

DESSERT

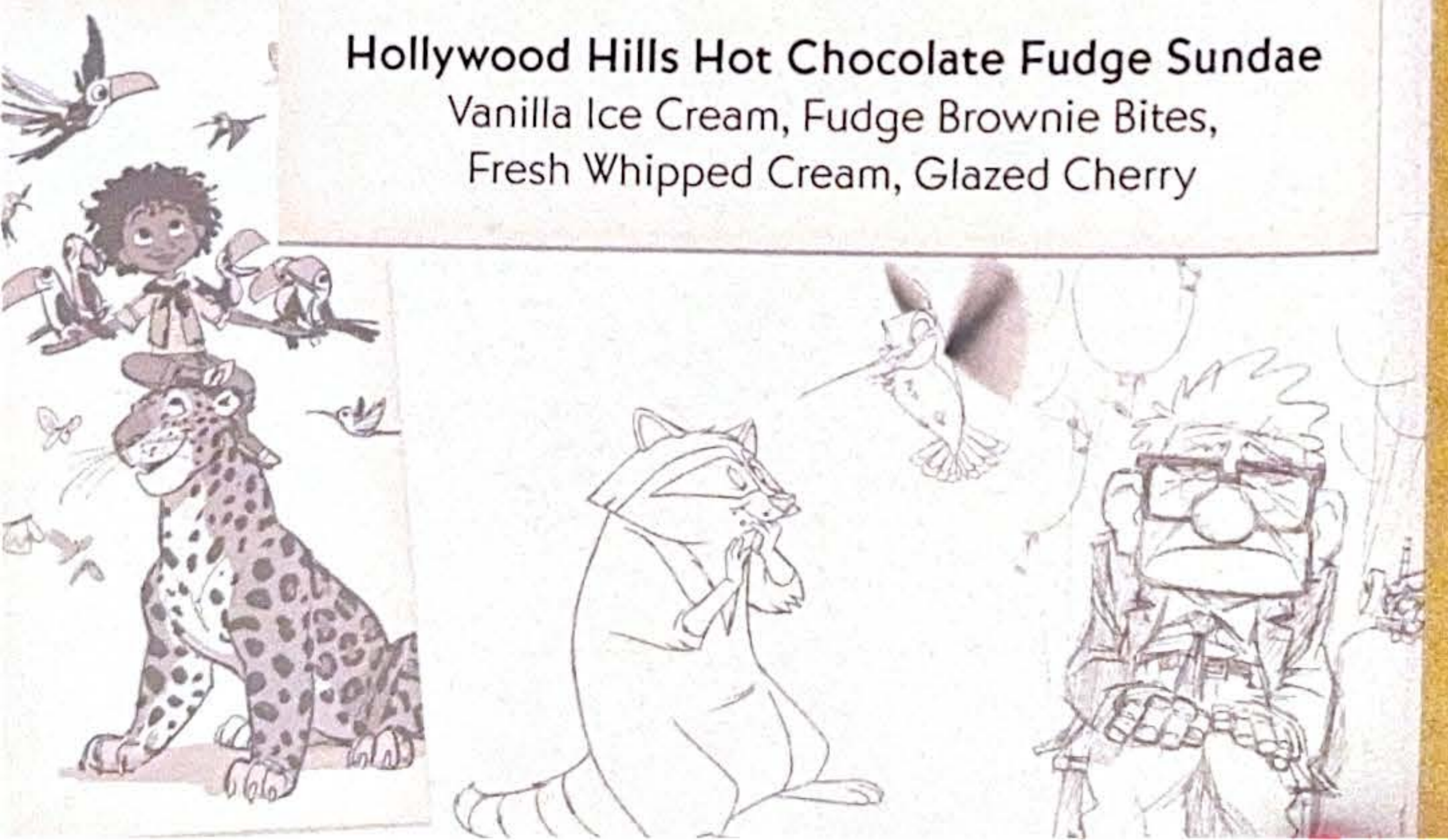
Warm Cinnamon Donut Holes
Cinnamon Sugar, Salted Chocolate Ganache

Flourless Orange Almond Cake ^{GF}
Guava Gel, Lychee Yogurt Crème

Atwater Fuji Apple Cheesecake Tart
Sweet Dough Shell, Caramelized Apples,
Cinnamon Cheesecake, Rolled Oat Crumble

ICE CREAM SUNDAE

Hollywood Hills Hot Chocolate Fudge Sundae
Vanilla Ice Cream, Fudge Brownie Bites,
Fresh Whipped Cream, Glazed Cherry




SIGNATURE DESSERT

Burbank Blueberry-Lemon Bavarian Cream
Ecuadorian Vanilla Bean, Lemon Rocks,
Dried Raspberry Meringue

NO SUGAR ADDED

Coconut Tapioca Pudding
Strawberry-Lime Salsa, Matcha Crumble



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

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.