

Tastes Kitchen & Bar

GLOBALLY INSPIRED CUISINE FROM AROUND THE WORLD

SIGNATURE COCKTAIL LAVENDER SUNSET

Vodka, Lavender Infused Lemonade, Lemon Peel

ROASTED BUTTERNUT SQUASH-FRISSÉE SALAD

Belgian Endive, Toasted Pumpkin Seeds,
Goat Cheese, Honey-Sherry Dressing

GREEK OCTOPUS SALAD

Basil-Oregano Vinaigrette, Tomatoes,
Cucumber, Sweet Onions, Fresh Herbs

EGGPLANT KASHK DIP

Caramelized Onion, Garlic Chips, Fresh Mint, Flat Bread

AHI TUNA POKE*

Shiso Leaf, Green Onions, Cucumber, Macadamia Nuts,
Shoyu, Sesame Oil & Lime- Sriracha Dressing

HAMACHI CRUDO*

Avocado, Roasted Corn Relish, Coconut-Lime Sauce, Chili Oil

CRISPY FRIED PRAWN DUMPLINGS

Plum Sauce

LAPHROAIG CURED SALMON*

Shaved Turnip, Oatmeal Crumble,
Lemon-Shallot Crème Fraîche

OVEN-ROASTED CAULIFLOWER

Parmesan Cheese, Lemon, Caper, Extra Virgin Olive Oil

RICOTTA GNOCCHI

Celery Root, Spinach, Wild Mushroom, Parmesan Cream

GAMBAS AL AJILLO*

Paprika-Garlic-Lemon Butter, Grilled Baguette

CHERMOULA BAKED SALMON*

Cucumber-Tomato Salad, Citrus Dressing

VEGETABLE FLATBREAD TIKKA MASSALA

Roasted Vegetable Baked on Naan Bread,
Curry Yoghurt, Fresh Coriander

CALIFORNIA STREET TACOS*

Blackened Swordfish, Pico de Gallo

CHIMICHURRI STEAK*

Black Beans, Sweet Potato

MONGOLIAN STYLE LAMB CHOPS*

Cilantro-Mint Sauce, Mango Salad

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DESSERTS

KEY LIME SLICE

Chantilly, Passion Fruit

DARK CHOCOLATE CRÈME BRÛLÉE

Marshmallow Fluff, Toasted Almonds

“BANANAS FOSTER”

Bread Pudding, Candied Pecans,
Vanilla Ice Cream, Caramel Sauce

FRESH SEASONAL FRUITS & BERRIES

Available Upon Request

NORDAQ®

FOR A CLEAN PLANET AND SUPERIOR TASTE

The Nordaq Water system is an environmentally friendly alternative to the waste associated with conventional bottled water. Be green, enjoy our pure, fresh and delicious water. It comes in both still or sparkling.

* UNITED STATES PUBLIC HEALTH ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Vegetarian Selections 

COMPLIMENTARY WINE SELECTIONS

SPARKLING WINE

Prosecco, Torresella, *Veneto, Italy*

WHITE WINES

Grüner Veltliner, Gobelsburger, *Kamptal, Austria*

Riesling, Dr. Loosen “Satyricus,” *Mosel, Germany*

Pinot Grigio, Santa Margherita, *Valdadige, Italy*

Chardonnay, Bishop’s Peak, *San Luis Obispo, California*

RED WINES

Pinot Noir, “C” Reserve, Crystal Cruises Vineyards,
Santa Lucia Highlands, *Monterey, California*

Carignan, Garnacha & Syrah, “Blau”,
Cellars Can Blau, *Montsant, Spain*

Cotes Du Roussillon, Domaine Thunevin-Calvet, *France*

Merlot, “C” Reserve, Crystal Cruises Vineyards,
Columbia Valley, Washington

Cabernet Sauvignon, “C” Reserve, Crystal Cruises Vineyards,
Paso Robles, California

La Mortelle, Botrosecco, *Tuscany, Italy*

DESSERT WINE

Spätlese Cuvée, Kracher, *Burgenland, Austria*