
Blu Dining

Celebrity Millennium

Bering Sea & Transpacific Cruise - September 6th, 2019



Blu Dining

This was our first time in Blu in many years. In recent years we have booked mostly suites so we have dined in Luminae. In the times we have not booked suites we have chosen to purchase the dining package and dine almost exclusively in specialty restaurants with only the occasional visit to the MDR (main dining room). On this cruise we were excited to try Blu again and see how it has changed over the years. Given the long 15 day stretch we were hoping it would beat out expectations.



Blu Dining - The Final Review

We were very pleased with Blu during this cruise and it was exactly what we needed. We prefer the smaller restaurants and regular wait staff over the MDR. We of course prefer the flexibility of coming at our own time with Blu affords us to do. The restaurant was a large elongated space with windows to the right as you enter and booths to your left. Tables for 2 were rather close together but maneuvering around tables to be seated or leaving to use the restroom was never an issue.

We had the same two waiters most of the time on this cruise which were Proceso and Owenn. We also had the pleasure of Marly (Bar server) and Charllou assisting throughout dinner. Melvin was our sommelier and despite having to work the entire restaurant he was always able to take care of us, recommend wines that were not on the Blu menu and always kept our glass full. Marly kept our water glasses full the entire time as well and was always extremely cheerful and energetic.

We were happy with the food served in Blu. We were able to order off the MDR menu for both appetizers and entrees and took advantage of this on a couple nights. I got into the

habit of ordering escargot as an appetizer from the MDR menu. There were a couple nights when the entrees came out a bit cold for some at our table (mine were always fine) and one night the entree took a very long time to come out (this was on prime rib night when prime rib was ordered from the MDR).

We never eat breakfast but.... on this cruise, given we gained an hour many nights, we were up early and started eating breakfast in Blu. We really enjoyed the breakfast there and service was always quick and prompt. There was only one day that it took forever for our omelettes to come out of the kitchen but besides that we never had an issue. Our breakfasts were always very hot. The omelettes were quite good, though not as fluffy as I'm used to back at home. The orders were always correct and I always got exactly what I wanted inside. The "cheddar" cheese listed on the menu really seems like American cheese singles they put in there. Just a heads up if you are very specific about your cheddar! I loved the bacon and the sausage links, which I got almost every morning in Blu. Coffee was poured every minute throughout the restaurant so our cups were never empty.

While we started out just eating dinner by ourselves we slowly migrated to a table with our friends (new and old) so we were eating at a table of 6 or 7 depending on the night by the end of the cruise. They were very good at accommodating this and I know it was a hassle for them as sometimes we would make changes to the number of people last minute.

Our typical breakfast time was around 8:15am and our typical dinner time was around 8:30pm. The longest we had to wait for a table in Blu was on the second night and I think we waited around 12 minutes and this was because we were requesting a table with Processo. We were given a pager so we could go relax somewhere else and come back.

With regard to service, we were very happy with Blu. I know some of our friends had one night that was a misstep, but after switching to waiters Owenn and Proccesso on the other side of the restaurant I don't believe they had any more issues. We never had an issue getting wine or water quickly. We never had to wait long for someone to take our order. If we needed something the wait staff was always eat to signal. Both Owenn and Processo have been in the business for years so the basics of serving or removing plates, etc. were done professionally and properly.

Below you will see all the menus listed for the times we had dinner in Blu along with corresponding photos from those dinners. Please note a few dishes did come from MDR. You'll then see posted all the breakfast photos I took, which were not too many since I usually ordered the same thing the photos were becoming a bit repetitive, but if I saw any issues with the food I was going to document it but that didn't happen.

A few recommendations I would have for Blu and the staff. These are by no means glaring negatives or complaints but just some things we noticed.

Better Wine List: Melvin was fantastic is going off the standard list and getting us wine above the premium package. I think Celebrity should treat Blu the same as Luminae or Murano when it comes to the wine list and have better options above the package. It will only help increase their sales.

