

COSMOPOLITAN COCKTAILS

BLINKER 12
Bulleit Rye, Grapefruit, Grenadine

ROSE AND MARY 12
Tito's Vodka, Rosemary Vermouth, Fresh Lemon Juice

HONEYCOMB GOLD RUSH 12
Famous Grouse Scotch, Fresh Lemon, Honey, Mole Bitters

WINES BY THE GLASS

WHITE WINES
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11

RED WINES
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaster Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 11

GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!

CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS 25

.. COSMOPOLITAN EXCLUSIVES ..

STARTERS

✓ ✦ **GRILLED CARROT & MOZZARELLA SALAD**
SMOKED TROUT, FRESH HERBS, CARROT VINAIGRETTE

✦ **BBQ GLAZED SHORT RIB**
CRISPY ONION STRAWS, SWEET CORN PURÉE,
PICKLED VEGETABLE SLAW

✓ ✦ **SEARED SCALLOPS***
CURRIED PARSNIP PURÉE, POMEGRANATE

ENTRÉES

PAN ROASTED SALMON* ✦ ✦ ✓
SAUTÉED RUBY CHARD, CLAMS, NAVY BEANS, GARLIC BROTH

HERB MARINATED CHICKEN BREAST
BLACK GARLIC EMULSION, WILD MUSHROOMS,
ASPARAGUS, NATURAL JUS

MANHATTAN CUT NY STRIP STEAK*
ROASTED BABY VEGETABLES, PARSNIP PURÉE,
CARMELIZED ONIONS

* Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

BEVERAGES

SINGLE ESPRESSO	4
DOUBLE ESPRESSO	5
MACCHIATO	4
CAPPUCCINO	5
LATTE	5
AMERICANO	5
MOCHA	5
WHITE CHOCOLATE MOCHA	5
CARAMEL MACCHIATO	5

LATE HARVEST

BIN	GL	BTL
1316 TORO DE PIEDRA, SAUVIGNON BLANC CHILE (375ML)	11	49
1309 OREMUS 'LATE HARVEST,' TOKAJI HU (500ML)	13	37
1320 INNISKILLIN, VIDAL ICEWINE, ONTARIO CANADA (375ML)	36	192
1321 CEJA VINEYARDS, 'DULCE BESO NAPA VALLEY, CA (375 ML)	25	118

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ 🐠

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ 🐠

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ 🐔

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

BELGIAN ENDIVE-ARUGULA SALAD ✨ ✨ 🐠 🌿

Green Apples, White Balsamic, Candied Pecans

ROASTED CARROT CUMIN SALAD ✨ 🌿 🟢

with Avocado, Sunflower Seeds, Arugula and Lemon Yogurt Vinaigrette

ORGANIC ROASTED RED BEETS ✨ 🌿

Topped with Feta Cheese and Sherry Vinaigrette; Served with Teardrop Tomatoes and Arugula

