

Breakfast

Bowls

Date & Tamarind Porridge

Hemp Seed, & Nut Butter 🌱

Strawberry, Peach & Ginger Compote

Greek Yoghurt, Toasted Pistachio & Seeds ✓ 🌱

Miso Granola

Seasonal Fruits, Greek Yoghurt ✓

Black Rice with Mango

Cardamom & Coconut Sugar ✓ 🌱

Plates

Scrambled Egg ✓ or Tofu 🌱 on Ship's Sourdough

Apricot Harissa Onions, Greek Yoghurt

Pea & Edamame Guacamole on Ship's Sourdough

Chilli, Pavilion Herbs, Optional Poached Hen's Egg* 🌱

Fresh-Cut Fruit ✓ 🌱



Wellness option



Plant-based



Vegetarian



Gluten free

Some of our products may contain allergens. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our staff before placing your order.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Lunch

Plates

Chopped Romaine & Baby Spinach

Cucumber, cherry tomatoes, olives, lemon oregano dressing 🌱 🌾

Baby Spinach & Shredded Kale

Cabbage, edamame, chickpeas, carrot, coriander, spring onion, cashew satay sauce 🌱

Baba Ghanoush

Grilled eggplant, farro, tomato, celery & pine kernels, Turkish dressing 🌱

Hummus & Spice Roasted Chickpea

Feta, baby spinach, cucumber & kalamata olive, apple cider vinegar pickled onion 🌱 🌾

Miso Whipped Tofu

Roasted Peanuts, Wakame, Roasted Sweet Potato, Scallions, Edamame, Soy & Sesame Dressing 🌱

Additions

Grilled Chicken

Grilled Lemon Pepper Salmon*

Diced Tofu 🌱 🌾

Sweet Treats

Nut Butter & Cherry Jam Chia Cup 🌱 🌾

Date, Seed & Nut Bar 🌱 🌾

Fresh-Cut Fruit 🌱 🌾

Please note that all bar purchases are subject to a 15% service charge.

The Wellness Blends

Healthy Shots

us\$

Ginger and Cinnamon

Ginger, Orange and Cinnamon

3.50

Ginger and Cayenne Pepper

Ginger, Lemon and Cayenne Pepper

3.50

Turmeric and Pineapple

Turmeric, Pineapple and Black Pepper

3.50

Smoothies

us\$

Triple Berry Detox

Chia Seeds, Strawberries, Blackberries, Raspberries, Banana, Honey (optional)

6.00

Tropical Kale

Milk of your Choice, Mango, Banana, Orange, Avocado and Kale

6.00

Chocolate and Avocado

Honey, Oat (or almond) Milk Peanut Butter, Avocado, Cocoa Powder, Chia Seeds

6.00

Sea Colada

Pineapple, Banana, Mango, Medjool Dates, Sea Moss, Coconut Half and Half

6.00

Freshly Cold Pressed Juices

us\$

Pear and Coriander

Celery, Pear, Coriander and Lime

6.00

ACE

Orange, Carrot, Lemon and Ginger

6.00

Super - Beet

Beetroot, Carrot, Apple and Lemon

6.00

Nutriquench

Watermelon, Pineapple and Grapefruit

6.00

Day Booster

Honeydew Melon, Pineapple and Cucumber

6.00

Freshly Pressed Juices

Apple, Carrot, Grapefruit, Honeydew, Orange, Pineapple or Watermelon

6.00

Remedy Kombucha

Mixed Berry

5.00

Raspberry lemonade

Orange Splash

Amazake – 6 oz

Japan's ancient fermented Superdrink, Amazake is rich in Antioxidants and Probiotics. It's often referred to as "Drinkable IV Drip," due to its high nutritional content. It's easy to-digest and gluten-free.

