

Mosbolletjies Bread
Mint Coriander-Cumin Yogurt Dip

APPETIZERS

Curried Apricot Chicken Sosaties  

Grilled Chicken Skewers, Tri-color Quinoa Pilaf,
Red Chermoula

Kiara's Black-Eyed Pea Hummus

Matbucha, Carrot-Green Mango Atchar,
Toasted Tiger Bread

Peri-Peri Shrimp 

Sautéed Chili-Garlic Shrimp, Creamy Boerenkaas Pap,
Toasted Corn, Peri-Peri Sauce

Pumbaa's Cocktail Ya Matunda  

Passion Fruit, William Pear, Pineapple, Cantaloupe, Coconut,
Guava, Coriander-Chili Bear Lime Dressing

Romaine Heart 

Cucumber, Tomato, Purple Onion, Mint, Flat Parsley, Radish,
Sumac Yogurt Dressing, Crisp Pita Sippets

Green Papaya Salad 

Long Beans, Red Chili, Roasted Peanuts, Grape Tomatoes,
Palm Sugar-Lime Dressing

Sweet Potato, Lentil and Coconut Soup

Pumpernickel Croutons

Roasted Red Capsicum Soup

Toasted Pão Bread Crostini, Sun-dried Tomato Sofrito



Vegetarian



Gluten Free



Dairy Free



Made without animal meat, dairy, eggs, or honey

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.

Allergy-friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs.



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.

ENTRÉES

Cape Malay Shrimp Curry

Garam Masala, Turmeric, Cumin-Coconut Curry Sauce, Aromatic Basmati Rice, Cucumber Sambal, Butter Roti

Vegetable Tagine

Slow Cooked Zucchini, Carrot, Garbanzo Beans, Eggplant, Potato, Olives, Dried Cherries, Fragrant Tomato Broth, Toasted Pine Nut-Pomegranate Couscous, Roasted Lemon-Mint 'Yogurt'

Pan-seared Corvina

Yam Purée, Shiraz-braised Pulled Oxtail, Crisp Shallots

Pan-seared Berbere Spiced Roasted Chicken

Tomato-Red Pepper Rice, Fried Plantains, Blistered Tomatoes, Green Harissa Sauce

Ras el Hanout Spiced Tomato-braised Lamb Shank

Cracked Toasted Bulgur Wheat, Mint, Spinach, Summer Squash, Pomegranate Arils

Baked Mushroom and Lentil 'Bobotie'

Masala Lentils, Forest Mushrooms, Soufflé Topping, Fragrant Turmeric-Raisin Rice, Roasted Red Pepper Sambal

Roasted Prime Rib of Beef

Cheddar Cheese Loaded Baked Potato, Black Garlic Broccolini, Honey Glazed Carrots, Veal Jus and Horseradish

Sarabi's Roasted Beef Tenderloin Salad

Grilled Halloumi Cheese, Lemon-marinated Artichoke Hearts, Caramelized Grape Tomatoes, Spiced Garbanzo Beans, Cucumber, Baby Spinach, Escarole, Oakleaf, Green Onion, Lemon-Garlic Vinaigrette

Grilled Grain-fed Sirloin Steak

Oven Baked Potato, Asparagus

Roasted Breast of Chicken

Lemon-Sumac Red Quinoa Tabbouleh, Roasted Baby Carrots

Oven Baked Filet of Salmon

Steamed Jasmine Rice, Bok Choy

DESSERTS

Warm Chocolate Malva Pudding

Decadent Chocolate Pudding, Apricot Jam, Warm Buttery Cream Sauce, Vanilla Ice Cream

Passion Fruit Layer Cake

Vanilla Butter Cake, Passion Fruit Cremieux, White Chocolate Ganache, Passion Fruit Glaze, Strawberry-Hibiscus Sauce

Creamsicle Cheesecake

Vanilla Cheesecake, Orange Mousse, Orange Segment Glaze, Chocolate Sauce

Milk Tart

Sweet Short Bread Crust, Cinnamon Spiced Custard, Roasted Pineapple Compote

ICE CREAM SUNDAE

Zebra Sundae

Cookies 'n Cream Ice Cream, Chocolate Wafer Cookies, Chocolate Fudge Sauce, Whipped Cream

NO SUGAR ADDED DESSERT

Coffee Crème Dome

Lady Fingers, Kahlua Espresso, Mascarpone Cheese