



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

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

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

MALABAR COCONUT CRAB CAKE
coconut spice, green papaya slaw

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

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

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

MAINS

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

LAMB SHANK BIRYANI
fragrant saffron basmati, fryums

PISTACHIO-CRUSTED SNAPPER
fenugreek potatoes, cool mint raita

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

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

TREAT YOURSELF

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

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

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COCKTAILS



- DARBAR DIVA 15

absolut vanilia vodka, apricot,
lemon, sherbet, sparkling wine
- MOON GIMLET 15

tanqueray gin, kaffir lime,
cardamom
- SAFFRON & SILK 15

johnnie walker black label scotch,
saffron, lemon, honey, coconut
- BANGALORE OLD FASHIONED 15

amrut indian whiskey, rose,
cardamom, jaggery, angostura
bitters
- SMOKING MERCHANT 15

del maguey vida mezcal, olmeca
altos plata tequila, lime, turmeric,
mango, parsley, spices
- BOMBAY BITTER 13

(LOW ALCOHOL BY VOLUME)

campari, masala chai vermouth,
bay leaf & green tea, india pale
ale foam
- SEVENTH LEAF 11

(NON-ALCOHOLIC)

tanqueray 0.0 gin, lemon,
bay leaf & green tea, fee
brothers foaming agent

SPARKLING



- NOUGHTY9/40

(NON-ALCOHOLIC)

sparkling chardonnay, spain
- SAINT LOUIS9/40

sparkling brut, france
- VILLA SANDI13/60

sparkling rosé, italy
- MOËT & CHANDON 25/105

impérial brut, champagne, nv
- MOËT & CHANDON135

brut rosé, champagne, nv
- DOM PÉRIGNON315

brut, champagne, 2013
- WHITE
- LA FIERA9/40

moscato, italy
- ATTEMS 11/50

pinot grigio, italy
- CLOUDY BAY 17/80

sauvignon blanc, new zealand
- CARMEL ROAD 11/50

unoaked chardonnay, california

RED



- MONTES 9/40

pinot noir, chile
- YANGARRA 13/60

shiraz, australia
- DECOY15/70

zinfandel, sonoma
- INTRINSIC13/60

cabernet sauvignon, washington
- CROSSBARN BY PAUL HOBBS 105

cabernet sauvignon, napa

ROSE



- CHÂTEAU MINUTY15/70

côtes de provence
- DECOY 11/50

california

DESSERT



- TORO DE PIEDRA 30z 9

late harvest, chile
- CROFT TAWNY 30z 9

port

DRAFT BEERS



- HEINEKEN 8

lager
- AFFLIGEM 9

blonde ale

BEER CANS & BOTTLES



- KINGFISHER 9

indian lager
- MICHELOB ULTRA 8

lager

- HEINEKEN 0.0 8

non-alcoholic lager
- BOULEVARD BREWING SPACE CAMPER 9

india pale ale
- GUINNESS 9

stout

DESSERTS



KULFI TRIO (GF)(V)

creamy saffron - kulfi, 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)

fudge chocolate cake, warm spices, boondi crunch

GULAB JAMUN STUFFED CHEESECAKE (V)

cheesecake, saffron-cardamom donut bites



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JOJO TEAS

6

EVERSPRING OOLONG, JASMINE
CLOUD, MORNING AFTER BREAKFAST
BLEND, MENG DING GREEN



INTELLIGENTSIA COFFEE

SINGLE ESPRESSO	4
DOUBLE ESPRESSO	6
MACCHIATO	4
FLAT WHITE	5
CAPPUCCINO	5
LATTE	5
MOCHA	6



ENERGY

RED BULL /SUGAR FREE	7
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