



THE MANOR

COCKTAILS

Rock the Drop 9
absolut vodka, orange liqueur, lemon juice

Reach Out 13
belvedere vodka, passion fruit, vanilla and lemon
for a sweet and tart delight

Ginger-Tea Mule 13
ketel one vodka and ginger with a fresh floral and spice twist

WINES

Moët & Chandon impérial brut, champagne, nv	21
Saint Louis brut rosé, nv	9
Comtesse Marion chardonnay, france	8
Silver Gate cabernet sauvignon, california	11

BEERS

DRAFT

strongbow 7
cider

heineken 6
lager

BOTTLES

heineken 6
lager

wynwood brewing co. 7
la rubia blonde ale

funky buddha brewery 8
hop gun ipa

heineken 0.0 6
non-alcoholic

CHARGES MAY BE SUBJECT TO LOCAL TAX

SHIP SHOW!

FOOD

OPENERS

Marinated Beet Salad (v) (gf)
Toasted Hazelnuts, Mint, Lemon Yogurt, Duk'kah

– THEN –

Burrata & Roasted Cherry Tomatoes (v)
Basil Pesto, Toasted Pine Nuts, Bread Crisps

MAIN EVENT

Pan Seared Sea Bass (gf)
Jerusalem Artichokes, Arugula, Sauce Vierge

– OR –

Parmesan Crusted Chicken
Swiss Chard, Artichokes, Lemon Butter

CLOSER

Bailey's Dark & White Chocolate Mousse (v)
Cherry Crumble

(v) Vegetarian (vv) Vegan (gf) Gluten Free

Virgin Voyages' kitchens are not allergen-free environments. Please inform our crew if you have a food allergy or any other special dietary need.