Selling of Specialty Restaurants in Blu during dinner I found a bit off putting. By no means was it done in a pushy manner, but it just felt a bit strange to be paying extra for Blu and having Le Petite Chef sold to me at dinner time. Now I understand that the waitstaff and the restaurant gets additional points for selling specialty dining, but I think there is a much better way to go about this.

Instead of trying to "sell" us on specialty, I think they could have achieved the same goal but with a more helpful approach. I would have liked them to say something along the lines of "I know you might be thinking of booking a specialty restaurant a night or two. Here is some information on them. If you're interested in booking I just wanted to let you know that we can handle it for you to make it easy. That way you're just dealing with us if you want to pick a time, change times, etc. and you don't have to worry about reaching out to anyone else on the ship. We'd be happy to take care of it for you." In an instance like this Blu could almost act as a concierge of sort for booking your specialty dining. You get the feeling of an added level of service and the restaurant still gets the added recognition of the booking. Win-Win and Blu comes out on top by having another "value add" under its belt.

That's really it...I really don't have any other recommendations from a macro perspective. I'd love to see Blu open a little later for breakfast. 9:30am would be great. While we made it this time almost every day that was mainly because we gained an hour most

days. Some more time would have been great. What about a brunch once per cruise? That actually could be really fun and something everyone would look forward to on a sea day. I know it would be havoc for the staff as much of the wait staff is in the MDR for lunch or even up in Ocean View, but it's just a fun thought.

NIGHTFALL L...
Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

ANGUS BEEF CARPACCIO* 
Black Truffle Aioli, Herb Salad, Garlic Chips

BLU CHEESE SOUFFLÉ 
Candied Anjou Pears, Port Wine Reduction

GRILLED CALAMARI
Shaved Fennel, Lemon Confit, Sourdough

VICHYSOISE
Seared Shrimp, Charred Leek Oil

ASPARAGUS CREAM SOUP
Mushroom Panna Cotta, Pancetta Crisp, Lemon Oil

BABY SPINACH SALAD 
Roquefort Cheese, Bloomed Craisins, Toasted Pecans,
Prosciutto, Black Pepper Emulsion

CAPRESE SALAD
Sliced Buffalo Mozzarella, Heirloom Tomato,
Pistachio Pesto, Balsamic Glaze

BLU SIGNATURE ENTREÉS

DIJON GLAZED SALMON SALAD*

Mizuna Greens, Pickled Vegetables

ROASTED CHICKEN BREAST

Green Lentil Blini, Wilted Spinach, Tomato-Garlic Emulsion

PAN-SEARED RED SNAPPER

Chorizo White Bean Cassoulet, Upland Cress

PAN-SEARED FILET MIGNON*

Celery Purée, Green Asparagus, Cabernet Confit Shallots

Olive Oil Beef Jus

ORECCHIETTE PASTA

Shiitake Mushrooms, Peas, Asparagus Tips, Smoked Pecorino

DAILY VEGETABLE

Baby Roasted Vegetables, Lemon-butter Sauce

DAILY VEGETABLE

Baby Poached Vegetables, Lemon-butter Sauce

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*

Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CONDRIEU, M. CHAPOUTIER, 'INVITARE', FR

RED: PINOT NOIR, FOLEY VINEYARDS, 'RANCHO SANTA ROSA'

BY THE GLASS

WHITE: CHARDONNAY, THE SEEKER, CENTRAL COAST, CA

RED: BORDEAUX BLEND, CLARENDELLE, BORDEAUX, FR







DULCE DE LECHE CREMA CATALANA
Infused Custard, Caramelized Sugar Topping

CHOCOLATE CHERRY TRIFLE
Devils Food Cake, Black Tea Chocolate Mousse

NO SUGAR ADDED
BANANA-BLUEBERRY CRÊPE
Warm Vanilla Sauce

ICE CREAM

VANILLA, CHOCOLATE, RUM-RAISIN, CHERRY-BRANDY

SORBET
Guava

LOW FAT FROZEN YOGURT
Plain or Vanilla Lychee

NO SUGAR ADDED
Vanilla Ice Cream

CLASSIC DESSERTS

NEW YORK CHEESE CAKE
Your Choice of Caramel, Chocolate, Strawberry,
Peach, Passion Fruit Toppings

