



Fresh Takes Menu

Waffle Sensation

freshly baked waffle, berries,
crème brulée crème, crocant

Tropical Fruit Melange

cantaloupe melon, grapefruit, strawberries,
blueberries, pineapple, kiwi

Charcuterie*

salami, prosciutto di parma, mortadella,
coppa, parmigiano reggiano, marinated artichoke,
sicilian olive, breadsticks

Feta & Herb Dip with Vegetables

carrots, cherry tomatoes, celery,
red bell peppers, red radish

 Vegetarian

*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 only your Restaurant Manager or the Director of Restaurant Operations.



Nicoise Salad*

greens, seared & marinated tuna, olives, green beans,
cherry tomatoes, potatoes, hard boiled egg,
tarragon-dijon mustard vinaigrette,

Santa Fe Chicken Wrap

spinach tortilla wrapper, kidney beans, peppers,
avocado, thousand island dressing

Chef's Classic Burger*

all-beef patty with american cheese,
chopped lettuce, tomato, toasted brioche bun,
chef's sauce, colossal fries

The New York Hotdog

american-style yellow mustard, chef's relish,
crisp frizzled onion, seeded brioche bun,
colossal fries

Chicken Tenders

honey mustard dipping sauce, colossal fries

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Cabana Menu

served 10:00 am to 6:00 pm

*Charcuterie**

salami, prosciutto di parma, mortadella, coppa, parmigiano reggiano, marinated artichoke, sicilian olive, breadsticks

*Tortilla Poke Bowl**

crisp flour tortilla, lettuce, tomato, onion, hawaiian salmon poke, guacamole, pico de gallo, pickled jalapeno, corn, thousand island dressing

Santa Fe Chicken Wrap

spinach tortilla wrapper, kidney beans, peppers, avocado, thousand island dressing

*Princess Signature Burger**

gouda cheese, applewood smoked bacon, caramelized onion, chopped lettuce, tomato, toasted brioche bun, chef's sauce

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ST Cabana 2025-9-29



Filet Mignon 6 oz*
green peppercorn sauce,
with red-skin mashed potatoes
and mushrooms

*Steak & Shrimp**
filet mignon, grilled shrimp

Panna Cotta
berries, crocant

Tart
double chocolate tart,
crème anglaise

Trio of Cheesecakes
ricotta, marble, and crème brulée
with fresh strawberries

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Love Line

*Premium selections from
the Love Line collection.*

Vodka

Meili Vodka

Gin

The Gardener Gin

Tequila

Pantalones Blanco
Pantalones Reposado

Whiskey

Sláinte Irish Whiskey
Brothers Bond

Rum

Crossfire

Love Line Cocktails

*Signature creations featuring
Love Line spirits.*

24k Margarita

Pantalones Tequila, Cointreau,
Grand Marnier, Lemon, Lime

Pantalones Tequila Sunrise

Pantalones Blanco Tequila, Passion Fruit,
Orange, Grenadine

Fancy Pants Paloma

Pantalones Reposado, Betty Buzz Grapefruit, Lime

The Exclusive Sanctuary Gardener Gin Collection

Côte d'Azur

The Gardener Gin, Italicus Bergamot Liqueur,
Chamomile Honey, Lemon, Champagne

L'Apéro

The Gardener Gin, French Lillet Apéritif,
Fresh Strawberries, Lime, Basil,
Fever Tree Elderflower Tonic


SANCTUARY
CLUB™

BAR MENU

Champagne by the Glass

Piper Heidsieck
Piper Heidsieck Riviera



The Early Pour

*Start your morning right with these
bold and energizing cocktails.*

Chocolate Orange Carajillo

Licor 43 Chocolate, Grand Marnier Liqueur,
Orange Marmalade, Espresso

Espresso Martini

Tito's Handmade Vodka, Kahlua, Espresso, Salt

Classic Bloody Mary

Tito's Handmade Vodka,
Tres Agaves Organic Bloody Mary Mix

Sanctuary Blends in the Breeze

*Light, sparkling, and perfect
for sipping in the sun.*

Shining Star Margarita

Pantalones Reposado, Love by Britto
Prosecco, Chinola, Lime

Frozen Aperol Spritz

Aperol, Prosecco, Orange

Aperol Frosé

Aperol, Hampton Water Rosé,
Orange Juice, Strawberries

Cool & Refreshing Cocktails

Fresh, fruity, and garden-inspired blends.

Caribbean Punch

Bacardi Limon, Melon, Banana, Lime, Kiwi

Garden Collins

Bombay Gin, St. Germain Elderflower Liqueur,
Cucumber, Basil, Lemon

Blueberry Basil Smash

Tito's Handmade Vodka, Blueberries,
Lime, Cranberry

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

†Bottles of wine are 25% off for guests with Plus and Premier Packages

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. 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.