



IN-SUITE DINING



Plant Based (PB) *Vegetarian* (VG)
Gluten Conscious (GC) *Omega 3 Oily Fish* (O3)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.

IN-SUITE DINING

In-Suite Dining is available 24 hours a day.

To place an order, please press the
In-Suite Dining option on your in-suite phone
or dial extension 2389.

TO SHARE

Mediterranean Mezze & Antipasti

*Hummus, baba ghanoush, marinated artichokes
& pecorino, grilled vegetable and cheese skewers,
French Riviera olives, green falafel, fagottini di
bresaola & ricotta, rosemary focaccia, & warm pita*

APPETIZERS

Vietnamese Summer Rolls (PB)

Fresh herbs, crisp vegetables & peanut dipping sauce

Alaskan King Crab & Avocado Roll

*Premium sushi rice, avocado,
cucumber, sesame & yuzu soy*

French Country Pâté en Croûte

Pickles & whole grain mustard

Chilled Jumbo Shrimp Cocktail

Spicy cocktail sauce & lemon

SOUPS

Roasted Pumpkin Cappuccino

*Roasted Pumpkin Cappuccino,
Coconut Foam & Ginger*

Thai Coconut Tom Kha Soup

*Free-range chicken or shrimp,
lemongrass, galangal & coriander*

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seafood, shellfish or eggs may increase your risk for foodborne illness,
especially if you have certain medical conditions.*

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SALADS & BOWLS

Baby Gem Caesar Salad

*Anchovy dressing, 36-month Parmigiano Reggiano,
Garlic- paprika croutons*

Grilled farm raised chicken breast on request

Artichoke Heart Salad (VG)

*Truffle vinaigrette, baby greens,
shaved Rosemary Manchego*

Levantine Garden Salad (PB)

Pomegranate, herbs & sumac dressing

Tuna Tataki Poke Bowl

*Mediterranean Bluefin Tuna,
sushi rice, wakame, mango, edamame,
carrots, white cabbage, ginger pickles,
miso mustard vinaigrette*

SANDWICHES

Grilled Lobster hot-dog

*Brioche bun, Aji Amarillo mayonnaise
& crispy onions*

Explora Signature Club

*Roasted striploin, chicken, bacon,
Swiss cheese, boiled egg, tomato & mayonnaise
on triple-decker toast*

Explora Green Club Sandwich (PB)

*Grilled vegetables, tofu,
arugula & plant-based club sandwich*

Truffle Croque-Monsieur

*Rustic bread, truffle butter & aged Comté,
greens & potato chips*

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LITTLE ITALY

Fresh Tagliolini al Tartufo Nero

Truffle butter sauce & parmigiano reggiano

Ravioli di Manzo Arrosto

*Handcrafted beef ravioli, rosemary-infused
veal jus & San Marzano tomatoes*

Artisanal Gnocchi Tradizione

“A Modo Tuo” (VG)

Pesto Genovese or rustic tomato sauce

Artisanal Pinsa alla Sorentina (VG)

*Datterino tomato & basil sauce, Fior di Latte
mozzarella, arugula & Parmigiano Reggiano*

FISH & SEAFOOD

Mediterranean Sea Bass

*Grilled summer vegetables,
Taggiasca olive powder, citrus & fresh herbs
Subject to market availability*

Thai Red Curry Prawns

Fragrant coconut curry & jasmine basmati rice

Explora Journeys Lobster Mac & Cheese

*Butter-poached lobster, fresh macaroni,
Pecorino Romano & herb crumb*

Crisp golden Atlantic Cod “Fish & Chips”

*Tartare sauce, mushy peas,
malt vinegar & French fries*

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BURGERS

Black Angus House Burger

*Sesame bun, fries & classic garnishes,
Your choice of Swiss cheese or Cheddar*

Wagyu Beef Sliders

*Three mini-brioche burgers, arugula, tomato,
provolone & smoked mozzarella*

Explora Signature Dry-Aged Burger

*Red onion confit, grain mustard mayonnaise,
black olive jam & alpine cheese*

Mediterranean Za'atar Burger (VG)

*Charcoal bun, eggplant & zucchini patties,
goat cheese cream, red beet, onion compote*

MEAT

Italian classic Veal Scaloppini

*Bright lemon butter or traditional
Marsala reduction, fried polenta*

Peppered Black Angus Filet Mignon

*Five peppercorn brandy sauce served on the side,
curved French fries*

Butter Chicken Tikka Masala

Spiced tomato & butter curry sauce, basmati rice

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PLANT-BASED

Mexican Street Grilled Corn & Avocado (VG)

*Aromatic Tajín spice butter,
whipped feta, & charred lime*

DESSERTS

Chocolate Addict Tart

70% chocolate cremeux & crispy cocoa nibs

Japanese Matcha Cheesecake

Premium green tea cheesecake

Classic Tiramisu Verrine

Mascarpone cream, espresso & cocoa

Seasonal Fruit Skewer

Freshly cut seasonal fruits & berries

Vitamin Sea Smoothie (PB)

Almond mylk, mixed red berries, pineapple, banana

Ice cream & Sorbets

Vanilla / Mix Berries / Mango

Plant-based chocolate ice cream (PB)

CHEESE

Nut-Crusted Brie de Meaux

Boston lettuce hearts & herb vinaigrette
