

THE GALLEY

Breakfast



+ Scroll to page
2 for adult
bevies & more.

Welcome to your 'go-to' spot for a dine-in, or for a 'to-go' meal. Featuring a mix of eateries, each with signature dishes that change throughout the day.

the daily mix

BAGEL

plain, whole grain,
blueberry,
gluten free

BREADS

dark rye, country,
multigrain,
rustic baguette

SPREADS

cream cheese,
strawberry jam,
nutella, non dairy
spread

TOPPINGS

smoked salmon*, sliced
tomato, mozzarella,
red onion, capers,
avocado, strawberries,
cinnamon sugar

COLD CEREALS

corn flakes, cheerios,
raisin bran

HOT CEREAL (v)

steel cut oatmeal,
cinnamon sugar,
rum raisin butter,
blueberries

*** BURGER Bar ***

BUTTERMILK PANCAKES (v)

blueberries, whipped cream

FRENCH TOAST (v)

powdered sugar, berries

FRENCH TOAST BURGER*

bacon, egg, american cheese

BENTO • BABY

MIXED BERRY BENTO (v)

house made granola, greek yogurt,
pomegranate seeds

MIXED FRUIT BENTO (v) (gf)

greek yogurt, pomegranate seeds

TROPICAL BENTO (vv) (gf)

mango, kiwi, pineapple, red grapes, orange

Noodle Around

MUSHROOM

PAD THAI (vv)

scallion, cilantro,
savoy cabbage

TONKOTSU RAMEN*

pork chashu, menma,
kikurage mushroom, soy
marinated egg

PAD THAI

shrimp, chicken, bean
sprouts, chives, peanuts,
egg, chili flakes

DUCK SHOYU RAMEN

bean sprouts,
basil leaves, scallions

DINER & DASH

OMELETTES*

CLASSIC (v) (gf)

HAM & CHEESE (gf)

cheddar

WESTERN (gf)

ham, bell pepper,
red onion

VEGGIE (v) (gf)

tomato, spinach, bell
pepper, red onion

EGG WHITE

FRITTATA (v) (gf)

spinach, mushroom

2 EGGS*

scrambled, sunny side,
over easy, over hard

PROTEINS

& SIDES

bacon, vegan sausage,
chicken apple sausage,
hash browns, roasted
tomato, baked beans

TOAST

country bread,
multigrain, gluten free

Let's TACO BOUT IT

AVOCADO BURRITO (v)

queso mexican, crema, lime

CHORIZO BURRITO

scrambled eggs, queso, rice and beans

Hot OFF THE Press

OPEN FACED

WHOLE WHEAT

AVOCADO

TOAST (vv)

cherry tomato,
walnut, cilantro

BANANA

& NUTELLA (v)

strawberry jam

SMOKED

SALMON*

rye bread, cream
cheese, cucumber,
pickled red onion

TOASTED

BUFFALO

MOZZARELLA (v)

tomato, basil,
balsamic reduction

BAGEL & EGG

pimento cheese

BACON,

AVOCADO,

TOMATO

sour dough, spiced mayo

TURKEY & SWISS

arugula & grain mustard

All menu items can be substituted with
gluten free bread

(v) vegetarian (vv) vegan (gf) gluten free (gfo) gluten free optional

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multigrain,
rustic baguette

SPREADS

cream cheese,
strawberry jam,
nutella, non dairy
spread

TOPPINGS

smoked salmon*, sliced
tomato, mozzarella,
red onion, capers,
avocado, strawberries,
cinnamon sugar

COLD CEREALS

corn flakes, cheerios,
raisin bran

HOT CEREAL (v)

steel cut oatmeal,
cinnamon sugar,
rum raisin butter,
blueberries

*** BURGER Bar ***

BUTTERMILK PANCAKES (v)

blueberries, whipped cream

FRENCH TOAST (v)

powdered sugar, berries

FRENCH TOAST BURGER*

bacon, egg, american cheese

BENTO • BABY

MIXED BERRY BENTO (v)

house made granola, greek yogurt,
pomegranate seeds

MIXED FRUIT BENTO (v) (gf)

greek yogurt, pomegranate seeds

TROPICAL BENTO (vv) (gf)

mango, kiwi, pineapple, red grapes, orange

Noodle Around

MISO UDON (vv)

shiitake mushroom,
edamame, wakame

THAI CURRY RAMEN*

pork chashu, soy
marinated egg, red
pepper, spinach,
garlic oil

TONKOTSU

RAMEN*

pork chashu, menma,
kikurage mushroom, soy
marinated egg

SPICY TONKOTSU

RAMEN*

pork chashu, kimchi,
kikurage mushroom, soy
marinated egg

DINER & DASH

OMELETTES*

CLASSIC (v) (gf)

