

BLU SIGNATURE COCKTAILS

ALL COCKTAILS \$14.5

PICKING SEASON

Novo Fogo Cachaça, Lemon, Fresh Cider, Organic Apple

WHISKEY BLU

Bulleit Bourbon, Cruz Conde, Fernet, Angostura

GARDEN BREEZES

Don Julio Reposado, Fresh Pineapple, Lime, Coriander, Green Chartreuse, Soda

SPICE MARKET

Bombay Sapphire Gin, Lemon, Chinese 5 Spices, Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS

Ketel One Vodka, Pimm's, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon, Fresh Strawberry, Veuve Clicquot Rich

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CLEAN CUISINE

PLANT BASED BEYOND BURGER™



Garlic-Avocado Spread, Piquillo, Crispy Onions, French Fries
Beyond Burger can be ordered plain and without cheese upon request

ZUCCHINI CARPACCIO

White Beans, Vegetarian Parmesan, Basil, Pine Nutss

PAN SEARED RED SNAPPER

Over Roasted Heirloom Carrot-Cumin Salad, Yogurt Broth

DAILY VEGETABLE

Three Bean Sweet Potato Chili, Brown Rice, Crème Fraiche, Lime

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

Celebrity Cruises is proud to be **DINE.AWARE** committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering

 ORIGINAL FAVORITE

STARTERS

GRILLED TAMARIND GLAZED QUAIL 
Sour Cherry Gastrique, Tabbouleh Salad

LUMP CRAB MARTINI* 
Masago, Avocado, Cucumber, Crispy Spiced Boondi

EGGPLANT TAPENADE
Grilled Bread, Niçoise Olives, Lemon Confit

WHITE GAZPACHO
Toasted Almonds, Green Grapes, Smoked Bacon

ROASTED BUTTERNUT SQUASH BISQUE
Shredded Pork Belly, Charred Corn

SHAVED FENNEL AND CITRUS SALAD 
Baby Mâche, Blood Orange Emulsion

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BLU SIGNATURE ENTREÉS

GRILLED LAMB CHOP SALAD* 
Rocket, Goat Cheese, Red Onion, Roasted
Red Peppers, Balsamic Glaze

POMEGRANATE GLAZED DUCK BREAST* 
Crispy Seared Duck Leg, Grilled Radicchio,
Wild Rice Pilaf, Star Anise Sauce

TUNA POMODORO*
Spinach Ricotta Gnudi, Kalamata, Blistered Tomato Ragoût

GRILLED RIBEYE STEAK* 
Warm White Bean Truffle Salad, Natural Jus

YOUR SOMMELIER RECOMMENDS

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE".....	11
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE".....	11
CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS, "OPULENCE".....	16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS "OPULENCE".....	25

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For your convenience a 20% service charge will be added to your check.

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BEVERAGES

SINGLE ESPRESSO	4
DOUBLE ESPRESSO	5
MACCHIATO	4
CAPPUCCINO	5
LATTE	5
AMERICANO	5
MOCHA	5
WHITE CHOCOLATE MOCHA	5
CARAMEL MACCHIATO	5

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LATE HARVEST

BIN	GL	BTL
1316 TORO DE PIEDRA, SAUVIGNON BLANC, CHILE (375ML)	11	49
1309 OREMUS 'LATE HARVEST', TOKAJI, HU (500ML)	13	37
1320 INNISKILLIN, VIDAL ICEWINE, ONTARIO, CANADA (375ML)	36	192
1321 CEJA VINEYARDS, 'DULCE BESO', NAPA VALLEY, CA (375 ML)	25	118

DESSERTS

TIRAMISU

Double Espresso Sauce, Light Mascarpone Cheese,
Espresso Soaked Biscuit

PEACH CLAFOUTIS

Toasted Pistachios

NO SUGAR ADDED

STRAWBERRY ANGEL FOOD CAKE

Mango Coulis

ICE CREAM

VANILLA, CHOCOLATE, STRAWBERRY, PISTACHIO

SORBET

Kiwi

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LOW FAT FROZEN YOGURT

Plain or Piña Colada

NO SUGAR ADDED

Chocolate Ice Cream

CLASSIC DESSERTS

NEW YORK CHEESECAKE

Your Choice of Caramel, Chocolate, Strawberry,
Peach, Passion Fruit Toppings

APPLE PIE A LA MODE

Vanilla Ice Cream

CRÈME BRULÉE

CHOCOLATE CAKE

Dulce de Leche, Chocolate Fudge