CREAM OF WILD FOREST MUSHROOM SOUP ✨ ✨ 🌿

Mushroom Truffle Fricassée

CRISPY THAI BEEF SPRING ROLL 🐠

Sweet & Sour Chili Sauce, Ginger-Noodle Salad

Entrées

SEARED SALMON ✨ ✨ 🐠 🟢

Crushed Potatoes, Grilled Squashes, Sauce Vierge

OVEN ROASTED JERK SPICED CHICKEN ✨ ✨

Black Bean & Pineapple Rice Buttered Green Beans, Chicken Jus

SPINACH AND RICOTTA RAVIOLI ✨ 🌿

Marinara and Parmesan Cream Sauce

HOME-STYLE PORK CHOP ✨

Marshmallow Sweet Potatoes, Sautéed String Beans, Zesty Cider-Raisin Sauce

AGED PRIME RIB OF BEEF ✨ ✨

Mashed Potatoes, Baby Carrots, Green Beans, Pan Gravy

✨ Gluten Free 🌿 Vegetarian ✨ No Sugar Added 🐠 Lactose Free 🟢 Fit Fare

🟢 Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering

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COSMOPOLITAN EXCLUSIVES

CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

GUAVA

LOW FAT FROZEN YOGURT

PLAIN OR VANILLA LYCHEE

ICE CREAM

VANILLA, CHOCOLATE,
RUM-RAISIN,
CHERRY-BRANDY

VANILLA ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

DULCE DE LECHE CREMA CATALANA

INFUSED CUSTARD WITH CARAMELIZED
SUGAR TOPPING

CHOCOLATE CHERRY TRIFLE

WITH DEVILS FOOD CAKE, BLACK TEA
AND CHOCOLATE MOUSSE

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

TOMATO WATERMELON SALAD 🌿 ✓

Basil, Feta, Sourdough Croutons, Sherry Vinaigrette

BABY SPINACH AND TREVISO SALAD ✨ ✨

Blue Cheese Crumbles, Smoked Bacon, Cranberries, Raspberry Vinaigrette

YELLOW CORN SOUP ✨ ✨ ✨ 🌿

Chopped Chives

SALMON TARTARE ✨ ✨ ✨ 🌿

Celery Root Purée, Trout Roe Caviar, Dill, Apple, Pumpernickel

CRISPY FROG LEGS ✨

Green Pea Purée and Garlic-Parsley Sauce

Entrées

GRILLED COBIA ✨ ✨

BBQ Glazed, Yellow Corn Mashed Potatoes, Haricots Verts

SEARED DUCK ✨ ✨ ✓

"Fried" Wild Rice, Swiss Chard, Parsnip, Orange Duck Jus

ROASTED COLORADO RACK OF LAMB ✨ ✨

Mashed Potatoes, Steamed Broccoli Florets, Glazed Baby Carrots, Rosemary Lamb Jus

"CELEBRITY'S SIGNATURE" BEEF Tournedos ✨ ✨ ✨

Ragoût of Morel Mushrooms & Pearl Onions, Roasted Potatoes, Haricots Verts and Black Truffle Sauce

STUFFED PORTOBELLO MUSHROOM ✨ ✨ 🌿

Spinach-Goat Cheese, Roasted Red Pepper Coulis, Basil Pesto and Fried Onion

✨ ✨ ✨ Gluten Free 🌿 Vegetarian ✨ ✨ ✨ No Sugar Added 🐄 Lactose Free ✓ Fit Fare

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CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

