

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

WARM GOAT CHEESE NAPOLEON

Eggplant Chips, Tomato Chutney, Opal Basil Salad

CRISPY CRAB CAKE

Baby Arugula, Smoked Tomato Vinaigrette

ROASTED TOMATO FENNEL BISQUE

Asiago Grilled Cheese Crouton

SPICY ROASTED PLANTAIN SOUP

Green Chiles, Cilantro

ENDIVE AND APPLE SALAD

Walnuts, Gorgonzola, White Balsamic Herb Vinaigrette

BLU CAESAR SALAD

Parmesan, Sprouts, Tofu, Creamy Smoked Garlic Dressing

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BLU SIGNATURE ENTREÉS

SAUTÉED VEAL SCALOPPINI

Lemon Herb Salad

PHYLLO CRUSTED CHICKEN PAILLARD

Sautéed Artichokes, Kalamata Olives, Spinach,
Preserved Tomatoes, Saffron

OVEN ROASTED LOBSTER TAIL

Whole Lobster Tail, Saffron Tomato Rice,
Asparagus, Lemon Beurre Blanc

ANGUS BEEF STUFFED PASTA SHELLS

Black Truffle Whipped Ricotta, Shaved Reggiano

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

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

CELEBRITY SIGNATURE BAKED ALASKA

Neapolitan Ice Cream, Vanilla Sponge, Soft Meringue

POACHED PEAR

Dried Fruits, Vanilla Ice Cream, Yogurt Sauce

NO SUGAR ADDED

CITRUS ROULADE

Vanilla Rolled, Lemon Cream, Berry Coulis

ICE CREAM

VANILLA, CHOCOLATE, CARAMEL, CHERRY-BRANDY

SORBET FreestyleTravelers.com
Raspberry

LOW FAT FROZEN YOGURT

Plain or Mandarin

NO SUGAR ADDED

Strawberry 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