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RESTAURANT

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THE RAZZLE DAZZLE

During World War I, attempts to camouflage ships at sea had failed, as the appearance of the sea and sky are always changing. British artist and naval officer Norman Wilkinson promoted a new camouflage scheme. Instead of trying to conceal the ship, it simply broke up its lines and made it more difficult for the U-boat captain to determine the ship's course. This camouflage scheme was referred to as Razzle Dazzle. **Can you spot our hidden dazzle?**

to start

avo toast (vv)

sriracha, watermelon radish,
finger lime, toasted seeds

watermelon & sesame "cream" (v)

housemade granola, frozen berries, tofu "cream"

coconut milk fairy toast (v)

brioche, condensed milk, rainbow sprinkles

wake & bake-ry (v)

apple cruffin

smoked cheddar jalapeño croissant

banana muffin (vv) (gf)

peanut butter cup scone

We are very proud to partner with local
farmers and vendors that share our values
and vision.

Farms & Florida Sources:

Harpke Family Farms
Zak The Baker
Tenna's Pride

K E Y

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

eggs

razzle dazzle breakfast* (v) (gf)

eggs your way, roasted mushrooms, yukon gold potatoes

the Impossible™ breakfast sando* (v)

over easy egg, american cheese, tater tots

wild mushroom frittata (v)

goat cheese, sunchokes, arugula

probiotic hash*

sunny side eggs, savoy cabbage kimchi, root vegetables, scallion yogurt

turmeric egg scramble (v)

sofrito, salted yogurt, mint, ztb sourdough

sweet(ish)

açaí bowl (v)

coconut, banana, mango, pineapple

steelcut oatmeal brûlée* (vv)

caramelized banana & chocolate tahini

classic malted waffle (v)

mixed berries, maple syrup, chantilly cream

sides

egg* (v) (gf)

avocado (vv) (gf)

sliced fruit (vv) (gf)

sage Impossible™ patty (vv)



mimolette cheese loaded tots (gf)

smoked salmon* (gf)

VIRGIN VOYAGES' KITCHENS ARE NOT ALLERGEN-FREE ENVIRONMENTS. PLEASE INFORM OUR CREW IF YOU HAVE A FOOD ALLERGY OR ANY OTHER SPECIAL DIETARY NEED.
*CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK, OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

liquid

o.j.

6

made with florida oranges

the good green

7

kale, cucumber, lime, ginger

I can C clearly now

7

orange, carrot, ginger

just beet it

7

beet, apple, lime

berryatric

9

cashew milk, seasonal berries,
pomegranate & açai powders

chill pill

9

almond milk, maca powder, banana,
pineapple, dark cacao

lean & clean

9

almond milk, matcha, flax seed oil,
spinach, green grapes