

SIGNATURE COCKTAILS \$14 & \$15

BOURBON AND PEACHES

Maker's Mark Bourbon | Peach | Simple | Lemon

SPICY PASSION

Ketel One Vodka | Passion Fruit | Lime | Jalapeño | Mint

ULTRAVIOLET

Bombay Sapphire Gin | Crème De Violette Liqueur | Simple

FRESH FROM TOKYO

Grey Goose Vodka | Simple | Yuzu | Cucumber | Basil

VANILLA MOJITO

Zacapa® 23 Rum | Barrel-Aged Cachaça | Lime | Vanilla

WANDERING SCOTSMAN

Bulleit Rye | Demerara | Scotch Rinse

FEATURED WINES

OPULENCE BY CELEBRITY CRUISES

CELEBRITY CRUISES IS DELIGHTED TO BE PARTNERING WITH MIKE GRGICH OF GRGICH HILLS WINERY WHO WAS THE WINEMAKER AT CHÂTEAU MONTELENA FOR THE 1973 VINTAGE OF CHARDONNAY THAT WON THE FAMOUS JUDGMENT OF PARIS. TOAST TO NAPA VALLEY!

OPULENCE CHARDONNAY

Glass | 16 Bottle | 75

OPULENCE CABERNET SAUVIGNON

Glass | 25 Bottle | 108



l u m i n a e

A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK.

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



APPETIZERS

TEA CURED SALMON*

Celery-Green Apple Salad | Black Garlic Emulsion
Horse Radish Marshmallow

BURRATA

Prosciutto | Arugula Pesto | Peasant Bread

SMOKED TOMATO SOUP

Focaccia Crouton

ROASTED PORK BELLY

Anise-Carrot Purée | Balsamic Glazed Beets

ENTRÉES

BUCATINI

Spiced Sausage | Roasted Tomato | Broccoli Rabe

ROASTED TURBOT

Fennel Croquette | Pernod Velouté | Leeks

TAMARIND GLAZED CHICKEN BREAST

Spiced Butternut Squash Puree | Slow Roasted Heirloom Carrots | Star Anise

GRILLED FILET MIGNON*

Truffle Potato Purée | Spinach | Bordelaise Sauce

SLOW ROASTED RADICCHIO

Romesco Sauce | Crispy Quinoa | Slow Roasted Tomatoes | Toasted Almonds

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy
Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish |
Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut
Sable | Caramelized Hazelnut |
Crispy Praline

Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



luminae

DESSERT

CHOCOLATE GANACHE TART

Espresso Chocolate | Mandarin Marmalade

ALMOND CAKE

Grape Confit | Mascarpone | Fig
Buttermilk Ice Cream

BROWN BUTTER PEAR

Maple Syrup | Yogurt Custard
Vanilla Gelato

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

🌿 SLOW POACHED LOBSTER*

Two Textured Cauliflower | Lobster Beurre Blanc

TRADITIONAL BEEF TARTARE*

Fried Quail Egg | Lavash

🌿 JERUSALEM ARTICHOKE SOUP

Prosciutto | Trumpet Mushrooms | Mascarpone | Sourdough Crouton

ROASTED SQUAB*

Pearl Barley Risotto | Truffle | Port Wine Pan Sauce

ENTRÉES

POTATO MEZZALUNA PASTA

Pork Sugo | Ricotta | Charred Brussel Sprouts

🌿 PAN SEARED RED SNAPPER

Carrot-Orange-Ginger Puree | Sambal Goreng Teri

FENNEL CRUSTED GRILLED LAMB LOIN*

Carrot Purée | Haricot Verts | Natural Jus

GRILLED RIBEYE STEAK*

Rutabaga Purée | Baby Vegetables | Brown Butter Bearnaise Sauce

🌿 CAULIFLOWER STEAK

Curried Yogurt | Pepitas | Raisins | Cilantro Gremolata

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

🌿 Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



l u m i n a e

DESSERT

CHOCOLATE PALET

Fleur De Sel, Caramel Gelato

MASCARPONE CHEESECAKE

Pistachio Nougatine | Yuzu Brown Butter

BUTTERMILK PANNA COTTA

Grape Jello | Exotic Fruits | Kiwi Coulis

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

🌿 PIGS FOOT CARPACCIO

Truffle | Toasted Pine Nuts | Porcini Mushroom Emulsion

CRISPY KALE SALAD

Roasted Tomatoes | Watermelon | Pine Nuts | Feta Cheese | Lemon Dressing

TURKEY ESCAROLE SOUP

Ditalini Pasta | Leeks | Gruyère Croutons

BRAISED SHORT RIBS

Parsnip Variations | Pomegranate

ENTRÉES

🌿 VEAL CANNELONI

Chestnuts | Pecorino | Madeira

COD BASQUAISE

Potatoes | Clams | Piperade

PEPPER CRUSTED MUSCOVY DUCK BREAST*

Sweet Potato Mille Feuille | Mole | Cajun Buttered Baby Corn

GRILLED NY STRIP STEAK*

Truffle Potato Purée | Bordelaise Sauce | Carrots | Beet-Port Reduction

BUTTERNUT AND SWISS CHARD LASAGNA

Gruyère Béchamel | Sage | Pumpkin Crumble

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

🌿 Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



l u m i n a e

DESSERT

CHOCOLATE NAPOLEON

Raspberry Ganache | Walnut Crèmeux

HAZELNUT CAKE

Dulce De Leche | Fernet-Branca
Mint Gelato

PINE NUT FLAN

Pomegranate Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

BEETROOT CURED TUNA INGOT*

Roasted Beets | Ponzu Fluid Gel | Orangess

ROASTED APPLE AND HEARTY GREEN SALAD

Roasted Apples | Hazelnuts | Scallions | Brown Butter Dressing

SEAFOOD VELOUTÉ*

Poached Oysters | Fennel | Red Sorrel | Caviar

GINGER CRAB CAKE

Charred Kabocha Squash | Spicy Peanut Soy Sauce

ENTRÉES

RIGATONI ARRABBIATA

Garlic Ricotta Bread Knot | Peppered Salami | Spicy Tomato Sauce

SEARED BLACK BASS

Asparagus | Wild Mushroom Consommé | Shiitake Dumpling

GRILLED GUINEA HEN

Spaghetti Squash | Pepitas | Sherry Vinegar

ROASTED LAMB LOIN*

Merguez Sausage | Marinated Cucumber | Herb Yogurt

ROASTED SPICED EGGPLANT

Tangy-Spicy Sauce | Pickled Peppers | Labneh

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



luminae

DESSERT

DARK CHOCOLATE GANACHE

Olive Oil | Short Bread | Cherry Foam |
Mandarin Gel

VACHERIN

Apple | Blueberry | Vanilla Meringue

LEMON OLIVE OIL CUSTARD

Pistachio Sable | Earl Grey Gelée |
Crème Fraîche

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

🌿 CHICKEN LIVER CUSTARD
Pickled Turnips | Sourdough Toast

BURRATA
Eggplant Caponata | Black Pepper Lavash | Pata Negra

DUCK CONSOMMÉ
Edamame | Shaved Mushrooms | Duck Confit Dumplings

🌿 GRILLED OCTOPUS
Squid Ink Romesco Sauce | Paprika Potatoes | Charred Shallots

ENTRÉES

🌿 RICOTTA CAVATELLI
Duck Bolognese | Pecorino | Marjoram

🌿 PAN SEARED TUNA*
Cauliflower | Tomato Tartar | Caviar

PROSCIUTTO WRAPPED CHICKEN BREAST
Semi-Dried Tomato Stuffing | Sweet Potato Purée | Herb-Sherry Wine Jus

