

After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	\$1.75	
	Double Espresso	\$2.50	
	Café Latte	\$2.50	
	Cappuccino	\$2.50	
	Mocha	\$2.75	
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>	\$4.00	
	Sherry		
Liqueurs and Cordials	Harvey's Bristol Cream	\$4.95	
	Tio Pepe	\$4.95	
	Dry Sack	\$4.95	
	Amaretto di Saronno	\$5.75	
	Drambuie	\$5.75	
	Grand Marnier	\$5.75	
	Kahlua	\$5.75	
	Frangelico	\$5.75	
	Irish Cream	\$5.75	
	B&B D.O.M.	\$5.75	
Port Wine	Sambuca	\$5.75	
	Tia Maria	\$5.75	
	Galliano	\$5.75	
	Southern Comfort	\$5.75	
	Sandeman's Port (20 Years)	\$ 7.25	
	Cognac	St. Remy V.S.O.P.	\$8.00
		Remy Martin V.S.O.P.	\$8.00
		Courvoisier V.S.O.P.	\$8.50
Remy Martin X.O.		\$12.00	

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Tonight's Selection

- Flourless Chocolate Cake**
steeped berries, chantilly cream
- Milky Chocolate-Hazelnut Soufflé**
amaretto sabayon
- Sugar-Free Mango Cheesecake**
mango salsa
- Ice Cream**
butter almond, chocolate chip, honeydew sorbet

Princess Favorites

Available every evening

- Princess Love Boat Dream**
chocolate mousse on brownie
- Traditional New York Cheesecake**
macerated strawberries
- French Vanilla Bean Crème Brulée**
sugar cane crust, lemon madeleines
- Create Your Own Sundae**
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream
- Brie & Gouda Cheese**
dried apricots, port wine reduction
- Sweet & Nutritious Fruits**
lemon twist, mint



All chocolate selections on our menu feature exquisite chocolate from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

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Tonight's Selection

Baked Alaska on Parade
chocolate sauce

Deep Dish Apple Pie
vanilla anglaise

Sugar-Free Chocolate-Tapioca Pudding
toasted almonds

Ice Cream
rhubarb, rum & raisin, dark cherry sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

Ice Cream Bombe "Diplomate"
chocolate sauce

Deep Dish Apple Pie
vanilla anglaise

Sugar-Free Chocolate-Tapioca Pudding
toasted almonds

Ice Cream
rhubarb, rum & raisin, dark cherry sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

Burned Rhubarb Napoleon
nectarine ice cream

Apple and Walnut Spring Rolls
raspberry-pepper dipping sauce

Sugar-Free Milk Chocolate Mousse Cake
whipping cream

Ice Cream
strawberry, butter toffee, red currant sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



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Tonight's Selection

- Tiramisu**
espresso, zabaglione cream, bittersweet cocoa
- Cassata alla Siciliana**
ice cream trilogy, candied fruits
- Sugar-Free Mochaccino Semifreddo**
orange compote
- Ice Cream**
gelato allo zabaglione, gelato al torroncino
sorbetto al limoncello di sorrento

Princess Favorites

Available every evening

- Princess Love Boat Dream**
chocolate mousse on brownie
- Traditional New York Cheesecake**
macerated strawberries
- French Vanilla Bean Crème Brulée**
sugar cane crust, lemon madeleines
- Create Your Own Sundae**
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream
- Brie & Gouda Cheese**
dried apricots, port wine reduction
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lemon twist, mint



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Tonight's Selection

Chocolate Panna Cotta

banana compote

Hazelnut Semifreddo

praline crunch, caramel drizzle

Sugar-Free Milk Chocolate Swirl Cheesecake

berry sauce

Ice Cream

zuppa inglese, pistachio, sorbetto all arancio

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

Chocolate Lovers Delight

dark chocolate truffle mousse, tiny gateau opera
hazelnut chocolate parfait

Sugar Free Coconut Cake

raspberry sauce

Ice Cream

chocolate peanut butter, amaretto, pine-orange sorbet

Coffee or Tea with Homemade Mignardises

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection

Ménage à Trois

apple crumble, chocolate marquise, raspberry panna cotta

Sugar-Free Chocolate Mint Cake

vanilla sauce

Ice Cream

chocolate fudge, Kahlua mascarpone, mango tamarind sorbet

Coffee or Tea with Homemade Mignardises

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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Tonight's Selection



Chocolate Journeys: Chocolate Pistachio Dome with Almond and Pistachio Nougatine

The world's finest pistachios are found in the Bronte Valley in Sicily and this special dessert reminds Chef Love of family vacations in Italy. Featuring a moist almond cake, the rich Sicilian pistachio crème brûlée is encased in a light bittersweet chocolate mousse that sits atop an almond pistachio crunchy nougatine, and glazed in a milk chocolate glacage.

Floating Islands in Vanilla Sauce

caramel drizzle

Ice Cream

praline, tiramisu
mandarin sorbet

Sugar-Free Cherry Trifle

chocolate wafer

Petits Fours

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Traditional New York Cheesecake

macerated strawberries

Brie & Gouda Cheese

dried apricots, port wine reduction

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Sweet & Nutritious Fruits

lemon twist, mint



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard[®] Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

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Tonight's Selection



Chocolate Journeys: Chocolate Tart with Vanilla Mousse and Chocolate Ganache

One of Chef Norman Love's fondest memories of training in France is this delicate tart. The buttery cookie dough crust that lightly crumbles with your fork, and a chocolate center of bittersweet chocolate, eggs and cream blended together to create a silky soft texture, with an added creative twist of vanilla mousse.

Warm Citrus Fruit Soufflé

orange-lemon sauce

Sugar-Free Semi-Frozen

Blueberry Parfait

blueberry sauce

Ice Cream

mint-chocolate chip, macadamia nut
basil lime sorbet

Petits Fours

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

Traditional New York Cheesecake

macerated strawberries

Create Your Own Sundae

vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint



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