4.50

Low & No

Cocktails

us\$

AmaTiki

Everleaf Marine, Basil Leaves, Freshly Squeezed Lime Juice, Agave Syrup, Sea Salt
Non - Alcoholic

12.00

Ameri-tivo

Botivo Bitter, Club Soda, Orange Essence
Non - Alcoholic

12.00

Chinotto Spritz

Muyu Chinotto Nero, Ish Sparkling Wine, Soda Water
Low ABV

12.50

Orangery Margarita

Everleaf Marine, Basil Leaves, Freshly Squeezed Lime Juice, Agave Syrup, Sea Salt
Non - Alcoholic

12.00

Non-Alcoholic Aperitifs and Spirits

us\$

Choose your spirit, pair it with any mixer from our Soft Drinks section, and craft your perfect sip.

Everleaf aperitif: Mountain, Forest and Marine - 1.5 oz

9.00

Jalisco 55 Tequila - 0.0% Abv

9.00

Lyre's Spiced Cane Spirit - 0.0% Abv

9.00

Seedlip Garden 108, Spice 94

9.00

Tanqueray - 0.0%

9.00

Wine tasting guide



Alcohol Removed Wine	Glass us\$	Bottle us\$
Sparkling white wine, Fre, California (2)	7.50	35.00
White wine - Chardonnay, Fre, California (3)	7.00	28.00
White wine - Moscato, Fre, California (5)	7.00	28.00
Rosé wine - White Zinfandel, Fre, California (5)	7.00	28.00
Red wine - Cabernet Sauvignon, Fre, California (c)	7.00	28.00

Soft Drinks

Bottled and Canned Sodas

us\$

7Up Diet - 12 oz	4.00
Betty Buzz Grapefruit - 12oz	4.50
Coca Cola or Diet Coke - 12 oz	4.00
Dr. Pepper - 12 oz	4.00
Fanta - 12 oz	4.00
Fentimans Ginger Beer - 9.3 oz	5.00
Fentimans Wild English Elderflower - 9.3 oz	5.00
Pepsi or Pepsi Diet - 12 oz	4.00
Red Bull - 8.4 oz	5.00
Sprite - 12 oz	4.00

Fountain Sodas

us\$

Pepsi, Diet Pepsi, Lemonade, Tonic Water, Soda Water

Small	3.50
Large	4.50
Mixer	2.00

Fever-Tree Soda and Tonic Waters	Glass us\$
Aromatic Tonic Water	4.00
Elderflower Tonic Water	4.00
Premium Ginger Ale	4.00
Premium Soda Water	4.00
Indian Tonic Water	4.00
Mediterranean Tonic Water	4.00
Naturally Light Tonic Water	4.00

Fruit Juices	Glass us\$
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A selection of fruit juices is available. Please speak with our bar team to discover today's offerings

Small	3.50
Large	4.50
Mixer	2.00

Natural Mineral Water	us\$
Acqua Panna – Large	6.00
San Pellegrino – Large	6.00

Brews

illy Caffè

Founded in 1933 by Francesco Illy, illy caffè produces a unique blend of high quality coffee made from nine types of pure Arabica beans. A careful balance of ingredients from South and Central America, India and Africa creates the unmistakable illy flavour: always identical in any espresso cup, wherever it is drunk around the world.

us\$

Espresso	2.50
Double espresso	4.00
Macchiato	4.50
Americano	4.50
Cappuccino	5.00
Latte	5.00
Flat White	5.00
Iced Chai Latte	
Chai tea, Vanilla syrup, milk of your choice,chai spice mix	5.00
Hot Matcha Latte	
Matcha tea, milk of your choice, sugar syrup	5.00
Iced Latte	
Made with a double espresso and milk of your choice	5.00

us\$

Iced Mocha

Made with a double espresso, milk chocolate and milk of your choice

5.00

Extra shot

1.00

Additional syrup or topping

0.50

Various milk options available, please ask your bar waiter

Hot Chocolates

us\$

Deluxe Hot Chocolate

The ultimate indulgence topped with your choice of marshmallows, whipped cream, or chocolate shavings for a truly decadent experience

5.00

Flavoured Hot Chocolate

A chocolate base mixed with your choice of syrup, creating a personalised indulgence

4.50

Milk Chocolate

Smooth and creamy chocolate blended with your choice of milk

3.50

Teas

us\$

Speak to our friendly bar team to discover our extensive selection of loose leaf teas, individually wrapped in silky tea bags, for a refreshing and sumptuous flavour.