CITRUS AND CHILI BRAISED SHORT RIBS
Pickled Chilies | Steamed Rice Buns

VEGETABLE UDON STIR FRY
Coconut Green Curry | Lime | Peanuts

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

🌿 Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



l u m i n a e

DESSERT

BITTER SWEET CHOCOLATE TART

Caramel Cream | Black Currant

RICOTTA CHEESECAKE

Blueberry | Yuzu | Thyme

COCONUT CRÉMEUX

White Snow | Lime Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

SMOKED TROUT*

Hearts of Palm | Shiso | Grapefruit

OCTOPUS SHELL PASTA SALAD*

Parsley Purée | Salmon Roe

CREAMY TUSCAN KALE SOUP

Italian Sausage | Applewood Bacon | Potatoes | Oregano

YELLOW BEET RISOTTO

Burrata Mozzarella | Crispy Shallots | Basil

ENTRÉES

SEARED SCALLOPS*

Salsify Purée | Black Truffles | Brussel Sprouts

POACHED COLD WATER LOBSTER*

Red Pepper Choron Sauce | Quinoa | Edamame | Grapefruit

SLOW ROASTED CORNISH HEN

Wild Mushroom Purée | Glazed Carrots | Natural Jus

HERB CRUSTED RACK OF LAMB*

Olive Oil Potato Purée | Sunchokes | Salsa Verde

CARAMELIZED BUTTERNUT SQUASH

Brown Butter Dressing | Toasted Pumpkin Seeds | Sage

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



luminae

DESSERT

CHOCOLATE BAR

Caramelized Banana | Sesame Nougatine |
Peanut Gelato

“LUMINAE” BAKED ALASKA

Italian Meringue | Neapolitan Ice Cream

COCONUT TAPIOCA

Exotic Sorbet | Orange Chocolate Tuile

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

GREEN ASPARAGUS

Pine Nuts-Sun Flower Seeds Dukkah | Hollandaise Sauce*

SALMON SASHIMI*

Passion Fruit | Radish | Chili

FENNEL SOUP

Lobster | Pomegranate | Citrus

SMOKED HAKE*

Crunchy Asparagus | Poached Eggs
Hollandaise Sauce | Pickled Trumpet | Mushroom

ENTRÉES

FRESH HOMEMADE FETTUCCINE

Baby Calamari | Shrimp | Roasted Red Pepper | Extra Virgin Olive Oil

CONFIT COD LOIN*

Creamy Curry Sauce | Coconut Jasmin Rice | Squash Buttons

ROASTED HALF CHICKEN

Spaetzle | Bacon | Butternut Squash | Chicken Jus

GRILLED BEEF SIRLOIN*

Roasted Cauliflower Purée | Salted Caramel Onions | Beer Infused Jus

CELERIAC STEAK

Sautéed Arugula | Pine Nuts | Pecorino | Pickled Mushrooms

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



l u m i n a e

DESSERT

CHOCOLATE CARAMEL CUSTARD

Pretzel Gelato

GREEN TEA CAKE

White Peach Mousse | Cucumber Gelée

HIBISCUS PARFAIT

Orange Short Bread | Red Currant Gelée

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

ROASTED CARROT SALAD

Peanut-Sesame Mole | Pumpkin Seeds | Crispy Cumin Rice

FROMAGE DE TÊTE

Homemade Spicy Brown Mustard | Pickles

SMOKED POTATO SOUP

Chorizo | Garlic | Thyme

GAUCHO GRILLED SWEETBREADS

Chimichurri Sauce | Morels | Roasted Salsify Purée
Sweetbread Croquette

ENTRÉES

BEET-RICOTTA RAVIOLI

Guanciale | Pistachio | Fresh Herbs

SEA SCALLOPS "SURF AND TURF"*

Pork Belly | Pea-Mint Purée | Pickled Shallots

GRILLED CHICKEN BREAST

Black Garlic Emulsion | Mushrooms | Asparagus

GRILLED VEAL CHOP*

Potato Confit | Turnips | Riesling Sauce

BAKED EGGPLANT PARMESAN

San Marzano Tomatoes | Basil | Bread Crumbs

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy
Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish |
Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux |
Hazelnut Sable | Caramelized
Hazelnut | Crispy Praline

Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



luminae

DESSERT

DARK CHOCOLATE SOUFFLE

Coffee Gelato

MACARON

Yuzu Crèmeux | Passion Fruit Sorbet

CREAMY PINEAPPLE CUSTARD

Coconut Sorbet | Orange Tuile

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

GREEN LEAF CHICKEN SALAD

Heirloom Tomatoes | Creamy Miso-Tahini Dressing
| Ginger Candy | Bacon and Sesame Lavash

✦ HAMACHI CRUDO*

Salsa Verde | Fried Capers | Candied Lemon

EGG DROP SOUP

Crab | Baby Corn | Snap Peas | Sriracha

✦ SPICY LAMB SHOULDER TACO

Green Tortilla | Avocado-Cilantro Emulsion | Pickled Onions

ENTRÉES

✦ SPAGHETTI CARBONARA*

Pancetta | Roasted Garlic | Poached Egg | Italian Parsley

POACHED FLUKE

Lemon Brodo | Vegetable Confit | Herb Salad

✦ PAN SEARED MALLARD DUCK*

Celeriac Choucrouste | Bulgur | Glazed Dark Cherries

✦ NEW YORK STRIP*

Celeriac Horseradish Purée | Pan Roasted Baby Vegetables | Bordelaise Sauce

KIMCHI UDON*

Scallion | Egg Yolk | Sesame Seeds

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy
Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish |
Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux |
Hazelnut Sable | Caramelized
Hazelnut | Crispy Praline

