



PRINCESS CRUISES

C R O W N P R I N C E S S

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>	\$ 3.75
PORT WINE AND SHERRY	Sandeman's Port (20 Years)	\$ 6.95
	Harvey's Bristol Cream	\$ 4.25
	Tio Pepe	\$ 4.25
	Dry Sack	\$ 4.25
LIQUEURS AND CORDIALS	Amaretto	\$ 4.75
	Drambuie	\$ 4.75
	Grand Marnier	\$ 4.75
	Kahlua	\$ 4.75
	B&B D.O.M.	\$ 4.75
	Sambuca	\$ 4.75
	Tia Maria	\$ 4.75
	Frangelico	\$ 4.75
	Galliano	\$ 4.75
Southern Comfort	\$ 4.75	
COGNAC	Courvoisier V.S.O.P.	\$ 6.00
	Courvoisier Napoleon	\$ 7.00
	Remy Martin V.S.O.P.	\$ 6.00
	Remy Martin X.O.	\$ 9.50

DESSERTS, SWEET DISHES, CHEESE & FRESH FRUIT

Semi-Frozen Drambuie and Coconut Parfait

Papaya Coulis

Caramelized Pear in Flaky Puff Pastry Crust

French Vanilla Anglaise

Milky Chocolate-Hazelnut Souffle

Warm Amaretto Sabayon

Sugar-Free Semolina Tart

Fresh Berries

Nutella Ice Cream

Raspberry Ice Cream

Pink Grapefruit Sorbet

Artisan Cheeses, Walnut Bread, Cluster of Grapes

Havarti Edam Gruyere Pecorino Black Pepper

Sweet & Nutritious, Ecofriendly Fruits, Changed Daily

Lemon Twist, Mint Leaf

Gourmandises

ALWAYS AVAILABLE

Princess Love Boat Dream

Bittersweet Chocolate Mousse on Brownie Crunch

Big Apple's Traditional New York Cheesecake

Strawberry Compote

Create Your Own Sundae

Vanilla or Chocolate Ice Cream

Strawberry, Chocolate Fudge, 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'Hôtel*