

CYPRUS COCKTAILS

OLD WORLD OLD FASHIONED 12
Woodford Reserve, Yeni Raki, Orange Bitters, Figs

AEGEAN SEA BREEZE 12
Ouzo, Fresh Grapefruit, Honey, Salt

MED 12
Calvados, Highland Park, Fresh Lemon, Orgeat

WINES BY THE GLASS

WHITE WINES
RIESLING, KABINETT, J. & H. SELBACH, MOSEL-SAAR-RUWER 10
SAUVIGNON BLANC, VILLA MARIA, MARLBOROUGH 11

RED WINES
PINOT NOIR, KENDALL-JACKSON, "VINTNER'S RESERVE", CA 11
CARMÉNÈRE, MONTGRAS, "RESERVA", COLCHAGUA VALLEY 9

KENDALL JACKSON "ELEGANCE" PRIVATE LABEL FOR CELEBRITY CRUISES

We are pleased to offer our Celebrity Elegance wines that are created exclusively for Celebrity Cruises by Kendall-Jackson's Winemaster Randy Ullom.

CHARDONNAY, CELEBRITY CRUISES, "ELEGANCE" 11
CABERNET SAUVIGNON, CELEBRITY CRUISES, "ELEGANCE" 11

GRGICH HILLS "OPULENCE" PRIVATE LABEL FOR CELEBRITY CRUISES

Mike Grgich was the winemaker at Chateau Montelena for the 1973 vintage of Chardonnay that won the famous Judgment of Paris. Cheers to Napa Valley!

CHARDONNAY, CELEBRITY CRUISES, & GRGICH HILLS 16
CABERNET SAUVIGNON, CELEBRITY CRUISES, & GRGICH HILLS 25

CYPRUS LUNCH

CRISP-FRIED MOZZARELLA STICKS *
with Marinara Dip and Pesto

CARROT CUMIN GAZPACHO * 🇵🇸

ENSALADA ANDALUSIA 🇵🇸
*Butter Lettuce, Beans, Peppers, Tomatoes,
Sherry Vinaigrette*

Choice of Traditional or Fat-Free Dressing

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MAIN COURSES

SAUTÉED TURKEY MEDALLIONS ✨

on Fennel Risotto with Broccoli Raab

WHOLE WHEAT ORECCHIETTE ✨

with Arugula Walnut Pesto, Artichokes, Asparagus, Tomato Confit and Parmesan

GRILLED NEW YORK STEAK* ✨ ✨ ✨

Steak Fries, Green Beans and Herb Butter

MAIN COURSE COBB SALAD ✨

Chopped Iceberg Lettuce, Diced Turkey, Avocado, Tomato, Blue Cheese and Bacon Bits with Choice of Dressings

TERIYAKI DUCK BREAST* 🐓

With Jasmine Rice, Bok Choy and Shiitake Mushrooms

CRISP BBQ PORK KNUCKLE AND FONTINA CHEESE PANINI

on Organic Baguette

HAMBURGER*, CHEESEBURGER* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

DESSERTS

MAPLE PECAN PIE

with Caramel Chantilly

PEACH RASPBERRY COBBLER

STRAWBERRY SHORTCAKE

FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Butter Pecan Ice Cream

• Lemon Sorbet • Low Fat Frozen Banana Yogurt

Dark Chocolate Ice Cream ✨

Toppings: Chocolate Fudge • Butterscotch • Raspberry

✨ **Gluten Free** 🌿 **Vegetarian** ✨ **No Sugar Added** 🐓 **Lactose Free** ✔️ **Fit Fare**

✔️ Our Fit Fare menu items combine natural flavor and balanced nutrition—without compromise.

Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods please notify your Maître D' before ordering

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CYPRUS LUNCH

BALINESE SATAY BEEF AND CHICKEN SKEWERS ✨
Sweet Chili Sauce

CREAMY MUSHROOM SOUP ✨🌿🐟🍃
with Chives

MESCLUN GREENS ✨🌿🐟🍃
Cucumber, Tomato, Carrots and Balsamic Vinaigrette

Choice of Traditional or Fat-Free Dressing

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MAIN COURSES

SPAGHETTI BOLOGNESE ✨ 🚫

with Garlic-Pesto Crostini and Parmesan Cheese

BRİK – TUNISIAN CRISP FRIED TURNOVER ✨

filled with Seafood, Egg and Harrisa

SMOKED PORK LOIN ✨ ✨

Braised in Sauerkraut with Split Pea Mash and Gravy

BARBECUE CHICKEN ✨ ✨

with Buttermilk Grits and Wilted Chard

SEAFOOD BROCHETTE ✨ ✨ ✨ 🚫

Saffron Rice, Roasted Tomato and Pesto Vinaigrette

SMOKED TURKEY PESTO PANINI ✨

with Focaccia and Tomatoes

HAMBURGER*, CHEESEBURGER* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

DESSERTS

CHOCOLATE MOUSSE ✨ ✨

with Balsamic, Black Pepper and Strawberry

BANANA CRÈME BRÛLÉE

PEAR TART WITH VANILLA ICE CREAM ✨

FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Butter Pecan Ice Cream •

Lemon Sorbet • Low Fat Frozen Banana Yogurt

Dark Chocolate Ice Cream ✨

Toppings: Chocolate Fudge • Butterscotch • Raspberry

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CYPRUS LUNCH

CRISP FRIED MUSHROOMS ✨🍄
with Creamy Spinach-Artichoke Dip

CHILLED CREAM OF POTATO AND FENNEL ✨🌿
with Fresh Chives

KEY WEST SALAD ✨🍋🥒
Greens with Diced Avocado, Orange and Cucumber Tossed in Key Lime

