



PRINCESS CRUISES  
GRAND PRINCESS

*After Dinner Drinks - Digestifs - Dessert Wine*

COFFEE	Café Latte	\$ 2.00
	Mocha	\$ 2.00
	Cappuccino	\$ 2.00
	Espresso	\$ 1.50
	Double Espresso	\$ 2.50
DESSERT WINE	Errazuriz Late Harvest, Sauvignon Blanc by the glass <i>Notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	\$ 3.95
PORT WINE AND SHERRY	Sandeman's Port (20 Years)	\$ 7.25
	Harvey's Bristol Cream	\$ 4.50
	Tio Pepe	\$ 4.50
	Dry Sack	\$ 4.50
LIQUEURS AND CORDIALS	Amaretto di Saronno	\$ 5.25
	Drambuie	\$ 5.25
	Grand Marnier	\$ 5.25
	Kahlua	\$ 5.25
	Frangelico	\$ 5.25
	Brogan's Irish Cream	\$ 5.25
	B&B D.O.M.	\$ 5.25
	Sambuca	\$ 5.25
	Tia Maria	\$ 5.25
	Galliano	\$ 5.25
Southern Comfort	\$ 5.25	
COGNAC	Courvoisier V.S.O.P.	\$ 6.25
	Courvoisier Napoleon	\$ 7.25
	Remy Martin V.S.O.P.	\$ 6.25
	Remy Martin X.O.	\$ 10.25

*Desserts*

Floating Islands in Vanilla Sauce  
*Caramel Drizzle*

Flourless Chocolate Cake with Double Cream  
*Steeped Berries*

Bananas Foster Flambé  
*Vanilla Ice Cream*

Sugar-Free Chocolate Mousse Cake  
*Dollop of Whipping Cream*

Hazelnut Ice Cream  
Zuppa Inglese Ice Cream  
Honeydew Sorbet

Artisan Cheeses with Walnut Bread and Grapes  
*Stilton Camembert Cheddar Camoscio d'Oro*

Sweet & Nutritious Fruits  
*Lemon Twist, Mint Leaf*

*Alternative Choices*

Princess Love Boat Dream  
*Rich Chocolate Mousse on Brownie*

Traditional New York Cheesecake with Marinated Strawberries

Create Your Own Sundae  
*Vanilla or Chocolate Ice Cream  
Strawberry, Chocolate, Butterscotch, Caramel  
or Pineapple Toppings, Whipped Cream*

*If you have any food-related allergies or special dietary requirements,  
please contact only your Headwaiter or Maitre d'Hôtel*



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	Remy Martin X.O.	\$ 10.25

*Desserts*

Coffee Crème Brulee with Sugar Cane Crust

Toffee Almond Bar with Chocolate Chips

Viennese Apple Strudel

*Vanilla Sauce*

Sugar-Free Peach Melba on Vanilla Ice Cream

Rocky Road Ice Cream

Pistachio Ice Cream

Pineapple Sorbet

Artisan Cheeses with Walnut Bread and Grapes

*Pont l'Eveque Dolcelatte Smoked Gouda Brie*

Sweet & Nutritious Fruits

*Lemon Twist, Mint Leaf*

*Alternative Choices*

Princess Love Boat Dream

*Rich Chocolate Mousse on Brownie*

Traditional New York Cheesecake with Marinated Strawberries

Create Your Own Sundae

*Vanilla or Chocolate Ice Cream*

*Strawberry, Chocolate, Butterscotch, Caramel  
or Pineapple Toppings, Whipped Cream*

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*Desserts*

**Meringue Stacked Mile-High with Whipping Cream**  
*Raspberry Sauce, Chocolate Shavings*

**Original Sacher Torte**  
*as created by Franz Sacher in 1832 for Ernest Metternich*

**Cherries Jubilee**  
*French Vanilla Ice Cream*

**Sugar-Free Buttermilk Crepes with Chocolate-Cream Cheese Filling**  
*Sugar-Free Ice Cream*

**Stracciatella Ice Cream**  
**Caffe Latte Ice Cream**  
**Champagne Sorbet**

**Artisan Cheeses with Walnut Bread and Grapes**  
*Esrom Danish Brie Derby Morbier*

**Sweet & Nutritious Fruits**  
*Lemon Twist, Mint Leaf*

*Alternative Choices*

**Princess Love Boat Dream**  
*Rich Chocolate Mousse on Brownie*

**Traditional New York Cheesecake with Marinated Strawberries**

**Create Your Own Sundae**  
*Vanilla or Chocolate Ice Cream*  
*Strawberry, Chocolate, Butterscotch, Caramel*  
*or Pineapple Toppings, Whipped Cream*

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*Desserts*

Chocolate Pudding Pie with Sweet-Tangy Cream

Carrot Cake

*Cream Cheese Frosting*

Warm Passion Fruit Souffle

*Vanilla Custard*

Sugar-Free Cherry Trifle

*Chocolate Wafer*

Banana Ice Cream

Tiramisu Ice Cream

Mandarin Sorbet

Artisan Cheeses with Walnut Bread and Grapes

*Stilton Parmesan Brie Derby Port Wine*

Sweet & Nutritious Fruits

*Lemon Twist, Mint Leaf*

Petits Fours

*Alternative Choices*

Princess Love Boat Dream

*Rich Chocolate Mousse on Brownie*

Traditional New York Cheesecake with Marinated Strawberries

Create Your Own Sundae

*Vanilla or Chocolate Ice Cream*

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