COCONUT

LOW FAT FROZEN YOGURT

PLAIN OR BLUEBERRY

ICE CREAM

VANILLA, STRAWBERRY,
CHOCOLATE,
AFTER EIGHT

STRAWBERRY ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

WARM APPLE CRUMBLE À LA MODE

SERVED WITH TAHITIAN VANILLA
ICE CREAM

PHYLLO DOUGH TULIP

FILLED WITH CITRUS CREAM TOPPED
WITH ASSORTED FRESH FRUITS

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

SESAME CRUSTED TUNA CARPACCIO ✨ ✨ ✨

Seaweed Salad, Pickled Shiitake Mushrooms, Ginger Dressing

BAROLO BRAISED BEEF RAGOÛT ✨

Sautéed Sage Gnocchi and Roasted Shallots

WALDORF CHICKEN SALAD ✨ ✨ ✨

Chicory, Grapes, Celery, Toasted Walnuts, Curry Vinaigrette

GARDEN FRESH SALAD ✨ ✨ ✨

Mixed Lettuce, Seasonal Vegetables,
Cucumber, Tomatoes

ASIAN CONSOMMÉ ✨ ✨ ✨

Chicken, Mushrooms, Ginger

Entrées

ROASTED TROUT ✨ ✨ ✨

Cauliflower, Sautéed Spinach, Toasted Pine Nuts, Caper Vinaigrette

LEMON-PEPPER ROASTED CHICKEN ✨

Rigatoni Pasta, Olives, Capers, Spinach, Parmesan Cheese, Tomato Sauce, Oregano

PANCETTA CRUSTED PORK LOIN ✨

Gorgonzola Farro Risotto, Grilled Marzano Tomatoes, Broccolini

ROASTED BEEF FLANK STEAK ✨ ✨ ✨

Lyonnais Potatoes, Grilled Zucchini, Yellow Squash, Salsa Verde

FRIED MASALA POTATOES ✨ ✨ ✨

Spices, Yogurt, Cilantro, Chili Pepper Served with Raita

✨ Gluten Free ✨ Vegetarian ✨ No Sugar Added ✨ Lactose Free ✨ Fit Fare

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COSMOPOLITAN EXCLUSIVES

CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET LEMON

LOW FAT FROZEN YOGURT

PLAIN OR PEACH ALMOND

ICE CREAM

VANILLA, STRAWBERRY,
CHOCOLATE,
BUTTER-PECAN

BUTTER-PECAN ICE CREAM NO SUGAR ADDED

APPLE PIE A LA MODE WITH VANILLA ICE CREAM

SIGNATURES

CHOCOLATE LAVA CAKE

WITH CARAMELIZED BANANA,
COFFEE ICE CREAM AND CARAMEL

PANNA COTTA ALLA ROMANA

COOKED CREAM WITH A HINT OF
ORANGE & LEMON; SERVED WITH
RASPBERRY COULIS AND FRESH FRUITS

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ 🐠

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ 🐠

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ 🐔

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

CAPRESE ✨ ✨ 🥬

Vine Ripe Tomatoes, Buffalo Mozzarella, Basil, Arugula, Extra Virgin Olive Oil, Balsamic Vinaigrette

THE WEDGE SALAD ✨ ✨

Iceberg Lettuce, Blue Cheese Dressing, Tomatoes, Eggs, Bacon, Chives

CREAMY BUTTERNUT SQUASH SOUP ✨ ✨ 🥜

Caramelized Apple and Walnuts

PASTA FAGIOLI SOUP ✨

Pancetta, Thyme, Cannellini Beans

DUCK TERRINE 🐠 ✔️

Pistachio, Pickled Vegetables, Apricot Chutney, Toasted Sourdough

Entrées

II SEARED BRANZINO ✨ ✨ ✔️ III

Parsnip Purée, Lentils, Spinach, Pomegranate

II TURKEY PARMESAN ✨ I

Spaghetti with Marinara Sauce

II RIGATONI BOSCAIOLA ✨ I

Prosciutto, Button Mushrooms, Peas, Arugula; Pinot Grigio Cream Sauce, Pecorino Cheese