Choice of Traditional or Fat-Free Dressing

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MAIN COURSES

NAGASAKI SARA UDON

Udon Noodles Wok-Fried with Prawns, Barbecued Pork and Vegetables

ALL MORNING BRAISED LAMB SHANK

with Garlic-Leek Mashed Potatoes and Five Bean Stew

BARBECUE PORK RIBS

with French Fries and Coleslaw

WHOLE WHEAT SPAGHETTI POMODORO

with Yellow and Green Squash, Garlic, Parmesan and Basil

NIÇOISE SALAD*

with Grilled Tuna, Green Beans, Butter Lettuce, Olives, Sun-Ripened Tomatoes and French Onion-Mustard

SCRAMBLED EGG-AND-FINE HERB CROISSANT PANINI

HAMBURGER*, CHEESEBURGER* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

DESSERTS

ORANGE PANNA COTTA

with Mandarin

BROWNIE SUNDAE

with Caramel Sauce

RHUBARB-MERINGUE TART






FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Peach Ice Cream •

Mango Sorbet • Low Fat Frozen Chocolate Yogurt

Strawberry Ice Cream (NSA) 

Toppings: Chocolate Fudge • Butterscotch • Raspberry

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CYPRUS LUNCH

CURED ATLANTIC SALMON* 🌸 🍷
Seasoned with Fresh Dill and Topped with Red Onion-Cucumber Salad

CHILLED BLUEBERRY SOUP 🌸 🍷 🥬
with Port Wine and Whipped Cream

VINE RIPE TOMATOES 🌸 🥬
Red Onion Salad with Crumbled Blue Cheese

Choice of Traditional or Fat-Free Dressing

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MAIN COURSES

GRILLED VEAL LIVER* 🐮

with Apples, Bacon, Crisp-Fried Onions and Rösti Potatoes

SOUTHERN FRIED CHICKEN

with Johnny Cake, Coleslaw and Honey

PAD THAI RICE NOODLES 🌿

with Stir-Fried Shrimp, Veggies, Peanuts, Basil and Nam Pla

WILD MUSHROOM POLENTA 🌿 🌿 🌿

*with Arugula and Poached Egg**

GRILLED SALMON* 🌿 🌿 🐮

Crushed Potatoes, Sauted Spinach, Tomato and Black Olive Vinaigrette

TUNA MELT PANINI ON GRILLED WHOLE GRAIN BREAD* 🌿

with Munster Cheese

HAMBURGER*, CHEESEBURGER* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

DESSERTS

PEAR YOGURT CLAFOUTIS 🌿 🌿

KEY LIME PIE

ASSORTED FRUIT TARTS 🌿

FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Rocky Road Ice Cream •

Raspberry Sorbet Low Fat Frozen Peach Yogurt

Butter Pecan Ice Cream 🌿

Toppings: Chocolate Fudge • Butterscotch • Raspberry

🌿 **Gluten Free** 🌿 **Vegetarian** 🌿 **No Sugar Added** 🐮 **Lactose Free** ✔️ **Fit Fare**

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JUMBO SHRIMP 🌿 🍷
with Mango Cocktail Sauce

BROCCOLI AND CHEDDAR CHEESE SOUP 🌿
with Garlic Croutons

WEDGE SALAD 🌿 🌿
Iceberg Lettuce, Blue Cheese Dressing, Tomatoes, Eggs, Bacon and Chives

Choice of Traditional or Fat-Free Dressing

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MAIN COURSES

GRILLED FILET OF MAHI MAHI ✨ ✨ 🌿

Quinoa Pilaf, Roasted Cherry Tomatoes and Toasted Cashew Nuts

BARBECUED MEAT LOAF

with Carrots, Peas, Mashed Potatoes and Pan Gravy

SMOKED TURKEY AND AVOCADO FRITTATA

with Zucchini and Sun Dried Tomatoes

GREEN LIP MUSSELS AND CHORIZO

PASTA COSTA BRAVA ✨

with Tomatoes, Black Olives, Sherry Wine and Roasted Garlic Broth

CREAMY CORN FARROTTO ✨ 🌿

with Succotash, Basil and Parmesan

GRILLED CUBAN PANINI

Stuffed with Ham, Roasted Pork, Pickles & Swiss Cheese

HAMBURGER*, CHEESEBURGER* OR VEGGIE BURGER, ALL BEEF HOT DOG

Condiments:

Lettuce, Tomato, Onion, Coleslaw, Dill Pickle and French Fries

DESSERTS

LYCHEE AND PASSION FRUIT MOUSSE

BAVARIAN APPLE STRUDEL

with Vanilla Sauce

MARBLE CHEESECAKE ✨

with Chocolate Sauce

FROM THE ICE CREAM PARLOR:

Vanilla • Chocolate • Strawberry • Pistachio Ice Cream •

Orange Sorbet • Low Fat Frozen Raspberry Yogurt

Dark Chocolate Ice Cream ✨

Toppings: Chocolate Fudge • Butterscotch • Raspberry

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