

Starters

The Chef Recommends

Cream of Sun Ripened Tomatoes
Served with Herb Croutons

Tropical Fruits
Marinated with Lime Juice and a Touch of Tequila

Cured Salmon and Candied Tomato
Dill Cream, Stewed Apples and Grapes in Lemon Dressing

Fried Chicken Tenders, Marinated Cucumber and Lettuce
Served with a Zesty Honey Mustard Sauce

Heart of Iceberg Lettuce
Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French Dressing

Beef and Barley Soup with Diced Root Vegetables

Gazpacho Andalouse
Chilled Tomato Broth with Diced Plum Tomatoes
Peppers, Cucumbers and Mediterranean Herbs

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail
Served with American Cocktail Sauce

Caesar Salad
Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



These Items are Lower in Calories, Sodium, Cholesterol, and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Marinated Fruit with Mango Coulis
[130 calories, 3 grams of fat, 0 grams of Trans-Fat]

Gazpacho Andalouse
Chilled Tomato Broth with Diced Plum Tomatoes, Peppers, Cucumbers and Mediterranean Herbs
[61 calories, 2.5 grams of fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Pan Seared Fillet of Tilapia

Green Pea Fondue, Vichy Carrots
Mac 'n Cheese

Sweet and Sour Shrimp

Large Tiger Shrimps in a Tangy Sweet and Sour Sauce
Served with Scallion, Garlic and Shrimp Fried Rice Noodles

Chicken à la Grecque

Broiled Boneless Chicken Breast with Herbs and Tomato Confit
Virgin Olive and Basil Oil

Grilled Flat Iron Steak from American Choice Beef

Accompanied by Three Peppercorn Sauce
Mac N Cheese and Vichy Carrots

Linguini with Italian Sausage, Bell Peppers and Mushrooms

Served with Freshly Grated Parmesan Cheese (Also available as a Starter)

Indian Vegetarian Dinner

Cottage Cheese and Peas, Roasted Vegetables Mash with Indian Spices
Slow Cooked Chick Peas, Indian Bread Stuffed with Cumin Scented Red Onions

Carnival Classics

Broiled Fillet of Mahi Mahi

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Barbecued St. Louis Style Pork Spare Ribs

Served with Creamy Coleslaw, Grilled Spring Onion and Fries

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Pan Seared Fillet of Tilapia

Vichy Carrots, Romaine and Melon Salad Dressed with Salsa
[330 calories, 8 grams of fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Smoked Duck and Caramelized Oranges

Fried Mozzarella with Mixed Greens

Served with Marinara Sauce

Yukon Gold Potato Cream Soup

Enhanced with Cheese and Garlic Croutons

Tom Ka Gai

Chicken Soup with Coconut and Lemongrass

Chilled Cream of Peaches

Sliced Beef Tenderloin and Noodle Salad

Marinated with Peanut Dressing

Wilted Spinach and Portobello Mushrooms with Fresh Bacon Bits

Walnut and Blue Cheese Dressing

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail

Served with American Cocktail Sauce

Caesar Salad

Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



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Fresh Fruit Cocktail

[58 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Wilted Spinach and Portobello Mushrooms

Marinated with Low Cal Vinaigrette
[70 Calories, 1 gram of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Beef Stroganoff

Beef Tenderloin Tips in a Creamy Mushroom Sauce
Garnished with Pickles, Beets and Sour Cream
Served with Homemade Spaetzle

Farfalle with Roast Turkey Breast and Green Peas
Italian Bow Tie Pasta Tossed in a Cream Sauce (Also available as a Starter)

Assorted Seafood, Newburg Style

Black Tiger Prawns and Ocean Scallops, Tossed with a Creamy Lobster Sauce
Served with Saffron Pilaf Rice