I STEAK AND CHIPS ✨ ✨ I

Béarnaise and Watercress

II TOASTED ISRAELI COUSCOUS CAKE 🐠 🥬 II

Asparagus Spears, Cherry Tomatoes, Zucchini Ribbons, Balsamic Vinaigrette

✨ Gluten Free 🥬 Vegetarian ✨ No Sugar Added 🐠 Lactose Free ✔️ Fit Fare

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COSMOPOLITAN EXCLUSIVES

CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET KIWI

LOW FAT FROZEN YOGURT

PLAIN OR PIÑA COLADA

ICE CREAM

VANILLA, CHOCOLATE,
STRAWBERRY,
PISTACHIO

CHOCOLATE ICE CREAM NO SUGAR ADDED

APPLE PIE A LA MODE WITH VANILLA ICE CREAM

SIGNATURES

TIRAMISU CAKE CLASSIC ITALIAN DESSERT

WITH DOUBLE ESPRESSO SAUCE, LIGHT
MASCARPONE CHEESE, AND ESPRESSO
SOAKED BISCUIT

STRAWBERRY ANGEL FOOD CAKE SERVED WITH MANGO COULIS

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

BEEF CARPACCIO ✨ ✨ ✨

Dijon Aioli, Arugula Salad, Shaved Parmesan

CHICORY APPLE PEAR SALAD ✨ ✨ ✨

Toasted Walnuts, Blue Cheese, Cider Vinaigrette

BOSTON LETTUCE AND GORGONZOLA SALAD ✨ ✨

Gorgonzola Cheese, Red Grapes, Toasted Herb Croutons, Walnut Dressing

CELEBRITY SIGNATURE CRAB CAKE ✨

Yellow Corn Succotash and Spicy Chipotle Aioli

CREAM OF BROCCOLI ✨ ✨

Cheddar Cheese Crostini

Entrées

CAJUN SPICED DRUM FISH ✨ ✨ ✨

Black Bean Rice, Okra, Yellow Corn, Smoked Tomato-Olive Oil Emulsion

OVEN ROASTED CHICKEN SALTIMBOCCA ✨

Prosciutto, Sage & Fontina Cheese; Mediterranean Vegetables, Lemon-Caper Sauce

ROASTED PORK LOIN ✨ ✨ ✨

Smoked Red Cabbage, Butternut Squash, Cranberry Jus

BAROLO BRAISED BEEF SHORT RIBS ✨ ✨

Creamy Truffle Polenta, Peas, Carrots, Shiitake Mushrooms, Red Onion Marmalade

VEGETABLE KORMA ✨ ✨ ✨

Spiced Seasonal Vegetables, Ground Almonds, Coconut Milk, Roti

✨ ✨ ✨ **Gluten Free** ✨ **Vegetarian** ✨ **No Sugar Added** ✨ **Lactose Free** ✨ **Fit Fare**

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CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

EXOTIC FRUIT

LOW FAT FROZEN YOGURT

PLAIN OR VANILLA CHERRY

ICE CREAM

VANILLA, CHOCOLATE,
STRAWBERRY,
PRALINE

VANILLA ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

APPLE TART TATIN

FRESHLY BAKED CARAMELIZED
GRANNY SMITH APPLE PUFF PASTRY
SERVED WITH CARAMEL SAUCE

OLIVE OIL CREMEUX

WITH ORANGES, WHITE CHOCOLATE
CRUMBLE

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

KALE SALAD ✨ ✨ ✨

Roasted Squash, Dried Cherries,
Caramelized Pecans, Lemon Vinaigrette

SHAVED PROSCIUTTO AND ARUGULA SALAD ✨ ✨ ✨

Tomato and Balsamic Vinaigrette

CREAMY SMOKED TOMATO BISQUE ✨ ✨ ✨

Basil Pesto and Herbed Croutons

DOUBLE BAKED BLUE CHEESE SOUFFLÉ ✨

Parmesan Coulis and Red Onion Marmalade

CREAMY SALMON RILLETTE ✨ ✨ ✨

Cucumber-Caper Salad and Caviar

Entrées

HERB CRUSTED HADDOCK FILET ✨ ✨

Roasted Potatoes, Red Peppers, Green
Olives, Tomato-Olive Oil Sauce

BROILED LOBSTER TAIL ✨ ✨

Rice Pilaf, Steamed Broccoli, Drawn Butter

LAMB CHOPS PROVENÇAL* ✨ ✨

Herb Crusted Lamb Chops, Ratatouille,
Roasted Potatoes, Cabernet-Mint Sauce

BEEF WELLINGTON* ✨

Puff Pastry Wrapped Beef Tenderloin, Mushroom Duxelles;
Veal Black Truffle Reduction, Petit Sautéed Vegetables,
Duchess Potatoes

CREAMY WILD MUSHROOM RISOTTO ✨ ✨ ✨ ✨

Black Truffle and Parmesan

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BROWN BUTTER CARAMEL SAUCE

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CHOICE OF CARAMEL,
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OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

RASPBERRY

LOW FAT FROZEN YOGURT

PLAIN OR MANDARIN

ICE CREAM

VANILLA, CHOCOLATE,
CARAMEL,
CHERRY-BRANDY

STRAWBERRY ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

CELEBRITY SIGNATURE

BAKED ALASKA

NEAPOLITAN ICE CREAM COVERED
WITH VANILLA SPONGE AND SOFT
MERINGUE

CITRUS ROULADE

VANILLA ROLL FILLED WITH LEMON
CREAM; SERVED WITH BERRY COULIS

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

GREEN LEAF AND RADICCHIO LETTUCES ✨ ✨

Radish, Smoked Bacon, Toasted Croutons

CHOP CHOP COMPOSED SALAD ✨ ✨ ✨ ✨

Celery, Carrots, Romaine Lettuce,
Dijon Mustard Vinaigrette

SPINACH TURNOVER ✨

Ricotta & Spinach Stuffed Puff Pastry
Creamy Emmental Cheese Sauce, Black
Olives, Italian Parsley