APPLE PIE A LA MODE
Vanilla Ice Cream

CRÈME BRÛLÉE



NIGHTMARE ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

HEIRLOOM TOMATO SALAD

Balsamic, Pickled Shallot, Grilled Crostini

PICKLED BEET SALAD

Smoked Chicken Breast, Frisée, Curry Emulsion

MACADAMIA NUT CRUSTED SEA SCALLOPS*

Sweet Pea Puree, Fennel Salad, Pink Grapefruit Emulsion

ROASTED RED BEET BISQUE

Fennel, Crème Fraîche

CREAMY CRAB BISQUE*

Flying Fish Caviar, Scallions

SESAME CRUSTED TUNA SALAD*

Soy Beans, Soba Noodles, Soy Vinaigrette

SPINACH SALAD

Goat Cheese Dressing, Walnuts, Pomegranate Seeds

BLU SIGNATURE ENTREES

GRILLED OCTOPUS SALAD

Arugula, Pumpkin Seeds, Radish, Lemon Vinaigrette

SHERRY GLAZED PHEASANT BREAST *BH*

Oven Roasted Tomatoes, Crispy Paprika Smoked Potatoes

PAN-SEARED PACIFIC SALMON* *BH*

Green Lentils, Curried Pickled Vegetable, Frisée, Lemon Mosto Emulsion

HERB CRUSTED RACK OF LAMB* *BH*

Braised Lamb Shoulder in Crispy Phyllo, Green Pea Mélange, Fingerling Potatoes, Pinot Noir Sauce

TRUFFLE RICOTTA GNOCCHI*

Black Truffle, Poached Egg, Scallions

DAILY VEGETABLE

Leek Vegetable Tart, Sweet Bell Pepper Coulis, Asparagus, Mushrooms

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

HERB CRUSTED RACK OF LAMB* 

Braised Lamb Shoulder in Crispy Phyllo, Green Pea Mèlange,
Fingerling Potatoes, Pinot Noir Sauce

TRUFFLE RICOTTA GNOCCHI*

Black Truffle, Poached Egg, Scallions

DAILY VEGETABLE

Leek Vegetable Tart, Sweet Bell Pepper Coulis, Asparagus, Mushrooms

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*

Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CHARDONNAY, CAKEBREAD CELLARS, NAPA VALLEY, CA

RED: CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY, CA

BY THE GLASS

WHITE: SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA

RED: SHIRAZ, GRANT BURGE, '5TH GENERATION', BAROSSA, AU

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2016

penner~Ash

Willamette Valley
PINOT NOIR









BOTANICAL BLISS

Ketel One Vodka, Pimm's, Lime, Fresh Raspberries, Ginger Beer

NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

CHILLED LOBSTER SALAD*

Shaved Hearts of Palm, Lemon Herb Aioli, Black Caviar

ALMOND CRUSTED BAKED BRIE

Organic Pepper Jelly

SPANISH STYLE POACHED EGG*

Crispy Potato, Serrano Ham, Parsley Salad

SWEET YELLOW CORN VELOUTÉ

Chile Oil, Cilantro, Chorizo

SMOKED "BLOODY MARY" GAZPACHO

Heirloom Tomato, Celery Leaf

CANNELLINI BEAN AND GRILLED ASPARAGUS SALAD

Citrus Sesame Dressing

WILD WATERCRESS SALAD

Walnut Bread Crouton, Black Pepper-Cranberry Dressing

BLU SIGNATURE ENTREES

GRILLED NEW YORK STEAK SALAD*
Mixed Green Salad, Herb Vinaigrette

TURKEY BREAST ROULADE
Sautéed Spinach, Fig Preserve, Prosciutto, Natural Pan Reduction