From
4.00

Cocktails

us\$

Artemi's Collins

Four Roses Bourbon, Pierre Ferrand Dry Curacao,
Lillet Blanc, Soda Water

13.50

Bamboo Manhattan

Rye Whisky, Muyu Vetiver Gris, Cinzano Rosso, Grapefruit Bitters

12.00

Blossom Bliss

Cunard 4 Queens Gin 'Queen Anne' Edition, Everleaf Mountain,
Freshly Squeezed Lemon Juice, Sugar Syrup, Miraculous Foamer

14.00

Cunard Spritz

Cunard 4 Queens Gin 'Queen Anne' Edition, Aperol, Akashi-Tai Yuzushu,
Fever-Tree Indian Tonic Water

12.00

Mystic Elixir

Del Maguey Vida Mezcal, Ocho Tequila Blanco, Dr's Hostettters Bitter,
Freshly Squeezed Lime Juice, Sugar Syrup

12.50

Pepperpolitan

Absolut Vodka, Cointreau, Cranberry Juice, Orange Bitters,
Freshly Squeezed Lime Juice, Red Pepper, Thyme

12.00

Spice of the Orient

Sansho Spiced Rum, Khoosh Bitter, Freshly Squeezed Lime Juice, Sugar Syrup

13.50

Verdant Herbnectar

Tanqueray Gin, Yellow Chartreuse, Raw Honey,
Freshly Squeezed Lemon Juice

13.50

Cunard 4 Queens Gin

Perfect Serves

Served in large measures and crafted with bespoke garnishes and tonic water pairings, allowing the natural flavours and distinct botanicals of our Cunard 4 Queens Gins to shine through.

US\$

Queen Anne Edition – Flavours of the British Isles

Fever-Tree Indian Tonic Water, Dried Rainbow Petals

15.00

Queen Elizabeth Edition – Flavours of the Orient

Fever-Tree Aromatic Tonic Water, Nutmeg, Orange Twist, Sage, Star Anise

15.00

Queen Mary 2 Edition – Flavours of North America

Fever-Tree Indian Tonic Water, Cucumber, Strawberry, Juniper Berries

15.00

Queen Victoria Edition – Flavours of the Mediterranean

Fever-Tree Mediterranean Tonic Water, Grapefruit Slice,
Fresh Thyme, Juniper Berries

15.00

Gin Journey Masterclass - US\$45

Discover the fascinating story of gin, from its origins to its diverse styles.

Learn how to craft the perfect serve and impress friends and family.

We invite you to speak with your bartender about our Gin Journey Masterclass and embark on a guided exploration of gin's rich history. Participants will enjoy a flight of six gin styles and receive a 10% discount on their next bottle purchase.

Don't miss out on this unique opportunity! Reserve your spot for this unforgettable experience today. Book with the bar team or contact our on board reservation line to secure your place.

Lagers, Ales, Bitters, and Ciders

Draught Beer

us\$

A selection of draught beers is available. Please speak with our bar team to discover today's offerings.

