

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	4.00
	<i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Sherry	Harvey's Bristol Cream	4.95
	Tio Pepe	4.95
	Dry Sack	4.95
Liqueurs and Cordials	Amaretto di Saronno	5.95
	Drambuie	5.95
	Grand Marnier	5.95
	Kahlua	5.95
	Frangelico	5.95
	Irish Cream	5.95
	B&B D.O.M.	5.95
	Sambuca	5.95
	Tia Maria	5.95
	Galliano	5.95
Southern Comfort	5.95	
Port Wine	Sandeman's Port (20 Years)	7.25
Cognac	St. Remy V.S.O.P.	8.00
	Remy Martin V.S.O.P.	9.00
	Courvoisier V.S.O.P.	8.50
	Remy Martin X.O.	18.95

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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 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



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 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

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
macarated 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
dollop of 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

Frozen Chocolate Praline Torte
almond florentine crisp

Decadent Drambuie Soufflé
pear anglaise

Sugar-Free Fresh Fruit Tart
vanilla sauce

Ice Cream
English toffee, cookies & cream, apple cider 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



Chocolate Journeys: Coconut Mousse with Dark Chocolate Cream and Crunchy Roasted Coconut

Coming from Florida and growing up in the pastry industry, coconut mousse is a personal favorite of Chef Norman Love. He created this extremely popular dessert with a dark chocolate crème brûlée, featuring a crunchy roasted coconut base, a coconut buttery cake, and finished with a coconut mousse.

Viennese Apple Strudel
Vanilla Sauce
à la mode

Ice Cream
rocky road, butter pecan
pineapple sorbet

Sugar-Free Coffee Mousse Cake
vanilla sabayon

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

Black Forest Cake with Sour Cherries and Kirschwasser
chocolate shavings

Orange Grand Marnier Soufflé
vanilla bean sauce

Sugar-Free Strawberry Mousse with Mascarpone Cream
strawberry stew

Ice Cream
caffé latte, orange pineapple, vodka lime sorbet

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

Traditional Florida Key Lime Pie
whipping cream

Warm Chocolate Fudge Cookie
vanilla bean ice cream, fudge topping

Sugar-Free Warm Hazelnut-Pumpkin Pudding
five-spice sauce

Ice Cream
piña colada, honey yogurt, chocolate sorbet

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 Journeys: Chocolate and Caramel Tart with Almond Nougatine

Many years ago, Chef Norman Love had the pleasure of touring around the U.S. with Chef Olivier Bajard, MOF, also one of the best pastry chefs in the world. This is a dessert which reminds Chef Love of Chef Bajard due to his love of caramel. It begins with a beautiful delicious buttery crust with a soft caramel, crunchy almond cinnamon nougatine, then completed with a chocolate cream. It is a perfect dessert for chocolate and caramel lovers alike.

Pecan Butterscotch Pie

marsala sabayon

Sugar-Free Pink Grapefruit Tart

citrus-vodka sauce

Ice Cream

espresso, dulce de leche

mango sorbet

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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Tonight's Selection

Crusty Banana Tart with Hazelnut Streusel
chocolate ice cream

Cherries Jubilee
French vanilla ice cream

Sugar-Free Mango and Macadamia Nut Samosas
coconut-mint dip

Ice Cream
fudge brownie, cookies & cream, blueberry sorbet

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

Rum & Raisin Panna Cotta, Chocolate Sauce
sugar-glazed puff pastry

Mango Strudel, Lime Sauce
mango chips

Sugar-Free Guava Napoleon
vanilla pastry cream

Ice Cream
mocha fudge, triple chocolate, piña colada sorbet

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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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	4.00
	<i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Sherry	Harvey's Bristol Cream	4.95
	Tio Pepe	4.95
	Dry Sack	4.95
Liqueurs and Cordials	Amaretto di Saronno	5.95
	Drambuie	5.95
	Grand Marnier	5.95
	Kahlua	5.95
	Frangelico	5.95
	Irish Cream	5.95
	B&B D.O.M.	5.95
	Sambuca	5.95
	Tia Maria	5.95
	Galliano	5.95
Southern Comfort	5.95	
Port Wine	Sandeman's Port (20 Years)	7.25
Cognac	St. Remy V.S.O.P.	8.00
	Remy Martin V.S.O.P.	9.00
	Courvoisier V.S.O.P.	8.50
	Remy Martin X.O.	18.95