SPICED LOUISIANA GUMBO ✨

Andouille Sausage, Rice, Okra

PROSCIUTTO DI PARMA ✨ ✨

Melon, Arugula, Shaved Parmesan

Entrées

SAUTÉED TILAPIA FILET ✨ ✨

Puttanesca Style Sauce, Olives, Capers,
Garlic, Tomato, Cavatelli-Kale Pasta

OVEN ROASTED TURKEY

Sage Stuffing, String Bean Gratin, Candied
Sweet Potatoes, Giblet Gravy, Cranberry Relish

VEAL CORDON BLEU ✨

Ham, Melted Provolone Cheese;
Baby Vegetables, Mushroom Ragoût, Marsala Sauce

STEAK DIANNE* ✨ ✨ ✨

Sirloin Cut, Creamy Cognac Mushroom Sauce,
Haricot Vert, Hasselback Potatoes

HOMEMADE GNOCCHI AI QUATTRO FORMAGGI ✨

Creamy Four Cheese Sauce, Italian Parsley

✨ Gluten Free ✨ Vegetarian ✨ No Sugar Added ✨ Lactose Free ✔ Fit Fare

✔ Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.
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COSMOPOLITAN EXCLUSIVES

CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET MANGO

LOW FAT FROZEN YOGURT

PLAIN OR CHOCOLATE CHIP

ICE CREAM

VANILLA, CHOCOLATE,
STRAWBERRY,
PEANUT BUTTER

VANILLA ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

SACHER TORTE

CLASSIC AUSTRIAN CHOCOLATE CAKE,
GLAZED WITH GANACHE AND SERVED
WITH APRICOT COMPATE

WHIPPED PASSIONFRUIT CURD

WITH KIWI, PAPAYA, PINEAPPLE
AND GELÉE

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD *

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL * ✖ 🐠

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE * ✖

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP *

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✖ ✖ 🐠

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST * ✖ 🐠

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* ✖ ✖

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

HAWAIIAN TUNA POKE* ✖ 🐠 ✓

White Soy, Sesame, Jicama, Asian Pear, Sticky Rice

QUINOA SALAD * ✖

Dried Apricot, Crispy Bacon, Mustard Vinaigrette

MESCLUN GREENS ✖ 🌿

Goat Cheese and Dried Cranberries Parmesan Crouton

SMOKED HAM AND SPLIT PEA SOUP *

Parmesan Crouton

POACHED ANJOU PEAR & GORGONZOLA CHEESE 🌿

Baked in Phyllo Pastry and Port Wine Reduction

Entrées

BROILED AUSTRALIAN SEA BASS ✖ 🐠

Sautéed Potatoes, Fennel,
Sun-Dried Tomatoes, Red Pepper Sauce

CRISPY CHICKEN ROULADE *

Mushrooms & Swiss Cheese Stuffed; Mashed Potatoes,
Roasted Asparagus, Cherry Tomatoes, Chicken Jus

MOROCCAN SPICED LAMB KEBAB* ✖ ✓

Bulgur Salad, Dried Fruit, Almonds,
Olives, Cucumber Raita

BEEF BOURGUIGNON * ✖ 🐠

Bacon, Pearl Onions, Mushrooms, Red Bliss Potatoes, Carrots

PAPPARDELLE CON FUNGHI * 🌿

Wide Ribbon Noodles, Wild Mushroom Ragoût; Basil, Goat Cheese

✖ Gluten Free 🌿 Vegetarian ✖ No Sugar Added 🐠 Lactose Free ✓ Fit Fare

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CLASSICS

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OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

PINEAPPLE

LOW FAT FROZEN YOGURT

PLAIN OR MANGO-LIME

ICE CREAM

VANILLA, STRAWBERRY,
CHOCOLATE,
RUM RAISIN

BUTTER-PECAN ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

BANANAS FOSTER

SAUTÉED IN BROWN SUGAR,
FLAMBÉED WITH RUM; SERVED WITH
VANILLA ICE CREAM

“CAFÉ POT DE CRÈME”

BLUE MOUNTAIN COFFEE FRENCH
CREAMY CUSTARD

COSMOPOLITAN EXCLUSIVES

CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

GREEN APPLE

LOW FAT FROZEN YOGURT

PLAIN OR PASSION FRUIT

ICE CREAM

VANILLA, STRAWBERRY,
CHOCOLATE,
BANANA-RUM

VANILLA ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

DISCUIST CROUSTILLANT

WITH DARK GANACHE CRUNCHY LAYER OF
WHITE CHOCOLATE AND PRALINE, TOPPED
WITH CHOCOLATE MOUSSE; SERVED WITH
CARAMEL SAUCE

“STICKY TOFFEE PUDDING”