✦ Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE.AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



l u m i n a e

DESSERT

CARAMEL GANACHE

Almond Shortbread | Orange Sauce

WARM APPLE TART TATIN

Caramelized Puff Pastry | Vanilla Gelato

CHEESECAKE

Fresh Berries | Raspberry Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

🌿 TUNA TARTARE*

Brioche Ingot | American Caviar | Aged Balsamic Reduction

PEAR AND RADICCHIO SALAD

Pancetta | Kale | Hazelnuts | Figs

🌿 CORN SOUP

Crispy Pancetta | Spicy Corn Relish

SALMON POKE*

Yuzu Kosho | Soy Sauce | Chili Paste | Radish | Ginger

ENTRÉES

🌿 LINGUINE ALLE VONGOLE

Cherry Tomato | Chili | Garlic | White Wine

EEL SAUCE GLAZED TROUT

Carrot-Potato Pakora | Asparagus | Pickled Shallots | Sautéed Spinach

TARRAGON-BALSAMIC GLAZED POUSSIN

Grilled Asparagus | Shallot and Brown Butter Emulsion

🌿 ROASTED PORK TENDERLOIN

Sweet Potato Purée | Savoy Cabbage | Grain Mustard Sauce

🌿 WILD MUSHROOMS CAFREAL

Coconut Basmati Rice | Persian Cucumber | Cilantro Sprouts

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

🌿 Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



luminae

DESSERT

CHOCOLATE SPHERE

Milk Chocolate Mousse | Dulce de Leche Gelato | Spiced Mango

TOASTED BRIOCHE CUSTARD

Honey Gelée | Plum Sorbet

LEMON CHIBOUST

Citrus Cookie | Honey Comb

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

BABY GREEN AND PEA SALAD

Burrata Stracciatella | Spicy-Crispy Panko

OCTOPUS GALICIAN STYLE

Steamed Potatoes | Spanish Paprika | Arbequina Olive Oil

DUCK CONSOMMÉ*

Duo of Duck Breast | Shaved Carrots
| Pickled Mushrooms | Scallions

BUTTERNUT SQUASH RAVIOLI

Brown Butter | Sage | Amaretto Crumble

ENTRÉES

PAPPARDELLE

Braised Lamb | English Peas | Ricotta | Mint

SEARED TUNA STEAK*

Spiced Mussel and Saffron Broth | Haricot Verts | Roasted Tomatoes

BRAISED VEAL CHEEKS

Truffle Polenta | Charred Broccolini | Glazed Pearl Onions | Trumpet Mushrooms

VENISON LOIN*

Braised Red Cabbage | Brussels Sprouts | Rosemary Jus

WILD MUSHROOM AND CABBAGE "RAVIOLI"

Wild Mushroom Bouillon | Tomato and Ricotta Pesto | Asparagus

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy
Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish |
Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux |
Hazelnut Sable | Caramelized
Hazelnut | Crispy Praline

Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



luminae

DESSERT

CHERRY CRÉMEUX

Pistachio Sponge | Yogurt Ice Cream

STRAWBERRY SOUP

Lemon Shortbread | Caramel Gelato

CRÈME BRÛLÉE DOME

Lemon Grass Cream | Berries

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

CAULIFLOWER VELOUTÉ

Caramelized Cauliflower Custard | Basil Oil | Crispy Shallots

REBLOCHON CHEESE

Cassis Coulis | Pickles | Pain de Campagne

SAKE STEAMED MUSSELS

Grilled Rubbed Bread | White Miso | Lemon | Scallions | Chili Peppers

PORK MEDALLIONS

Confit Tomatoes | Broccoli | Walnut Couscous Pilaf
| Whisky Marmalade Sauce

ENTRÉES

ORECCHIETTE WITH SAUSAGE

Homemade Duck Sausage | Leeks | Spinach | Peas | Lemon Alfredo Sauce | Mint

ALEPPO-HONEY GLAZED SALMON*

Mirin Turnips | Spicy Sesame Kale | Edamame | Shimeji Mushrooms | Dashi Broth

VADOUVAN CHICKEN

Apricot | Almonds | Mint

OXTAIL A LA ROYALE

Boudin Noir-Apple Ravioli | Wild Mushrooms | Celeriac Puree

SPINACH-FETA RAVIOLI

Roasted Onion Broth | Black Garlic Emulsion | Garlic Blossom

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy
Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish |
Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux |
Hazelnut Sable | Caramelized
Hazelnut | Crispy Praline