BROILED DORADE 
Sautéed Artichokes, Sauce Niçoise, Arugula Salad, Lemon Confit

CABERNET BRAISED SHORT RIBS 
Horseradish Mashed Potato, Red Onion Marmalade,
Brioche Croutons, Haricots Verts

SMOKED CHICKEN BREAST
Orzo, Basil, Parmesan Cream

DAILY VEGETABLE
Basil Ricotta Lasagna, Portabella Mushroom, Pesto

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

SMOKED CHICKEN BREAST
Orzo, Basil, Parmesan Cream

DAILY VEGETABLE
Basil Ricotta Lasagna, Portabella Mushroom, Pesto

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CHARDONNAY, GRGICH HILLS, NAPA VALLEY, CA

RED: PINOT NOIR, PENNER ASH, 'ESTATE'

BY THE GLASS

WHITE: RIESLING KABINETT, J. & H. SELBACH, 'TRUTTA FARIO'

RED: ZINFANDEL, QUIVIRA, DRY CREEK VALLEY, CA

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 ORIGINAL FAVORITE









Ketel One Vodka
NIGHTFALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

GRILLED TAMARIND GLAZED QUAIL BH
Sour Cherry Gastrique, Tabbouleh Salad

LUMP CRAB MARTINI* BH
Masago, Avocado, Cucumber, Crispy Spiced Boondi

EGGPLANT TAPENADE
Grilled Bread, Niçoise Olives, Lemon Confit

WHITE GAZPACHO
Toasted Almonds, Green Grapes, Smoked Bacon

ROASTED BUTTERNUT SQUASH BISQUE
Shredded Pork Belly, Charred Corn

KALE CAESAR
Shaved Parmesan, Focaccia Crouton, Caesar Dressing

SHAVED FENNEL AND CITRUS SALAD BH
Baby Mâche, Blood Orange Emulsion

BLU SIGNATURE ENTREÉS

GRILLED LAMB CHOP SALAD*

Rocket, Goat Cheese, Red Onion, Roasted Red Peppers, Balsamic Glaze

POMEGRANATE GLAZED DUCK BREAST*

Crispy Seared Duck Leg, Grilled Radicchio, Wild Rice Pilaf, Star Anise Sauce

TUNA POMODORO*

Spinach Ricotta Gnudi, Kalamata, Blistered Tomato Ragoût

GRILLED RIBEYE STEAK*

Warm White Bean Truffle Salad, Natural Jus

FETTUCCINI VONGOLE

Manila Clams, Chardonnay Clam Broth

DAILY VEGETABLE

Cannellini Bean Cassoulet, Grilled Baguette, Celery Root Rouille

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

FETTUCCINI VONGOLE

Manila Clams, Chardonnay Clam Broth

DAILY VEGETABLE

Cannellini Bean Cassoulet, Grilled Baguette, Celery Root Rouille

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*

Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: PINOT GRIS, ELK COVE, OR

RED: TOSCANA ROSSO, IL FAUNO DI ARCANUM, IT

BY THE GLASS

WHITE: CHARDONNAY, CELEBRITY CRUISES, 'ELEGANCE', CA

RED: CABERNET SAUVIGNON, DECOY, SONOMA COUNTY, CA











Fresh Strawberry, Veuve Clicquot Rich

STARTERS

SAN DANIELE PROSCIUTTO

Smoked Ricotta, Micro Mâche, Fig Preserve

SEAFOOD CEVICHE*

Scallops, Shrimp, Cucumber, Pickled Ginger, Tomato, Sesame

SNOW CRAB AVOCADO TIMBALE

Arugula, Grape Tomato

