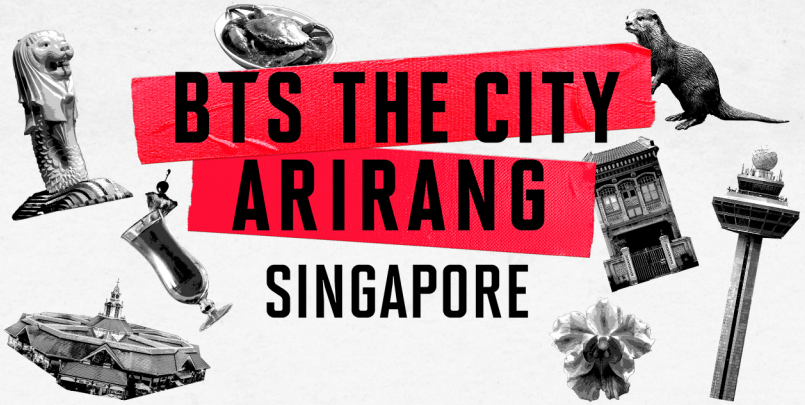


DINNER ON DECK MENU

APPETIZERS & SALADS

Smoked Salmon with Sesame-Soy Dressing
Japchae — Korean Glass Noodle Salad (V)
Korean Cucumber & Wood Ear Mushroom Salad (V)
Mesclun Salad (V)

DRESSINGS & CONDIMENTS

Vegetarian Kimchi | Pickled Daikon | Roasted Sesame Dressing
Soy-Vinegar Dressing | Gochujang Vinaigrette

SOUP

Cream of Tomato Soup (V)

HOT SELECTION

Slow-Roasted Beef Striploin with Bulgogi Jus
Korean Soy-Garlic Roasted Chicken
Asari Clams in Doenjang & Ginger Broth
Doenjang & Honey-Glazed Salmon

HOT ACCOMPANIMENTS

Kimchi Fried Rice (V)
Japchae with Stir-Fried Vegetables (V)
Sesame-Garlic Vegetable Medley (V)
Korean Soy-Butter Corn Riblets (V)
Gamja Jorim — Korean Soy-Braised Potatoes (V)

DESSERTS

Yuja Coconut White Chocolate Panna Cotta
Mango Mousse Cake
Blueberry Petit Cheesecake
Assorted Sweet Korean Rice Cakes
Seasonal Fresh Cut Fruits

FREE-FLOW SOFT DRINKS