



*Diamond Plus,
Diamond & Platinum
Breakfast*

INDEPENDENCE *of the* **SEAS**[™]



Thierry Giraud
Human Resource Manager

Alan Brooks
Cruise Director

Tess Di Trapani
Loyalty Ambassador

Columella Arandia
Diamond Concierge

Francois Chevalier
Financial Controller

Errol Saldanha
F&B Director

Captain Arnolf Remo
Master

Lucrezia Giuliani
Guests Services Manager

Allan Herring
Marketing & Revenue Manager

Darren Budden
Hotel Director

Ivo Jahn
Executive Chef

Williams Klejajara
Beverage Operations Manager

Ashley Quintal
Restaurant Operations Manager

Robert Salkey
Chief Housekeeper

STARTER

Orange Juice, Apple Juice,
Danish, Pastries, Toast, Bagel
or English muffin.

HEALTHY OPTION

Mango Trifle

MAIN COURSE

Melon Prosciutto

Trio of different sweetened melons laced with
delicious cured Italian ham and brie cheese.

Or

A Surprise inside French toast

Hidden between two slices of French toast,
a delightful vanilla flavored marriage of
sweetened cottage and cream cheese,
served with stone fruit chutney.

Or

Country Style Egg

A delicious light puff pastry basket of
avocado and smoked salmon scrambled eggs drizzled
with Chervil and Citrus hollandaise.

Or

Mexican Egg in Cocotte

Spinach interlaced with monchego cheese
and cilantro salsa, accompanied by home
fried tomato tortillas.



Independence of the Seas

