



EXECUTIVE CHEF BIJU JACOB

Executive Chef Biju Jacob was recognized by the Chef De Cuisine of America, Inc. for his meritorious service, outstanding contributions and dedication to furthering the culinary arts. Chef Biju has been working in the cruise industry since 1995, consistently delivering exceptional culinary experiences to our guests across the Carnival fleet. His progressive culinary style has been influenced by his education, worldwide travels and exposure to Michelin rated chefs, such as George Blanc.

"My focus has always been to delight our guests by providing them with memorable dining experiences at great value. I firmly believe that the real voyage of discovery consists not in seeking new landscapes, but in having new eyes." – Executive Chef Biju Jacob

Chef's RECEPTION

Celebration Key Signature Dishes

Mingo's Conch Fritters
Gill's Crab Cake
Gill's Mango & Coconut Parfait

Please inform your chef if you have any food allergies

Chef's DEGUSTATION

LOBSTER OUR WAY
*saffron beurre blanc, lobster jelly,
cognac pearls*

CHEF'S SAMPLER*
beet cured salmon, air pillow beef carpaccio, crab & grapes

DOVER SOLE
*fermented purple crystal potato, leche de tigre,
heirloom baby carrot*

YOUNG HICKORY VENISON*
*cheese katafi, smoked squash,
beet and port Jus*

SORBET
*blood orange, raspberry, crunchy cucumber,
green apple granita*

BRAISED WAGYU*
*burgundy shallot, celeriac mash, tomato dust,
air bubble merlot glaze*

CHOCOLATE FOREST
*chocolate fudge, lavender mousse, basil moss,
mushrooms meringue, micro sponge, cherry sauce*

SWEET TREAT
cheesecakes sphere

**Public Health Advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*