HAM & CHEESE (gf)

cheddar

WESTERN (gf)

ham, bell pepper,
red onion

VEGGIE (v) (gf)

tomato, spinach, bell
pepper, red onion

EGG WHITE

FRITTATA (v) (gf)

spinach, mushroom

2 EGGS*

scrambled, sunny side,
over easy, over hard

PROTEINS

& SIDES

bacon, vegan sausage,
chicken apple sausage,
hash browns, roasted
tomato, baked beans

TOAST

country bread,
multigrain, gluten free

Let's TACO BOUT IT

AVOCADO BURRITO (v)

queso mexican, crema, lime

CHORIZO BURRITO

scrambled eggs, queso, rice and beans

Hot OFF THE Press

OPEN FACED

WHOLE WHEAT

AVOCADO

TOAST (vv)

cherry tomato,
walnut, cilantro

TOASTED

BUFFALO

MOZZARELLA (v)

tomato, basil,
balsamic reduction

BAGEL & EGG

pimento cheese

BACON,

AVOCADO,

TOMATO

sour dough, spiced mayo

HAM & CHEESE

scrambled eggs
& tomato chutney

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gluten free bread

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THE GALLEY

Dinner



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ASK ABOUT OUR DAILY SPECIALS

the daily mix

SOUP OF THE DAY

ask about our daily soup offerings

GREEK (v) (gf)

marinated feta, tomato, cucumber, red onion, chickpeas, kalamata vinaigrette

SPINACH

& QUINOA (vv)

sesame tofu, corn, green beans, sriracha peanut dressing

CHICKEN CAESAR

romaine, kale, egg, shaved parmesan

MIXED GREEN

SALAD (vv) (gf)

cucumber, carrots, chickpeas, radish, tomatoes, balsamic vinaigrette

ADD-ONS

chicken, tuna, hard boiled egg

BENTO • BABY

SUSHI BENTO BOXES

wasabi, pickled ginger & seaweed salad

CUCUMBER

AVOCADO

ROLL (v) (vv)

ALASKA ROLL*

SPICY TUNA ROLL*

HAMACHI

JALAPEÑO ROLL*

BENTO BABY

COMBO*

alaska roll*, spicy tuna roll*, hamachi jalapeño roll*

*** BURGER *Bar* ***

THE CLASSIC*

american, lettuce, tomato

THE IMPOSSIBLE™ BURGER (vv)

provolone, lettuce, tomato

SIDE OF FRIES (vv)

DINER & DASH

SPECIAL OF THE DAY

ask about our offerings

HOT ROAST BEEF SANDO*

ciabatta, salsa verde, caramelized onion, au jus

OMELETTES*

CLASSIC (v) (gf)

HAM & CHEESE (gf)

cheddar

WESTERN (gf)

ham, bell pepper, red onion

VEGGIE (v) (gf)

tomato, spinach, bell pepper, red onion

EGG WHITE

FRITTATA (v) (gf)

spinach, mushroom

2 EGGS*

scrambled, sunny side, over easy, over hard

PROTEINS

& SIDES

bacon, vegan sausage, chicken apple sausage, hash browns, roasted tomato, baked beans

TOAST

country bread, multigrain, gluten free

Dessert

TROPICAL CHEESE CAKE

coconut sable, passion fruit, meringue kiss

BRILLIANT LADY

black cherry compote, mascarpone mousse, pistachio feuilletine

RASPBERRY MACARON (gf)

pistachio cream

PEACH CRUMBLE

almond cream, sable

COCONUT

PAVLOVA (gf)

pineapple, malibu whipped ganache

CHOCOLATE, COCONUT & GINGER CRISP

(vv) (gf)
dark chocolate mouse, mixed berry

(v) vegetarian (vv) vegan (gf) gluten free (gfo) gluten free optional

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ASK ABOUT OUR DAILY SPECIALS

the daily mix

SOUP OF THE DAY

ask about our daily soup offerings

GREEK (v) (gf)

marinated feta, tomato, cucumber, red onion, chickpeas, kalamata vinaigrette

RICE NOODLE

SALAD (vv)

napa cabbage, sriracha peanut dressing, red onion, soy bean sprout

CHICKEN CAESAR

romaine, kale, egg, shaved parmesan

BEETROOT, APPLE,

CELERY (v) (gf)

orange, creme fraiche

ADD-ONS

chicken, tuna, hard boiled egg

BENTO • BABY

SUSHI BENTO BOXES

wasabi, pickled ginger & seaweed salad

CUCUMBER

AVOCADO

ROLL (vv)

