



PRINCESS CRUISES

EMERALD PRINCESS

Desserts, Sweet Dishes, Cheese & Fresh Fruit

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	\$ 3.75
	<i>Notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	
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 di Saronno	\$ 4.75
	Drambuie	\$ 4.75
	Grand Marnier	\$ 4.75
	Kahlua	\$ 4.75
	Frangelico	\$ 4.75
	Brogan's Irish Cream	\$ 4.75
	B&B D.O.M.	\$ 4.75
	Sambuca	\$ 4.75
	Tia Maria	\$ 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

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,
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Cappuccino Chocolate Fudge Cake

Triple Chocolate Overload

Raspberry and Soft Nougat Bar

Hazelnut Cream and Fresh Raspberries

Orange Grand Marnier Souffle

Vanilla Bean Anglaise

Sugar-Free Strawberry Mousse with Mascarpone Cream

Strawberry Compote

Black Cherry Ice Cream

Orange Pineapple Ice Cream

Vodka Lime Sorbet

Artisan Cheeses, Walnut Bread, Cluster of Grapes

Stilton Provolone Jarlsberg Muenster

Sweet & Nutritious, Ecofriendly Fruits, Changed Daily

Lemon Twist, Mint Leaf

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

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Desserts, Sweet Dishes, Cheese & Fresh Fruit

Cassata alla Siciliana

Ice Cream Trilogy with Candied Fruits

Tiramisu "Pick-Me-Up"

Espresso, Zabaglione Cream and Bittersweet Cocoa

Frutta e Frutti di Bosco Gratinati

Fruit and Berries in Sabayon Gratin, Pistachio Biscotti

Sugar-Free Mochaccino Semifreddo

Orange Ragout

Gelato allo Zabaglione

Gelato al Torroncino

Sorbetto al Limoncello di Sorrento

Artisan Cheeses, Walnut Bread, Cluster of Grapes

Grana Padano Blue Cheese Goat's Cheese Bel Paese

Sweet & Nutritious, Ecofriendly Fruits, Changed Daily

Lemon Twist, Mint Leaf

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Princess Love Boat Dream

Bittersweet Chocolate Mousse on Brownie Crunch

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Ice Cream Bombe "Diplomate"

Chocolate Sauce

Sweet Mud Pie

Calvados Anglaise

Mango Strudel

Lime Sauce, Mango Chips

Sugar-Free Chocolate-Tapioca Pudding

Whipped Cream and Almonds

Rhubarb Ice Cream

Rum & Raisin Ice Cream

Dark Cherry Sorbet

Artisan Cheeses, Walnut Bread, Cluster of Grapes

Morbier Goat's Cheese Bel Paese Jarlsberg

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