

**Mosbolletjies Bread**  
Mint Coriander-Cumin Yogurt Dip

**APPETIZERS**

**Curried Apricot Chicken Sosaties** GF DF  
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** GF  
Sautéed Chili-Garlic Shrimp, Creamy Boerenkaas Pap,  
Toasted Corn, Peri-Peri Sauce

**Pumbaa’s Cocktail Ya Matunda** GF V  
Passion Fruit, William Pear, Pineapple, Cantaloupe, Coconut,  
Guava, Coriander-Chili Bear Lime Dressing

**Romaine Heart** V  
Cucumber, Tomato, Purple Onion, Mint, Flat Parsley, Radish,  
Sumac Yogurt Dressing, Crisp Pita Sippets

**Green Papaya Salad** V  
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