SALMON

AVOCADO ROLL*

CALIFORNIA ROLL*

PRAWN

TEMPURA ROLL

BENTO BABY

COMBO*

salmon avocado roll*, california roll*, prawn tempura

*** BURGER *Bar* ***

THE CLASSIC*

american, lettuce, tomato

THE IMPOSSIBLE™ BURGER (vv)

provolone, lettuce, tomato

SIDE OF FRIES (vv)

DINER & DASH

SPECIAL OF THE DAY

ask about our offerings

HOT ROAST BEEF SANDO*

ciabatta, salsa verde, caramelized onion, au jus

OMELETTES*

CLASSIC (v) (gf)

HAM & CHEESE (gf)

cheddar

WESTERN (gf)

ham, bell pepper, red onion

VEGGIE (v) (gf)

tomato, spinach, bell pepper, red onion

EGG WHITE

FRITTATA (v) (gf)

spinach, mushroom

2 EGGS*

scrambled, sunny side, over easy, over hard

PROTEINS

& SIDES

bacon, vegan sausage, chicken apple sausage, hash browns, roasted tomato, baked beans

TOAST

country bread, multigrain, gluten free

Dessert

BRILLIANT LADY

black cherry compote, mascarpone mousse, pistachio feuilletine

BERRY PAVLOVA (gf)

chocolate whipped ganache, pistachio

PINA COLADA MINI

GATEAU (gf)

pineapple, coconut mousse

MINI ROCHER (gf)

hazelnut, chocolate ganache

DULCHE DE LECHE

MACRON (v)

chocolate perles, coconut

BANANA & PASSION

FRUIT GATEAU

coconut, meringue

(v) vegetarian (vv) vegan (gf) gluten free (gfo) gluten free optional

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CHARGES ARE INCLUSIVE OF GRATUITY AND MAY BE SUBJECT TO LOCAL TAX

07.08.25 BRL B

THE GALLEY

Lunch



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bevies & more.

the daily mix

SOUP OF THE DAY
ask about our daily soup offerings

GREEK (v) (gf)
marinated feta, tomato, cucumber, red onion, chickpeas, kalamata vinaigrette

SPINACH & QUINOA (vv)
sesame tofu, corn, green beans, sriracha peanut dressing

CHICKEN CAESAR
romaine, kale, egg, shaved parmesan

MIXED GREEN SALAD (vv) (gf)
cucumber, carrots, chickpeas, radish, tomatoes, balsamic vinaigrette

ADD-ONS
chicken, tuna, hard boiled egg*

*** BURGER Bar ***

THE CLASSIC*
american, lettuce, tomato

THE IMPOSSIBLE™ BURGER (vv)
provolone, lettuce, tomato

SIDE OF FRIES (vv)

BENTO • BABY

SUSHI BENTO BOXES
wasabi, pickled ginger & seaweed salad

CUCUMBER AVOCADO ROLL (vv)

ALASKA ROLL*

SPICY TUNA ROLL*

HAMACHI JALAPEÑO ROLL*

BENTO BABY COMBO*
alaska roll*, spicy tuna roll*, hamachi jalapeño roll*

NÖÖDLE Around

MISO UDON (vv)
shiitake mushroom, edamame, wakame

THAI CURRY RAMEN*
pork chashu, soy marinated egg, red pepper, spinach, garlic oil

TONKOTSU RAMEN*
pork chashu, menma, kikurage mushroom, soy marinated egg

SPICY TONKOTSU RAMEN*
pork chashu, kimchi, kikurage mushroom, soy marinated egg

DINER & DASH

OMELETTES*
CLASSIC (v) (gf)