Grilled, Marinated Center Cut Pork Chop

Grilled Zucchini and Boulangere Potatoes

Rack of New Zealand Spring Lamb Dijonnaise

Marinated with Garlic and Fresh Herbs, Baked with Dijon Mustard Crust
Spiced Carrot and Turnip Mash, Boulangere Potatoes

Black Bean and Vegetable Enchiladas

Vegetarian Entrée; Served with Sour Cream, Guacamole and Mild Salsa

Carnival Classics

Broiled Fillet of Mahi Mahi

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Grilled Fillet of Fresh Norwegian Salmon

Spiced Carrot and Turnip Mash, Green Beans
[333 Calories, 5 grams of Fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Chilled Supreme of Fresh Fruit
Finished with Peach Schnapps

New England Crab Cake
Served with Apple Relish, Roasted Bell Pepper and Rosemary Remoulade

Grilled Portabello Mushroom and Handpicked Mesclun Lettuce
Marinated with Balsamic, Fresh Basil and Virgin Olive Oil

Fatoush Salad
Garnished with Arugula, Mint, Feta Cheese and Flat Bread

American Navy Bean Soup
Simmered with Root Vegetables

Lobster Bisque
Hearty Lobster Soup with Cream and Oak Wood Aged Brandy

Mango Cream
Iced Mango Cream Soup, Spiced with Fresh Ginger

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail
Served with American Cocktail Sauce

Caesar Salad
Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



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Fantasy of Fresh Fruit
Served on Mango Sauce
[60 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Heart of Iceberg Lettuce
Garnished with Florida Orange and Grapefruit Segments
Served with Fat Free Italian Dressing [70 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Grilled Chicken Breast

Served over Fettucine, Tossed in Mushroom Cream (Also available as a Starter)

Norwegian Salmon with Dill Mouseline

Grilled Salmon Fillet with a Dill Butter Sauce
Creamed Garlic Spinach, Gratin Potatoes

Panko Crusted Jumbo Shrimp

Artichokes, Sun Ripened Tomatoes and Kernel Corn Medley

Barbecued, Whole Cornish Game Hen

Marinated with Southern Herbs and Spices

Tender Roasted Prime Rib of American Beef au Jus

Baked Potato with Traditional Toppings

Zucchini and Eggplant Parmigiana

Vegetarian Entrée; Served on a Lake of Pomodoro Sauce

Carnival Classics

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Barbecued St. Louis Style Pork Spare Ribs

Served with Creamy Coleslaw, Grilled Spring Onion and Fries

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Steamed Fillet of Fresh Norwegian Salmon

Artichokes, Sun Ripened Tomatoes and Kernel Corn Medley
[333 Calories, 8 grams of Fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Baked Eggplant with Mozzarella Cheese
Served on Romesco Sauce and Green Pea Fondue

Delice of the Ocean
Black Tiger Shrimp, Ahi Tartare, and Hickory Smoked Pacific Salmon
Served with Watercress and American Cocktail Sauce

Escargots Bourguignonne
Burgundy Snails in Garlic Butter with an Infusion of Chablis and Pernod

Cream of Garden Fresh Broccoli
Enhanced with Aged Wisconsin Cheddar

Corn Chowder Maryland
Creamy Corn Soup with Potatoes and Vegetables

Chilled Creamy Bing Cherry Soup

Green Bean and Roma Tomatoes
Garnished with Tender Greens, Tossed in Vinaigrette Dressing

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail
Served with American Cocktail Sauce

Caesar Salad
Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



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Spinach, Arugula, Watermelon and Berries
Served with a Baked Tortilla Chip [140 Calories, 3 grams of Fat, 0 grams of Trans-Fat]

Green Bean and Roma Tomato on Tender Greens
Served with Fat Free Vinaigrette [45 Calories, 0.5 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Penne Siciliana

Durum Wheat Pasta, Tossed with a Sauce of Eggplant, Zucchini, Plum Tomatoes, Cream Pecorino Cheese and Italian Herbs. (Also available as a Starter)