WITH ROASTED PINEAPPLE, CARAMELIZED
BANANA AND PUFFED GRAIN

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON* ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK* ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

CURED ATLANTIC SALMON* ✨ ✨ ✨

Fresh Dill, Red Onion-Cucumber Salad

MÂCHE SALAD ✨ ✨ ✨

Sliced Strawberries and Blue Cheese

PANZANELLA SALAD ✨ ✨

Teardrop Tomatoes, Focaccia Croutons, Basil, Fresh Mozzarella, Olives, Cucumbers

CREAM OF CHICKEN ✨ ✨

White Truffle and Braised Leeks

BBQ PORK SPRING ROLL ✨

Chipotle Coleslaw and White Truffle BBQ Sauce

Entrées

ALMOND CRUSTED HAKE ✨ ✨ ✨

Bell Peppers, Zucchini, Eggplant, Carrot, Curry

SAUTÉED DUCK BREAST*

Brioche French Toast, Raisin-Apple Compote, Sweet Potato Croquette

TENDER BRAISED VEAL ✨

Wrapped in Phyllo, Butternut Squash Puree, Crispy Brussels Sprouts

BEEF BROCHETTE* ✨ ✨ ✨

Basmati Rice, Marinated Grilled Vegetables, Chimichurri

VEGETABLE WELLINGTON ✨ ✨

Stuffed with Spinach, Feta Cheese, Roasted Peppers and Mushrooms; Served with Creamy Roasted Garlic Sauce

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CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET PEACH

LOW FAT FROZEN YOGURT PLAIN OR PEAR

ICE CREAM

VANILLA, CHOCOLATE,
BUTTER-PECAN,
PISTACHIO

CHOCOLATE ICE CREAM NO SUGAR ADDED

APPLE PIE A LA MODE WITH VANILLA ICE CREAM

SIGNATURES

"FRAISIER" SWEET STRAWBERRY CAKE

TOPPED WITH MARZIPAN AND FILLED
WITH KIRSCH MOUSSELINE CREAM

CHOCOLATE LAVA CAKE

SERVED WITH VANILLA ICE CREAM

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

FLUKE CEVICHE* ✨ ✨ ✨

Citrus, Jalapeno, Avocado, Cilantro, Candied Kumquat and Popcorn

GREEK SALAD ✨ ✨ ✨

Cucumber, Tomatoes, Feta Cheese

MIXED GREENS AND RED PEPPER SALAD ✨ ✨ ✨

Red Radishes

CREAMY SHELLFISH BISQUE ✨ ✨ ✨

Yellow Corn Flan and Sweet Peas

CRISPY SALT COD

BACALAO CROQUETTES ✨

Sun-Dried Tomato Aioli

Entrées

CRAB CRUSTED FLOUNDER ✨

Saffron Nage with Green Asparagus and Steamed Potatoes

SOUTHERN HERB ROASTED HALF CHICKEN

Red Bliss Mashed Potatoes, Collard Greens, Buttermilk Cornbread, Pan Gravy

FUSILLI PASTA

Chicken, Balsamic Vinegar, Sun-Dried Tomatoes, Goat Cheese, Pine Nuts

SEARED STRIP STEAK* ✨ ✨ ✨

Root Vegetable Hash, Watercress, Chipotle Carrot Sauce

VEGETABLE BIRYANI BASMATI RICE ✨ ✨

Potatoes, Peas, Carrots, Turmeric; Served with Naan Bread & Yogurt Sauce

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CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET CASSIS