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Tonight's Selection



Chocolate Journeys: Moist Chocolate Cake with Raspberry Crème Brulée and Bittersweet Chocolate Mousse

Chef Love is a firm believer that dark chocolate and raspberry is one of the most popular dessert flavor combinations. This dessert was the first he made when Norman Love Confections opened and continues to be one of the most popular desserts served. It is a light chocolate cake featuring exquisite chocolate, a bittersweet chocolate mousse and raspberry crème brulée, glazed in a dark chocolate glacage with fresh raspberries and raspberry coulis.

French Vanilla Soufflé

Lady Godiva cream sauce

Ice Cream

Jamaican coffee, chocolate marshmallow peach daiquiri sorbet

Sugar-Free Buttermilk Crepes with Chocolate-Cream Cheese Filling

sugar-free ice cream

Petits Fours

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

French Vanilla Bean Crème Brulée

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



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Tonight's Selection

Original Sacher Torte

as created by Franz Sacher in 1832 for Furst Metternich

Butternut Pecan Pudding

butterscotch sauce

Sugar-Free Vanilla and Chocolate Napoleon

citrus-mint salad

Ice Cream

stracciatella, caffè latte, champagne sorbet

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

- Carrot Cake**
cream cheese frosting
- Soft-Center Warm Chocolate Hazelnut Pudding**
vanilla ice cream, chocolate sauce
- Sugar-Free Cream Puff Swan**
papaya coulis
- Ice Cream**
Nutella, maple pecan, mango tamarind 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

White Chocolate Mocha Tart

chocolate ice cream

Sour Cream Apple Pie with Streusel Crumble

à la mode

Sugar-Free Cinnamon-Spiced Pear Poached in Grape Juice

cream cheese dumpling

Ice Cream

butter almond, praline and cream, watermelon sorbet

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

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

Sweet & Nutritious Fruits

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 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 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 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 Journeys: Chocolate Hazelnut Bar with Citrus Cream

Embark on a culinary journey that is a marriage of the finest hazelnuts from Piedmont, Italy, and the freshest citrus flavors of Florida. Chef Love has designed a light, fluffy hazelnut dacquoise cake with a ground hazelnut and milk chocolate crunch layer, a rich chocolate crème blend of dark and milk chocolate with a buttery texture, and finished with dark chocolate Chantilly, caramelized hazelnuts, and accompanied by a citrus sauce.

Bananas Foster Flambé

à la mode

Sugar-Free Semolina Tart

fresh berries

Ice Cream

chocolate-raspberry swirl, mango passion fruit sorbet

Gourmandises

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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Peach and Blueberry Cobbler

hazelnut crumble topping

Ice Cream

yellow peach, Nutella

pink grapefruit sorbet

Sugar-Free Passion Fruit

Mousse Cake

whipped cream

Gourmandises

Princess Favorites

Available every evening

Princess Love Boat Dream

chocolate mousse on brownie

French Vanilla Bean Crème Brulée

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



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For your convenience a 15% gratuity will be added to your bar account. Passengers under 21 years of age are not permitted to purchase or consume alcohol onboard a Princess vessel at any time.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

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 brulée 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

Sugar-Free Cherry Trifle

chocolate wafer

Ice Cream

praline, tiramisu
mandarin 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



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.

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	4.00
	<i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
Sherry	Harvey's Bristol Cream	4.95
	Tio Pepe	4.95
	Dry Sack	4.95
Liqueurs and Cordials	Amaretto di Saronno	5.95
	Drambuie	5.95
	Grand Marnier	5.95
	Kahlua	5.95
	Frangelico	5.95
	Irish Cream	5.95
	B&B D.O.M.	5.95
	Sambuca	5.95
	Tia Maria	5.95
	Galliano	5.95
Southern Comfort	5.95	
Port Wine	Sandeman's Port (20 Years)	7.25
Cognac	St. Remy V.S.O.P.	8.00
	Remy Martin V.S.O.P.	9.00
	Courvoisier V.S.O.P.	8.50
	Remy Martin X.O.	18.95

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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

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sugar cane crust, lemon madeleines

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