MOROCCAN SPICED CHICKEN CHICKPEA SOUP

Lemon Crème Fraîche, Green Pea Shoots

NEW ENGLAND CHOWDER

Potatoes, Corn, Bacon

CHICORY SALAD

Endive, Walnut, Honey Vinaigrette

ICEBERG LETTUCE SALAD

Toasted Almonds, Warm Bacon Vinaigrette

BLU SIGNATURE ENTREÉS

SEARED DUCK BREAST*

Wilted Chard, Farro Risotto, Black Cherry Jus

SLOW BRAISED COLORADO LAMB SHANK

Grilled Merguez Sausage, Saffron Couscous, Glazed Carrot au Jus

GRILLED SALMON FILET*

Tomato White Wine Broth, Roasted Garlic, Fennel, Toasted Focaccia

CRACKED PEPPERCORN CRUSTED TUNA SALAD*

Watercress, Dijon Vinaigrette

PUMPKIN GNOCCHI

Sautéed Arugula, Sun-Dried Tomatoes,
Marinated Artichokes, Basil Pesto, Goat Cheese

DAILY VEGETABLE

Heirloom Tomato Tart, Avocado, Casava

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

ROASTED CHICKEN BREAST

DAILY VEGETABLE

Heirloom Tomato Tart, Avocado, Casava

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*

Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: GARNATXA BLANCA, SCALA DEI, 'LES BRUGUERES' PRIORAT, ES

RED: CAYMUS 'SPECIAL SELECTION', NAPA VALLEY, CA

BY THE GLASS

WHITE: SAUVIGNON BLANC, BENZIGER, NORTH COAST, CA

RED: ZINFANDEL, QUIVIRA, DRY CREEK VALLLEY, CA

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NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

GRILLED VEGETABLE CAPONATA

Pine Nuts, Feta Cheese

CITRUS CURED SALMON* ~~BH~~

Shaved Baby Fennel, Chives, Sprouts

CRISPY BOURSIN CHEESE ~~BH~~

Roasted Red Peppers, Toasted Cashew Dressing

CHILLED PUMPKIN SOUP ~~BH~~

Duck Confit, Lemon Zest

SWEET RED BELL PEPPER SOUP

Corn, Shrimp Ragoût

MIXED GREEN SALAD

Heirloom Tomatoes, Marinated Feta, Toasted Pumpkin Seeds

PEAR WALDORF SALAD

Celery, Romaine, Sultanas, Walnuts, Creamy Dressing

BLU SIGNATURE ENTREÉS

TURKEY PAILLARD SALAD **BH**

Sweet Potatoes, Baby Greens, Cranberry Vinaigrette

PAN-SEARED PHEASANT BREAST **BH**

Braised Buttered Brussel Sprouts, Aromatic Honey Barbeque Sauce

PAN ROASTED SEA BREAM **BH**

Grilled Artichokes, Roasted Eggplant, Red Pepper Coulis

BROWN SUGAR PORK TENDERLOIN*

Aged Cheddar Polenta, Wilted Swiss Chard, Crispy Shallots

LUMP CRAB AND MOREL MUSHROOM RISOTTO

Green Asparagus, Lemon Zest, Parmesan Coulis

DAILY VEGETABLE

Whole Wheat Penne, Lemon, Artichoke, Pine Nuts

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: ALBARINO, TERRAS GAUDA ALBARIÑO, ABADIA SAN CAMPIO

RED: MERLOT, BENZIGER, SONOMA COUNTY, CA

BY THE GLASS

WHITE: CHARDONNAY, CELEBRITY CRUISES, 'ELEGANCE', CA

RED: MALBEC, TAPIZ JOVEN, MENDOZA, AR

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NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