HAM & CHEESE (gf)
cheddar

WESTERN (gf)
ham, bell pepper, red onion

VEGGIE (v) (gf)
tomato, spinach, bell pepper, red onion

EGG WHITE FRITTATA (v) (gf)
spinach, mushroom

2 EGGS*
scrambled, sunny side, over easy, over hard

PROTEINS & SIDES
bacon, vegan sausage, chicken apple sausage, hash browns, roasted tomato, baked beans

TOAST
country bread, multigrain, gluten free

Let's TACO BOUT IT

FRIED AVOCADO TACO (v)
pipián, pickled red onion, radish

PESCADO TACO (gf)
salsa veracruz, cilantro, olives

TACOS AL PASTOR (gf)
marinated pork, pineapple, salsa verde

Hot OFF THE Press

OPEN FACED WHOLE WHEAT AVOCADO TOAST (vv)
cherry tomato, walnut, cilantro

BANANA & NUTELLA (v)
strawberry jam

TOASTED CRUNCHY PB&J BRIOCHE (v)

SHRIMP SALAD
chipotle mayo, romaine, tomato

BUFFALO MOZZARELLA (v)
tomato, basil, balsamic reduction

GRILLED VEGETABLE (vv)
black garlic hummus & pickled vegetable

TURKEY & SWISS
arugula, tomato, grain mustard

PASTRAMI ON RYE
swiss, sauerkraut, 1000 island

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THE GALLEY

Lunch



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the daily mix

SOUP OF THE DAY
ask about our daily soup offerings

GREEK (v) (gf)
marinated feta, tomato, cucumber, red onion, chickpeas, kalamata vinaigrette

RICE NOODLE SALAD (vv)
cabbage napa, sriracha peanut dressing, red onion, soy bean sprout

CHICKEN CAESAR
romaine, kale, egg, shaved parmesan

BEETROOT, APPLE, CELERY (v) (gf)
orange, creme fraiche

ADD-ONS
chicken, tuna, hard boiled egg*

*** BURGER Bar ***

THE CLASSIC*
american, lettuce, tomato

THE IMPOSSIBLE™ BURGER (vv)
provolone, lettuce, tomato

SIDE OF FRIES (vv)

BENTO • BABY

SUSHI BENTO BOXES

wasabi, pickled ginger & seaweed salad

CUCUMBER AVOCADO ROLL (vv)

SALMON AVOCADO ROLL*

CALIFORNIA ROLL*

PRAWN TEMPURA ROLL

BENTO BABY COMBO*
salmon avocado roll*, california roll*, prawn tempura roll

Noodle Around

MUSHROOM PAD THAI (vv)
scallion, cilantro, savoy cabbage

TONKOTSU RAMEN*
pork chashu, menma, kikurage mushroom, soy marinated egg

PAD THAI
shrimp, chicken, bean sprouts, chives, peanuts, egg, chili flakes

DUCK SHOYU RAMEN
bean sprouts, basil leaves, scallions

DINER & DASH

OMELETTES*
CLASSIC (v) (gf)

HAM & CHEESE (gf)
cheddar

WESTERN (gf)
ham, bell pepper, red onion

VEGGIE (v) (gf)
tomato, spinach, bell pepper, red onion

EGG WHITE FRITTATA (v) (gf)

spinach, mushroom
2 EGGS*
scrambled, sunny side, over easy, over hard

PROTEINS & SIDES
bacon, vegan sausage, chicken apple sausage, hash browns, roasted tomato, baked beans

TOAST
country bread, multigrain, gluten free

FETA LATE THAN HUNGRY

COD SOUVLAKI (gf)
red bell peppers, onion, yogurt olive oil sauce

FALAFEL (v)
whole wheat pita, feta salad, garlic sauce

ROASTED BEEF GYRO
whole wheat pita, mint, feta

Hot OFF THE Press

OPEN FACED WHOLE WHEAT AVOCADO TOAST (vv)
cherry tomato, walnut, cilantro

DEVILED EGG TOAST
chives and chervil

TOASTED CRUNCHY PB&J BRIOCHE (v)

TUNA CONSERVA MELT
piquillo peppers, lemon, sourdough bread

MOZZARELLA VEGETABLES JALFREZI ROLLS (v)
tortilla, corn flour

MARINATED PORTOBELLO MUSHROOM (vv)
tomato chutney, vegan provolone, herb aioli

HAM & TURKEY CLUB
tomato chutney, mayonnaise

CUBAN SANDWICH
pork, brown mustard, pickle

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