LOW FAT FROZEN YOGURT

PLAIN OR STRAWBERRY

ICE CREAM

VANILLA, STRAWBERRY,
CHOCOLATE,
DULCE DE LECHE

CHOCOLATE ICE CREAM NO SUGAR ADDED

APPLE PIE A LA MODE WITH VANILLA ICE CREAM

SIGNATURES

BITTERSWEET CHOCOLATE FONDANT

WITH CARAMELIZED BANANA, CANDIED
ALMONDS AND RASPBERRY COULIS

CHIQUITA "MILLEFEUILLE" BANANA PAROLEON

CHOCOLATE CUSTARD SERVED WITH
EXOTIC FRUIT SAUCE

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

AHI TUNA NIÇOISE ✨ ✨ ✨

Potatoes, Eggs, Niçoise Olives, Green Beans, Anchovy, Mustard Vinaigrette

CHICORY APPLE PEAR SALAD ✨ ✨ ✨

Toasted Walnuts, Blue Cheese, Cider Vinaigrette

WILD MUSHROOM-BARLEY SOUP ✨ ✨ ✨

Mixed Vegetables

MOREL MUSHROOM AND CHICKEN TERRINE ✨ ✨ ✨

Onion Marmalade, Pickled Vegetables, Whole Grain Mustard, Toasted Sourdough

CREAMY SPINACH AND ARTICHOKE DIP ✨ ✨ ✨

Parmesan Pita Chips

Entrées

GRILLED SNAPPER FILET ✨ ✨ ✨

Chorizo, Roasted Red Peppers, Garbanzo Beans, Fresh Basil

TRADITIONAL COQ AU VIN ✨ ✨ ✨

Burgundy Braised Chicken, Pancetta, Mushrooms, Pearl Onions, Pomme Mousseline

GRILLED HONEY GLAZED PORK CHOP ✨ ✨ ✨

Braised Red Cabbage, Sweet Potato Purée, Roasted Pears

SLOW ROASTED BEEF BRISKET ✨

Boston Baked Beans, Braised Collard Greens, Buttermilk Corn Bread

TIKKA MASALA TOFU ✨ ✨ ✨

Spinach, Green Lentils, Okra, Red Pepper; Served with Paratha

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CARROT CAKE

CANDIED WALNUT CRUNCH,
CARROT SAUCEC,
BROWN BUTTER CARAMEL SAUCE

CLASSICS

NEW YORK CHEESE CAKE

CHOICE OF CARAMEL,
CHOCOLATE, STRAWBERRY, PEACH
OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

APRICOT

LOW FAT FROZEN YOGURT

PLAIN OR CHERRY VANILLA

ICE CREAM

VANILLA, STRAWBERRY,
CHOCOLATE,
ROCKY ROAD

STRAWBERRY ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

WHITE CHOCOLATE MACADEMIA

FILLED WITH MANDARIN GANACHE
AND TOPPED WITH WHITE
CHOCOLATE MOUSSE

BLUEBERRY PAVLOVA

WITH MACAROON AND COCONUT
LEMONGRASS SORBET

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

TRADITIONAL STEAK TARTARE* ✨ ✨ ✨

Marinated Capers, Red Onion, Arugula

SEASONAL MIXED LETTUCE ✨ ✨ ✨ ✨ ✨

With Cucumbers, Chopped Hard Boiled Eggs and Scallions

TOMATO WATERMELON SALAD ✨ ✨ ✨

Basil, Feta, Sourdough Croutons, Sherry Vinaigrette

DUCK CONSOMMÉ ✨ ✨ ✨ ✨

Shiitake Mushrooms, Leeks, Sugar Snap Peas

WILD MUSHROOM VOL-AU-VENT ✨ ✨ ✨

Ragoût of Wild Mushrooms & Thyme
Truffle Cream Sauce

Entrées

MOROCCAN SPICED AHI TUNA STEAK* ✨ ✨ ✨ ✨

Pistachio Couscous, Spinach, Raisins, Harissa Vinaigrette

ROASTED CHICKEN BREAST ✨ ✨ ✨ ✨

Buttermilk Grits, Roasted Vegetables, Chicken Jus

SLOW HERB ROASTED LEG OF LAMB* ✨

Fondant Potatoes, Garlic Spinach, Tomato Provençal, Rosemary Sauce

CLASSIC CHATEAUBRIAND* ✨ ✨ ✨

Tournéed Potatoes, Glazed Haricots Verts, Shiraz Braised Shallots, Choice of Béarnaise or Madeira Sauce

