



THE STORY

SOME JOURNEYS
ARE MEASURED
IN NAUTICAL MILES
OTHERS IN FLAVOR



Ariya carries a name rooted in the Virgin story, inspired by Sir Richard Branson's family connection to India, where the sea has long been a path for movement, exchange, and discovery.

Along these same routes, spices once traveled from port to port. Turmeric, cardamom, tamarind, saffron. Each one carrying a place, a memory, a story.

Here, those stories are shared through food.

Plates are meant to be passed.
Flavors explored together.
You may discover something entirely new.

Or recognize something familiar, seen in a different way.

This is a journey shaped by curiosity, generosity, and connection.

*THESE ITEMS ARE PREPARED TO ORDER OR SERVED UNDERCOOKED/RAW. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR POULTRY MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. VIRGIN VOYAGES' KITCHENS ARE NOT ALLERGEN-FREE ENVIRONMENTS. PLEASE INFORM OUR CREW IF YOU HAVE A FOOD ALLERGY OR ANY OTHER SPECIAL DIETARY NEED. CHARGES ARE INCLUSIVE OF LOCAL TAX. PRICING SUBJECT TO CHANGE.

STARTERS

GOL GUPPA SHOT (VV)
crisp pani puri, chilled spiced herb water

**PUFFED RICE
AVOCADO CHAAT (VV)**
crunchy bhel, mango, avocado, tamarind-lime

**SUNCHOKES
& CAULIFLOWER
TANDOORI KEBAB (VV)(GF)**
mint chutney, pickled red onion and radish

CHICKEN 65
crispy fried chicken bites, curry leaf, habanero aioli

**SILKY WHIPPED
PANEER DIP (V)**
garlicky naan, pickled lime honey

**MALABAR COCONUT
CRAB CAKE**
coconut spice, green papaya slaw

**GOAN CURRIED
MUSSELS**
coconut-masala curry, grilled sourdough, cilantro

MAINS

**EGGPLANT SAAG
NAPOLEON (VV) (GF)**
roasted spiced mushrooms, creamy spinach saag, crisp papadum

**PISTACHIO-CRUSTED
SNAPPER**
fenugreek potatoes, cool mint raita

TANDOORI SHRIMP MOILEE
roasted shrimp, creamy coconut curry, parmesan farina grits

**LAMB SHANK
BIRYANI**
fragrant saffron basmati, fryums

**TANDOORI GRILLED
RIBEYE***
mashed potatoes, chaat crispy onions, vindaloo jus

TREAT YOURSELF

TIFFIN SURF & TURF* \$60
lobster moilee, gunpowder petite filet, morel biryani, truffle naan

DESSERTS

KULFI TRIO (GF)(V)
creamy kulfi—saffron, rose, pistachio

**STICKY TOFFEE
JACKFRUIT CAKE (V)**
brown butter pecan ice cream, jackfruit coulis

**TAPIOCA COCONUT
PUDDING (VV) (GF)**
bright coconut lime sorbet, mint, mango

**GARAM MASALA
DARK CHOCOLATE
CAKE (V)**
fudgy chocolate cake, warm spices, boondi crunch

**GULAB JAMUN
STUFFED
CHEESECAKE (V)**
cheesecake, saffron-cardamom donut bites

(V) VEGETARIAN (VV) VEGAN (GF) GLUTEN FREE

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