



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'Hotel*



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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

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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
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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

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