emmental Cheese Sauce

Curried Apple Soup

Yogurt and Mint

Crab Hot and Sour Soup

Tofu, Bamboo Shoots, Straw Mushrooms

Chilled Strawberry Soup

Balsamic Syrup

Niçoise Salad

Tuna, Black Olives, Green Beans, Herb Vinaigrette

Entrées

Mustard-herb Crusted Roast Rack of Lamb

Lentil Salad, Lyonnaise Potatoes

Chicken Jambalaya

Pecan Rice

Shrimp and Swordfish Brochette

Grilled Shrimp and Swordfish Brochette, Creamy Basil Mashed Potatoes, Lemon Butter Sauce

Wild Mushroom Risotto

Parmesan Cheese, Caramelized Pan Jus

Vegetarian – Goat Cheese Polenta Cake

Sautéed Spinach, Red Bell Pepper Fondue, Cherry Tomato Confit

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Gravlax "Salmon" Tartar

Cucumber Salad, Toasted Brioche, Dill Honey-mustard Sauce

Mediterranean Fruit with Amaretto

Peach, Plums, Grapes

Escargot "Bourguignon"

Garlic Butter

Sweet Potato Bisque

Cinnamon Maple Crouton

Aromatic Duck Consommé

Stuffed Won Tons, Scallions, Shiitake Mushrooms

Chilled Black Cherry Soup

Vanilla Génoise, Kirsch Cream

Fresh Mozzarella, Vine-ripened Tomato Salad

Sweet Basil, Extra Virgin Olive Oil

Entrées

English Cut Strip Loin

Yorkshire Pudding, Roasted Potatoes, Horseradish Cream

Turkey Scaloppini

Parmesan Polenta, Grilled Vegetables, Milanese Sauce

Pork Medallions

Butternut Squash, Grain Mustard Sauce

Pecan-crusted Snapper

Seafood Gumbo, Andouille Sausage

Vegetarian – Vegetable Tempura

Wasabi Rice, Scallion-ginger Dipping Sauce

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Marinated Green Lip Mussels
Pepper, Saffron and Garlic

Pineapple in Rosemary Syrup
Wild Berries

Baked Ham and Walnut Stuffed Buckwheat Crêpe
Pear Salad, Port Wine Reduction

Cream of Asparagus
Crispy Onion Straw

Farm House Style Chicken Broth
Ditalini Pasta, Root Vegetables, Thyme

Chilled Apple Bisque
Curried Granny Smith Apples, Honey

Spinach Salad
Pear Blue Cheese, Pesto Dressing

Entrées

Roasted Pork Loin
Sweet Potato Purée, Fig and Apple Compote

Sautéed Veal Piccata
Parmesan Egg Crust, Mushroom Risotto, Lemon-mustard Sauce

Roasted Long Island Duck
Garlic and Thyme Potato Croquette, Green Beans, Red Currant Gastrique

Seafood Linguini
Shrimp, Scallops, Mussels, Catch of the Day, Saffron Sauce

Roasted Garlic Polenta Cake
Tomato Basil Sauce

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