

BEVERAGE



COCKTAILS

STRAWBERRY LOVE POTION . 12

Tequila Rose, Disaronno Amaretto, Chambord, Strawberries

CHOCOLATE ROYALE . 14

Bacardi 8 Rum, Crème De Cacao Dark, Licor 43, Coconut, Espresso

ESPRESSO MY LOVE . 15

Jameson, OM Chocolate Liqueur, Disaronno Amaretto, Demerara, Chocolate Bitters, Espresso

BRITTO COUPE . 15

Grey Goose Strawberry and Lemongrass, Aperol, Cointreau, Lime, Strawberries

HEART OF GLASS . 19

Grey Goose Peach and Rosemary, Peach Schnapps, Raspbery, Gold Dust, Romero Britto Prosecco

BRITTO WATERMELON COCKTAIL . 20

Grey Goose Watermelon, Muyu Jasmine Verte, Watermelon, Lemon, Rose Wine

BEYOND

BUBBLE BATH OF LOVE . 55

1942 Don Julio, Grand Marnier, Lime, Strawberry, Jalapeños



Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to your check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred and have specific limitations and restrictions.

WINE

CHAMPAGNE & SPARKLING

Domaine Chandon Brut, California	62
Gloria Ferrer Blanc de Noirs, Carneros, CA	69
Veuve Clicquot 'Yellow Label' Brut, Champagne, FR	121
Duval-Leroy Blanc de Blancs Grand Cru, Champagne, FR	170
Dom Perignon, Champagne, FR	234
Moët & Chandon Rose Imperial, Champagne, FR	134

WHITE

Cakebread Sauvignon Blanc, Napa Valley, CA	82
Remy Pannier Sancerre, Loire Valley, FR	81
Benvolio Pinot Grigio, Friuli, IT	46
Loosen Bros. 'Dr. L' Riesling, Mosel, DE	60
Matus Sauvignon Blanc, Marlborough, NZ	52
Chateau Ste. Michelle 'Eroica' Riesling, Columbia Valley, WA	59
Maison Louis Jadot Macon-Villages, Burgundy, FR	60
Diatom Unoaked Chardonnay, Santa Barbara County, CA	78
Decoy Chardonnay, Sonoma, CA	62
Newton Unfiltered Chardonnay, Napa Valley, CA	82
Gran Moraine Chardonnay, Yamhill-Carlton, OR	102
Far Niente Chardonnay, Napa Valley, CA	123
Pine Ridge Chenin Blanc + Viognier Blend, California	61

ROSE

Miraval 'Cotes de Provence' Rose, Provence, FR	78
Wolffer Estate 'Summer in a Bottle' Rose, Long Island, NY	77
Cune Rosado, Rioja, ES	62

RED

Meiomi Pinot Noir, California	62
Gary Farrell Pinot Noir, Russian River Valley, CA	119
FEL Pinot Noir, Anderson Valley, CA	92
Siduri Pinot Noir, Willamette Valley, OR	83
Jermann 'Red Angel' Pinot Nero, Friuli, IT	81
Chateau des Jacques 'Morgon' Cru Beaujolais, Beaujolais, FR	79
Ferrari-Carano Merlot, Sonoma, CA	67
Freemark Abbey Merlot, Napa Valley, CA	102
Bertani 'Valpantena' Amarone, Veneto, IT	99
Josh Cellars Cabernet Sauvignon, California	61
Honig Cabernet Sauvignon, Napa Valley, CA	94
Jordan Cabernet Sauvignon, Sonoma, CA	103
Cardinale Cabernet Sauvignon, Napa Valley, CA	493
Gaja Ca' Marcanda Promis, Tuscany, IT	83
Chateau La Nerthe 'Les Cassagnes', Cotes du Rhone, FR	77
Yangarra Estate Shiraz, McLaren Vale, AU	78
Boekenhoutsloof 'The Chocolate Block', Swartland, S. Africa	77
Orin Swift 'Abstract' Red Blend, California	89
Secret Indulgence 'Chronology' Red Blend, California	78
Justin 'Isosceles' Red Blend, Paso Robles, CA	135
Conundrum Red Blend, California	72

bottle*

PRINCESS PLUS

complimentary by the glass, 25% off bottles of wine

ROMERO BRITTO PRINCESS LOVE VILLA SANDI PROSECCO . 11 / 43



CHAMPAGNE & SPARKLING

Prosecco	12	46
Piper Heidsieck	15	67

glass/bottle*

WHITE & ROSE

Moscato	11	46
Sauvignon Blanc	12	46
Chardonnay	11	42
Rose	12	46

RED

Pinot Noir	12	47
Merlot	11	46
Cabernet Sauvignon	12	42

PRINCESS PREMIER

complimentary by the glass, 25% off bottles of wine

CHAMPAGNE & SPARKLING

M. Haslinger & Fils Champagne	20	89
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glass/bottle*

WHITE

Loveblock Sauvignon Blanc	18	72
Marlborough, NZ		
Flowers Chardonnay	19	82
Sonoma Coast, CA		

Meliora Sauvignon Blanc by Jason Aldean

California	18	78
Broc Cellars 'LOVE' White Blend	17	69
California		

ROSE

Broc Cellars 'LOVE' Rose	17	69
California		

RED

Love Noir Pinot Noir	18	72
California		
LVE Cabernet Sauvignon by John Legend	19	82
North Coast, CA		
Meliora Red Blend by Jason Aldean	18	78
California		
Broc Cellars 'LOVE' Red Blend	18	72
Sonoma Coast, CA		
Caymus Cabernet Sauvignon	30	143
Napa, CA		

*Guests with Plus and Premier receive 25% discount on bottles of wine.



Creative Fusion From
Art Icon Romero Britto and
Culinary Master Rudi Sodamin

A sensational dining experience where the iconic artistry of Romero Britto blends with the culinary genius of Rudi Sodamin. This distinctive partnership pairs Britto's celebrated, vibrant art with Sodamin's exquisitely crafted cuisine to deliver a celebration of love that transcends borders. This unparalleled experience celebrates the art of dining, and offers a feast for both the eyes and the palate.



DINNER

Cover charge of \$79 per person

AMUSE

choose 1

Oyster* with Lemongrass Kafir, Mirin, Gold Flakes
Handcrafted Pumpkin Ricotta Ravioli, Carrot Foam

APPETIZERS

choose 1

Tuna* & Avocado, Pomegranate, Togarashi
Cappuccino of Wild Mushroom
Salad of Beets, Figs and Goat Cheese

INTERMEZZO

Granita of Pink Champagne and Rose Petals

ENTRÉE

choose 1

Duet of Prime Beef & Wagyu*, Cracked Pepper,
Red Wine Reduction
Chilean Sea Bass, Caviar Mousseline, Pea Puree
Pistachio-Crusted Roasted Rack of Lamb*, Date Pudding,
Truffle Jus
Butter-Poached Tail of Lobster, Scalloped Potatoes
Love of Vegetables, Oven-Baked Veggies with Mozzarella


DESSERT

choose 1

Lionel Richie's "All Night Love" Vanilla Salted Caramel
Ice Cream - *Smize & Dream* by Tyra Banks
Chocolate Lava Cake, Fresh Berries & Raspberry Cream
Assorted Fresh Berries with Sabayon
Artisan Cheese with Honeycomb



Petits Fours are included with all desserts

 Vegetarian

All food and beverage costs, including cover charges,
are subject to an 18% service charge, which will be
added to your check.

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.
If you have any food related allergies or special dietary requirements, please make sure to contact your
Restaurant Manager or the Director of Restaurant Operations.