

Specialty Cocktails

Pirate's Nest

Starr Rum, Mango Ginger Green Tea
and Ginger Beer

The Pearl

Vanilla Ice Cream with Cherry
and Lychee Fruits
[Non-Alcoholic]

Appetizers

Sri Sumbhaje's Vegetable Samosa

with Potato, Peas, Garlic, Cumin and Ginger served with
Tamarind and Mint Chutney

Angelica's Lime Marinated Shrimp ● ●

with Chili, White Corn, Sweet Potato and Onion

Deep Fried Calypso Crab Cake

with Cajun Remoulade, Green Onion and Lemon

Sivann's Red and Yellow Beetroot Carpaccio ● ●

with Asparagus, Pickled Radishes, Cornichons and Mustard Dressing

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Soups & Salads

Carrot and Cilantro Soup

with Banana Bread Croutons

Chilled Mango Soup ●

with Passion Fruit, Ginger and Coconut

Fennel, Orange and Quinoa Salad ● ●

with Saffron, Pine Nuts and Pomegranate

Baby Gem ●

with Blue Cheese, Radish, Cherry Tomato, Shallots,
Sweet Pecans and Thousand Island Dressing

Bread Service

Johnny Cake

with Mango Dip



Main Course

Jack's Treasure-of-the-Seas

Grilled Shrimp and Seared Scallops served with Spinach, strings of Pasta,
Tomato Provençal Sauce and black Tomato Pearls

Murphy-Goode Sauvignon Blanc Sonoma County California, USA

Cortes's Cilantro Marinated Caribbean Grouper Filet

on Curried Rice served with a Mango, Lime, Avocado,
Red Onion and Black Bean Salsa

Kendall Jackson Vintner's Reserve Chardonnay California, USA

Tia Dalma's Jerk Chicken

48 hour Jerk-Marinated Chicken, Grilled and served with Rice and Peas,
Fried Plantains and a Pineapple-Chili Salsa

Selbach Riesling Kabinett Mosel, Germany

Chevalle's Lamb Shank

Rosemary Lamb Shank Slowly Braised in Red Wine Served with
Buttered Green Beans and Parsnip Mash

Terrazas de los Andes Malbec Mendoza, Argentina

King George's Roasted Privateer Strip Loin

with Thyme-Roasted Potatoes, Buttered Savoy Cabbage, Yorkshire Pudding and a Rosemary Wine Sauce

Los Vascos Cabernet Sauvignon Colchagua Valley, Chile

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Vegetarian

Shanghaied Noodle Stir-fry

Egg Noodles with Nori, Edamame Beans, White Soy Sauce, Marinated Tofu,
Scallions, Peppers, Carrots and Sesame Seeds

Barbary Coast Falafel

Fried Ground Cumin Chickpeas with Spiced Vegetables and a Mint Yogurt

Lighter Note Offerings

Braised Barbecue Beef Rib Salad

slowly Braised Barbecue Beef Rib with Romaine Leaves, Spinach, Macadamia Nuts, Carrots,
Roasted Corn Kernels and Shallots served with Cornbread and a Tomato Sour Cream Dressing

Grilled Grain-fed Sirloin Steak

Slow-roasted Breast of Chicken

Oven-baked Filet of Salmon

*The above three entrees are served with Garden Vegetables
and your choice of steamed White Rice or Baked Potato*

Specialty Drinks

(Available at an additional cost)

Coffee

Espresso Latte Mocha Cappuccino

Ask your server about some of our unique specialty coffees, all of which combine a range of our delicious liqueurs and your favorite style of coffee.

After Dinner Liqueurs

Nothing completes the perfect meal better than the sweet rewards of your favorite liqueur. Savored alongside a fresh Espresso or Cappuccino only elevates the pleasure.

Amaretto	Sambuca
Cointreau	Tia Maria
Frangelico	Grand Marnier
Amarula Cream	Godiva Chocolate
Baileys Irish Cream	Pama Pomegranate

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Desserts

Bounty Fruit Cobbler
with Vanilla Ice Cream

Bananas in Paradise
layered Banana Bread with Hazelnut Fudge filling
served with a Banana Spice Purée

Rum-Soaked Chocolate Cake
with Raspberry Glaze and Whipped Cream

Pirate's Treasure Sundae
Pineapple 'n Coconut Ice Cream,
Pineapple, Whipped Cream, Florentine Chard

Cognacs & Eaux de Vie

Rémy Martin V.S.O.P. XO
Louis XIII Rémy Martin
Armagnac
Courvoisier V.S.O.P. XO
Hennessy Paradis Extra
Grappa

Dessert Wines & Port Wines

Apple Icewine, Quebec, Canada
Quinta do Noval 10 year Tawny
Quinta do Noval 20 year Tawny

Signature Dessert

Caramel Macadamia Nut Cheesecake Tart
served with Whipped Cream
and Caramel Ganache

No Sugar Added Dessert

Coconut Crème Flan ◉
served with Tropical Fruits

◉ Gluten Free ◉ Dairy Free

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

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