8.00

Bottled & Canned Beers

7.00

Lagers

Bud Light - 16 oz

7.00

Budweiser - 12 oz

7.00

Corona - 16 oz

7.00

Dos Equis - 16 oz

7.00

Stella Artois - 16 oz

7.00

American & English Ales

us\$

Lagunitas IPA - 12 oz

7.00

New Castle Brown Ale - 12 oz

7.00

Belgian Ales

us\$

Blue Moon Belgian White - 17.6 oz

7.00

Gluten Free Beer

us\$

Estrella - Gluten Free - 11.6 oz

7.00

Stout

Guinness - 12 oz

7.00

Alcohol-Free Beers

Heineken - 0.0% - 11.6 oz

6.50

Samuel Adams Just the Haze - 0.0% - 12 oz

6.50

Cider & Seltzer

us\$

Angry Orchard - 16 oz

7.00

Seltzer Wild Berry - 12 oz

7.00

Seltzer Sparkling Pineapple - 12 oz

7.00

Strongbow - 11.6 oz

7.00

Wines, Champagnes, and Sparkling Wines

Champagne and Sparkling	Glass us\$	Bottle us\$
Champagne 'Cuvée Rosé', Laurent-Perrier, France (2)	23.00	110.00
Champagne 'La Cuvée', Laurent-Perrier, France (2)	19.00	90.00
Sparkling Wine 'Cuvée 20', J Vineyards, California (2)	16.00	75.00
White Wine	Glass us\$	Bottle us\$
Chardonnay, Meiomi, California (3)	12.50	50.00
Moscato, Stemmari, Italy (5)	10.00	40.00
Pinot Grigio, Danzante, Italy (2)	12.00	48.00
Riesling 'Kung Fu Girl', Charles Smith, Washington (2)	12.50	50.00
Sauvignon Blanc, Villa Maria, New Zealand (1)	12.00	48.00
Unoaked Chardonnay 'Eve', Charles Smith, Washington (2)	12.50	50.00

Wine tasting guide



Rosé Wine	175ml us\$	Bottle us\$
Whispering Angel, Château d'Esclans, France (2)	13.50	54.00
White Zinfandel, Beringer, California (6)	10.00	40.00
Red Wine		
Cabernet Sauvignon, Josh Cellars, California (E)	12.50	50.00
Chianti 'Castiglioni', Frescobaldi, Italy (C)	12.50	50.00
Malbec Organic, Domaine Bousquet, Argentina (C)	12.00	48.00
Merlot, Bonterra Organic Vineyards, California (C)	12.50	50.00
Pinot Noir, A to Z, Oregon (B)	13.00	52.00
Shiraz 'Portrait', Peter Lehmann, Australia (E)	12.00	48.00

Please note that all bar purchases are subject to a 15% service charge.

Exclusively Cunard

We've partnered with Corney & Barrow, one of the oldest wine merchants in the United Kingdom - holding two Royal Warrants – to craft three exclusive Cunard Private Label blends. Sourced from select vineyards in the upper Minervois, these wines exhibit remarkable complexity and depth, making them truly exceptional.

	Glass US\$	Bottle US\$
White Blend		
Chardonnay / Viognier, Celliers Jean d'Alibert, France (2)	10.00	40.00
Rosé Blend		
Grenache / Syrah, Celliers Jean d'Alibert, France (3)	10.00	40.00
Red Blend		
Grenache / Syrah / Mourvèdre, Celliers Jean d'Alibert, France (D)	10.00	40.00

Sake

In collaboration with the Akashi Sake Brewery, who have been masters in their craft for over a century, we proudly present two exceptional, all-natural sakes. Crafted with the finest Yamada Nishiki rice (considered as the noblest rice for sake) and spring water from the Harima region in Japan, our Cunard sakes are handmade in small batches to create a unique character and distinctive taste.