MEDITERRANEAN PHYLLO TART ✨ ✨ ✨

Artichokes, Vegetable "à la Grecque", Red Pepper Coulis

✨ ✨ ✨ ✨ ✨ Gluten Free ✨ Vegetarian ✨ No Sugar Added ✨ ✨ ✨ ✨ ✨ Lactose Free ✔ Fit Fare

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CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

BANANA

LOW FAT FROZEN YOGURT

PLAIN OR MANGO

ICE CREAM

VANILLA, CHOCOLATE,
PISTACHIO,
CHERRY BRANDY

VANILLA ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

FROSTY ICE "BOMBE"

DUO OF WHITE AND DARK CHOCOLATE
MOUSSE SERVED WITH RASPBERRY
COULIS

PINEAPPLE UPSIDE DOWN CAKE

SOAKED WITH RUM AND
SERVED WITH RAISIN SAUCE

CLASSIC

Classic Starters

CLASSIC "CAESAR" SALAD ✨

Hearts of Romaine, Garlic Croutons, Parmesan Cheese

CHILLED SHRIMP COCKTAIL ✨ ✨ ✨

Classic Cocktail Sauce

ESCARGOTS À LA BOURGUIGNONNE ✨ ✨

Shallots, Garlic, Parsley, Pernod Butter

FRENCH ONION SOUP ✨

Herb Croutons and Melted Gruyère Cheese

Classics Entrées

BROILED SALMON ✨ ✨ ✨

Plain or with Classic Hollandaise Sauce; Mashed Potatoes, Seasonal Vegetables

GRILLED CHICKEN BREAST ✨ ✨ ✨

Garden Thyme Jus; Mashed Potatoes, Seasonal Vegetables

GRILLED NEW YORK SIRLOIN STEAK ✨ ✨ ✨

Beurre Maître d' Hôtel; Mashed Potatoes, Seasonal Vegetables

CELEBRITY SIGNATURES

Starters

VENISON CARPACCIO ✨ ✨ ✨

Roasted Cauliflower, Arugula, Shaved Parmesan, Lemon Vinaigrette

BABY MIZUNA ✨ ✨ ✨

Shaved Apples and Julienne Fennel

WALDORF CHICKEN SALAD ✨ ✨

Chicory, Grapes, Celery, Toasted Walnuts, Curry Vinaigrette

NEW ENGLAND STYLE CLAM CHOWDER ✨

Smoked Bacon and Oyster Crackers

DUCK CONFIT ✨ ✨

Frisée Lettuce, Dijon Vinaigrette, Cabernet Reduction

Entrées

SEARED CODFISH ✨ ✨ ✨

Creamy Velouté, Clams, Yellow Corn, Leeks, Potatoes

CHICKEN KIEV ✨

Herb-Stuffed Chicken Breast, Mashed Potatoes, Sautéed Green Beans

CRISPY PORK SCHNITZEL ✨

Creamy Savoy Cabbage and German Potato Salad

KOBÉ BEEF MEAT LOAF ✨

Charred Baby Corn, Carrots, Potato Purée and Beef Jus

GOLDEN BAKED FRENCH POT PIE ✨ ✨

Grilled Tomatoes, Champignons de Paris, Creamy Tarragon Velouté

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CLASSICS

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CHOICE OF CARAMEL,
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OR PASSION FRUIT TOPPINGS

CHOCOLATE CAKE

LAYERS OF DULCE DE LECHE
AND CHOCOLATE FUDGE

SORBET

ORANGE

LOW FAT FROZEN YOGURT

PLAIN OR RASPBERRY

ICE CREAM

VANILLA, STRAWBERRY,
CHOCOLATE,
RASPBERRY

STRAWBERRY ICE CREAM

NO SUGAR ADDED

APPLE PIE A LA MODE

WITH VANILLA ICE CREAM

SIGNATURES

BLUEBERRY-APPLE TURNOVER

DELICATE FRENCH TURNOVER FILLED
WITH SEASONED APPLES AND
BLUEBERRIES

"PARIS MEETS NEW YORK" ÉCLAIR

TRADITIONAL FRENCH PASTRY FILLED
WITH CHEESECAKE CREAM; SERVED
WITH BERRY SAUCE