Luminae Signature Favorites

* 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. 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.



luminae

DESSERT

MILK CHOCOLATE BROWNIES

Brown Sugar Tuile | Caramelized Popcorn

PASSION FRUIT SOUFFLE

Vanilla Anglaise

GREEN APPLE

Poached Meringue | Grape Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

COCONUT SEA BASS CEVICHE*

Leche de Tigre | Caviar | Charred Corn | Aji Amarillo Peppers

BABY GREENS SALAD

White Asparagus | Poached Egg* | Chicken Chicharron

SUNCHOKE VELOUTE

Black Truffle | Toasted Pumpkin Seeds

“CHAR SIU” LAMB CHOPS*

Crispy Ramen Vegetable Slaw | Cilantro | Peanut Chili Dressing

ENTRÉES

ENGLISH PEA RISOTTO

Caramelized Goat's Cheese | Lemon Confit | Artichoke Crisps

🌿 BUTTER POACHED LOBSTER

Risotto “al Nero di Sepia” | Sea Beans | Pea Purée | Vanilla Essence

🌿 VEAL FILLET*

Cabrales Crust | Bone Marrow-Pistachio Beurre Blanc | Glazed Salsify

FILET MIGNON*

Mushroom and Fontina Stuffed Potato | Sautéed Spinach | Red Wine Jus

🌿 WILD MUSHROOM “POT PIE”

Puff Pastry | Parmesan | Thyme | Carrot Puree

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT “CHAR SUI”

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

🌿 Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



l u m i n a e

DESSERT

MILK CHOCOLATE ICE CREAM AND BAILEY'S SUNDAE

Chocolate Sauce

BLACK FOREST

Cherries | Chantilly | Chocolate Shavings

LEMON MASCARPONE CREAM

Honey Sable | Grape Fruit |
Cassis Sorbet

ARTISAN CHEESE PLATE

Chef's Selection



APPETIZERS

STRAWBERRY GAZPACHO

Smoked Trout | Queso Fresco Snow | Toasted Pistachio

SALMON SASHIMI*

Avocado | Tangerine | Toasted Sesame Seeds | Yuzu

ARUGULA AND MELON SALAD

Fried Goat's Cheese | Lime Pickled Pear |

Balsamic Reduction | Prosciutto

OCTOPUS GALICIAN STYLE

Steamed Potatoes / Spanish Paprika / Arbequina Olive Oil

ENTRÉES

SPICY CRAB SPAGHETTI

Lump Crab | Sea Beans | Rosé Sauce | Basil-Lemon Breadcrumbs

BLACK COD

Mustard Crust | Potato Mille Feuille | Creamy Charred Scallions | Red Wine Sauce

CHILI-YOGURT GRILLED CORNISH HEN SPATCHCOCK

Cucumber Raita | Pickled Mustard Seeds | Beets | Cilantro-Lime Rice

RACK OF PORK

Olive Oil Crushed Potatoes | Salsa Verde

VEGETABLE KORMA

Spiced Vegetables | Ground Almonds | Coconut Milk | Roti

DANIEL BOULUD SIGNATURES

APPETIZER

CHILLED CORN SOUP

Asparagus Royale | Prawns | Crispy Leeks

ENTRÉE

DUCK LEG CONFIT "CHAR SUI"

Apricots | Braised Daikon Radish | Bok Choy, Duck Jus

DESSERT

MILK CHOCOLATE PILL

Milk Chocolate Crèmeux | Hazelnut Sable | Caramelized Hazelnut | Crispy Praline

Luminae Signature Favorites

* 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. Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering.



luminae

DESSERT

ORANGE GIANDUJA

Shortbread

VANILLA BABA

Citrus Sabayon | Limoncello Gelato

DULCE DE LECHE GANACHE

Cocoa Streusel | Fernet Branca Gelato

ARTISAN CHEESE PLATE

Chef's Selection