	Glass US\$	Bottle US\$
Sake		
Cunard Junmai Daiginjo Genshu GI Harima, Japan (4)	15.00	70.00
Cunard Tokubetsu Junmai Genshu GI Harima, Japan (3)	10.50	50.00

Spirits

Gin	1.5oz US\$
Queen Anne Edition - Flavours of the British Isles	11.00
Queen Elizabeth Edition - Flavours of the Orient	11.00
Queen Mary 2 Edition - Flavours of the Americas	11.00
Queen Victoria Edition - Flavours of the Mediterranean	11.00
Bombay Sapphire	11.50
Gordon's	10.50
Gordon's Pink	10.50
Hendrick's	12.00
Pickering's Sloe Gin	12.00
Tanqueray	11.00
Tanqueray No. Ten	11.50
Whitely Neill Rhubarb & Ginger Gin	11.50

Our standard spirit measure is 1.5 oz

Spirits

Vodka	1.5oz US\$
Absolut Blue	10.50
Grey Goose	12.00
Ketel One	12.00
Smirnoff No. 21	10.50
Tito's	12.00

Scotch Single Malt Whisky

Highland

Dalwhinnie 15 Year Old	12.50
Glenmorangie 10 Year Old	12.00
Glenmorangie 19 Year Old	19.00

Speyside

Glenfiddich Select Cask	12.00
The Macallan Colour Collection 12 Year Old	12.00
Macallan Colour Collection 15 Year Old	19.00

Lowland

Auchentoshan 3 Wood Matured	12.50
Glenkinchie 12 Year Old	12.00

Scotch Single Malt Whisky

1.5oz
US\$

Campbeltown

Glen Scotia Double Cask, Sherry Finish	11.50
Glen Scotia Victoriana, Single Malt	13.00

Islay

Laphroaig Four Oak	11.50
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Island

Highland Park Spirit of the Bear 12yr	15.00
Jura The Paps 19 Year Old	16.00
Talisker 10 Year Old	12.00

Scotch Blended Whisky

Chivas Regal 12 Year Old	11.50
Chivas Royal 18 Year Old	13.00
Famous Grouse	10.50
Johnnie Walker Black Label	11.50

Scotch Blended Malt Whisky

Monkey Shoulder	11.50
Compass Box The Spice Tree	12.00

Irish Whiskey

Jameson	10.50
Redbreast Lustau Edition	18.00

Spirits

American Whiskey	1.5oz US\$
Kentucky	
Evan Williams Single Barrel Vintage	11.00
Four Roses Bourbon	11.50
Jim Beam White Label	10.50
Maker's Mark	12.00
Woodford Reserve	11.50
Tennessee	
Jack Daniel's Black Label	11.50
Jack Daniel's American Single Malt	12.00
New York	
Kings County Peated Bourbon	12.50
Kings County Blended Whisky	12.50
Kings County Straight Bourbon	12.50
Canadian Whisky	
Canadian Club	10.50
Crown Royal	10.50
Japanese Whisky	
Mars Maltage Cosmo, Blended Malt	14.00

Rum	1.5oz US\$
Bacardí Carta Blanca	11.00
Captain Morgan Spiced	10.50
Gosling's Dark	10.50
Mount Gay XO	11.50
Pusser's Blue Label British Navy	11.00
Ron Zacapa Centenario Sistema Solera 23 Year Old	11.50

Tequila & Mezcal

Del Maguey VIDA Mezcal	12.00
Don Julio 1942	20.00
Don Julio Silver	12.00
Don Julio Reposado	12.00
Olmecca Altos Plata	10.50
Jose Cuervo 1800 Añejo	12.00
Patrón Silver	11.50

Cognac

Courvoisier VSOP	12.50
Hennessy VS	11.00
Rémy Martin XO	20.00

Liqueur Coffees and Hot Chocolates

Café Royal	1.5oz US\$
Espresso with Hennessy VS Cognac and Grand Marnier	12.00
Calypso	
Espresso with Kahlúa	12.00
Hazelnut Chocolate	
Hot Chocolate with Frangelico	12.00
Monte Chocso	
Hot Chocolate with Grand Marnier and Kahlúa	12.00
Nell Gwynn	
Espresso with Grand Marnier	12.00
Traditional Irish	
Espresso with Jameson Irish Whiskey	12.00