Grilled Jumbo Tiger Shrimps

Served with Our Special Marinara Sauce, Mustard Potatoes

MARTINI® Braised Basa Fillet with Tomato, Chili and Fennel

Served on a Sundried Tomato, Chive and Potato Gallette
(Our Winning Recipe created by Chef Ajay Nair
In the Italian Category at the 5th Bacardi Cruise Competition)

Charred Half Spring Chicken

Roasted Cauliflower, Seasoned with Green Pepper Corn Chimichurri

Chateaubriand with Sauce Béarnaise

Sliced, Grilled Beef Shoulder Tender

Cinnamon Pumpkin, Squash, Yam and Cheddar Pot Pie

Vegetarian Entrée

Carnival Classics

Broiled Fillet of Mahi Mahi

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Grilled Supreme of Spring Chicken

Roasted Cauliflower, Green Peas and Dried Cranberries
[357 Calories, 2 grams of Fat, 0 grams of Trans-Fat]

Starters

The Chef Recommends

Vine Ripe Beefsteak Tomatoes and Fresh Buffalo Mozzarella
Marinated with Basil Leaves and Virgin Olive Oil

Fried Shrimps
Pickled Cucumbers and Plum Sauce

Chicken Tenders Marinated in Thai Spices
Boston Lettuce, Carrots and Sweet Chili Sauce

Wild Mushroom Cream Soup
Enhanced with Fresh Herbs

Old Fashioned Chicken Noodle Soup

Asparagus Vichyssoise
Chilled Asparagus and Potato Soup
Garnished with Asparagus Tips

California Spring Mix and Cherry Tomatoes
Choice of Blue Cheese, Thousand Island, Ranch, Balsamic Vinaigrette, or French Dressing

Carnival Classics

Fresh Fruit Cocktail

Black Tiger Shrimp Cocktail
Served with American Cocktail Sauce

Caesar Salad
Hearts of Romaine Lettuce Tossed with our Caesar Dressing
Freshly Grated Parmesan Cheese, Anchovies and Herb Croutons



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Charred Broccoli and Cauliflower Tortellini
Served in Slow Cooked Tomato Broth
[190 Calories, 4 grams of Fat, 0 grams of Trans-Fat]

California Spring Mix
Tossed with Fat Free Italian Dressing
[25 Calories, 0 grams of Fat, 0 grams of Trans-Fat]

Main Courses

The Chef Recommends

Veal Parmigiana

Sautéed Cutlet of Wisconsin Milk Fed Veal
Baked with Plum Tomato Sauce and Mozzarella Cheese

Oven Roasted Tom Turkey

Sage and Onion Stuffing, Pumpkin Scallion Hash

Pan Fried Fillet of Red Snapper

Black Olives, Panko Crusted Green Beans

Penne, Tossed in a Tomato Cream with Vodka

Freshly Grated Parmesan Cheese; Also available as Starter

Duet of Petite Filet Mignon and Short-Rib Confit

Oven Roasted Potatoes, Red Burgundy Wine Sauce

Vegetarian Lasagna with Spinach, Mushrooms and Ricotta Cheese

Vegetarian Entrée; Served on Italian Tomato Sauce

Carnival Classics

Broiled Fillet of Mahi Mahi

Served with Vegetables of the Day

Grilled Breast of Corn Fed Chicken

Served with Vegetables of the Day

Grilled Flat Iron Steak from American Choice Beef

Served with Vegetables of the Day and Red Bliss Potatoes

Baked Idaho Potatoes, French Fries or Steamed White Rice

Assorted Steamed Vegetables



These Items are Lower in Calories, Sodium, Cholesterol and Fat. Salads are prepared with Diet Dressing. Calorie Count and Fat Content can vary up to 10%.

Grilled Red Snapper Fillet on Gazpacho Juice

Served with Pumpkin and Scallion Hash
[240 Calories, 6 grams of Fat, 0 grams of Trans-Fat]