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(HO(OLATE MUD PIE

Our tempting interpretation of this regional Mississippi favorite

CROISSANT PUDDING PIE

Baked in a sweet bourbon custard, with spiced apple compote

MOCHACCINO CHEESE BRÛLEE

A marble of smooth rich coffee and delicate mocha-cheese brûlée

DUO VAAJANOISAA

Refreshing layers of berry and tropical passion fruit mousse

Spirited Selections

- 1282 Late Harvest Sauvignon Blanc, Vina Errazuriz, Chile
- 1345 Late Harvest Riesling, Pelee Island Windery, Ontario, Canada
- 1377 Port, Graham's Six Grapes
- 1399 Port, Dow's Vintage

*A Complete Reserve Wine List is Available Upon Request.

Specialty Coffees

Spirited Coffee Specialties

Coffees

BOAUT DEFICHL

Royal Caribbean's signature coffee cocktail. Grand Marnier, Irish Cream, Tuaca liqueur and

espresso.

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Irish whiskey, piping hot coffee, whipped cream

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HIOHI (OLLEE

Kahlúa, Brandy and a mount of whipped cream

DRANGE (OFFEE

Cointreau and whipped cream.

NAKI PERBA

Chambord raspberry liqueur and chocolate, topped off with piping hot coffee and fresh whipped cream

*All Coffees, Spirited Specialty Coffees and liquers are available at current bar pricing.



Royal Caribbean proudly serves Seattle's Best Coffee® featuring a Specialty Crafted Royal Carib-bean Blend (available in regular or decaffeinated) and Specialty Beverages. All beverages are served at current bar menu prices. Ask your waiter for details.

Menu is subject to change.