GRILLED CHICKEN SALAD

Orange, Bibb Lettuce, Chives

CHILLED SEAFOOD CUCUMBER SALAD*

Wonton Crisps, Saffron Vinaigrette

SAUTÉED FISH CAKES *BH*

Pressed Avocado, Wilted Greens, Chili Oil

GRILLED SPANISH OCTOPUS

Brava Sauce, Artichoke Hearts, Fennel Pollen

ANDALUSIAN GREEN LENTIL SOUP

Chorizo, Carrot, Pearl Onion

CHILLED CREAMY CELERY ROOT SOUP* *BH*

Caviar, Crispy Potato Chips

MEDITERRANEAN SALAD *BH*

Crispy Pita Chips, Pepper, Pomegranate Vinaigrette

GRILLED SQUASH SALAD

Basil Vinaigrette, Pine Nuts, Feta

BLU SIGNATURE ENTREÉS

FIVE SPICED CRUSTED TUNA* 
Grilled Asparagus, Horseradish Mashed Potatoes,
Sautéed Mushrooms, Natural Jus

CINNAMON DUCK CONFIT
Butternut Squash Purée, Parsnips, Carrots

BOUILLABAISSE
Lobster Saffron Broth, Shrimp, Mussels, Calamari

HONEY GLAZED ANGUS BEEF MEAT LOAF 
Sautéed Green Beans, Potato Mousse

MOREL MUSHROOM RISOTTO
Chicken, English Peas, Parmesan

DAILY VEGETABLE
Eggplant Roulade, Honey, Sherry Vinegar

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*

Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: RIESLING, BRÜNDLMAYER, 'KAMPLER TERRASEN'

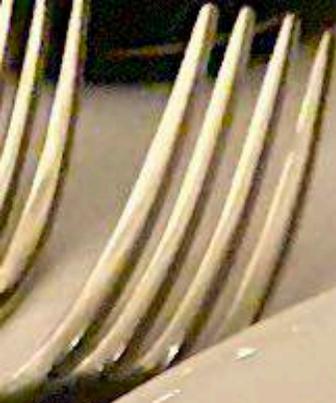
RED: RED BLEND, ABADIA RETUERTA, SARDON DEL DUERO, ES

BY THE GLASS

WHITE: SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA

RED: TEMPRAÑILLO, TORRES, 'IBERICOS', RIOJA, ES

*Consuming raw or undercooked









BOTANICAL BLISS

Ketel One Vodka, Pimm's, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

SMOKED SALMON TARTARE*

Creamy Champagne Dill Dressing, Seeded Lavash

SAUTÉED ESCARGOT 

Parsley Herb Spaetzle, Smoked Pancetta, Roasted Garlic

CRISPY CORN FRITTERS 

Scallion-Avocado Chutney, Sun-Dried Tomato Aioli

RICOTTA TORTELLINI CHICKEN SOUP

Charred Carrots, Chervil

TUSCAN ACQUACOTTA SOUP*

Poached Egg, Crispy Pancetta, Grilled Onion

ARUGULA SALAD

Hearts of Palms, Feta Cheese, Sun-Dried Tomato,
Toasted Pine Nuts, White Balsamic Emulsion

FENNEL ORANGE SALAD

Watercress, Walnut Vinaigrette

BLU SIGNATURE ENTREÉS

CURED MALLARD DUCK BREAST SALAD* 
Baby Hydro Greens, "Plantain Croutons"

ROASTED WILD CORNISH HEN 
Crispy Okra, Smoked Tomato Chutney, Natural Jus

SEARED BARRAMUNDI
Green Olive Salad, Warm Carrot Fennel Fricassee, Parsnip Purée

SLOW ROASTED PRIME RIB* 
Charred Mediterranean Red Peppers,
Pecorino Mac and Cheese "Croquette"

SHORT RIB MANICOTTI
Arrabbiata Sauce, Parmesan, Crispy Shallots

DAILY VEGETABLE
Butternut Squash Tart, Goat Cheese, Ancho, Pepitas

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: GAVI, BROGLIA, 'LA MEIRANA', PIEDMONT, IT

RED: CABERNET SAUVIGON, BENZIGER, THREE BLOCKS

BY THE GLASS

WHITE: CHARDONNAY, CELEBRITY CRUISES, 'ELEGANCE', CA

RED: CARMÉNÈRE, MONT GRAS, VALLE DE COLCHAGUA, CL

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 ORIGINAL FAVORITE











DESSERTS

FLAMBÉED CRÊPÈS SUZETTE

Served with Grand Marnier
Caramel Sauce

BITTERSWEET CHOCOLATE FONDANT

Caramelized Banana, Candied Almonds, Raspberry Coulis

NO SUGAR ADDED

CHIQUITA "MILLEFEUILLE" BANANA NAPOLEON

Chocolate Custard, Exotic Fruit Sauce

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE, DULCE DE LECHE

SORBET

Cassis

LOW FAT FROZEN YOGURT

Plain or Strawberry

NO SUGAR ADDED

Chocolate Ice Cream

CLASSIC DESSERTS

NEW YORK CHEESE CAKE

Your Choice of Caramel, Chocolate, Strawberry,
Peach, Passion Fruit Toppings

APPLE PIE A LA MODE

Vanilla Ice Cream

CRÈME BRULÉE

CHOCOLATE CAKE

Dulce de Leche, Chocolate Fudge

Coriander, Green Chartreuse, Soda

SPICE MARKET

Bombay Sapphire Gin, Lemon, Chinese 5 Spices,
Grapefruit, Thai Bitter, Soda

BOTANICAL BLISS

Ketel One Vodka, Pimm's, Lime, Fresh Raspberry, Ginger Beer

NIGHTFALL ELIXIR

Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

SNAPPER AVOCADO CEVICHE*

Chili Oil, Sour Orange Dressing

GOAT CHEESE SOUFFLÉ

Pickled Mustard Seeds, Shaved Asparagus Salad

CRISPY SHRIMP FEUILLE DE BRICK

Frisée, Green Apples, Tangerine Curry Dressing

COUNTRY STYLE CHICKEN SOUP

Parsnip, Green Peas

PORTUGUESE CALDO VERDE

Kale, Chorizo

SHAVED ROMAINE SALAD

Apple, Cabbage, Orange Honey Vinaigrette

ROAST HEIRLOOM BEET SALAD

Pickled Shallots, Toasted Almond Pesto

BLU SIGNATURE ENTREÉS

FENNEL CRUSTED PORK BELLY SALAD
Olive Romesco, Fennel Pollen, Manchego

ROASTED HALF POUSSIN 
Sugar Cane Infused Brown Rice, Grilled Pineapple,
Fresh Coriander, Natural Jus

BLACKENED AHI TUNA* 
Forbidden Rice, Baby Bok Choy, Spicy Onion,
White Sesame Seed Vinaigrette

GRILLED STEAK FRITES*
"Salt and Vinegar" Home Fries, Sautéed Spinach,
Brown Butter Bearnaise

PAN ROASTED VEAL CHOP* 
Mascarpone Gnocchi, Sauteed Leeks, Mustard Emulsion

DAILY VEGETABLE
Basil Risotto, Toasted Pine Nuts, Tomato Concasse

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Brown Butter Bearnaise

PAN ROASTED VEAL CHOP* 
Mascarpone Gnocchi, Sauteed Leeks, Mustard Emulsion

DAILY VEGETABLE
Basil Risotto, Toasted Pine Nuts, Tomato Concasse

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*
Lightly Broiled

ROASTED CHICKEN BREAST
Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*
Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: POUILLY FUMÉ, JC CHATELAIN, 'LES CHAILLOUX', FR

RED: SYRAH, BENZIGER, STONE FARM

BY THE GLASS

WHITE: SAUVIGNON BLANC, EMMOLO, NAPA VALLEY, CA

RED: CABERNET SAUVIGNON, WENTE VINEYARDS, 'HERITAGE BLEND', CA

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

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

 ORIGINAL FAVORITE









Fresh Strawberry, veuve Clicquot

STARTERS

SEAFOOD TERRINE SALAD

Crispy Chick Peas, Herb Vinaigrette

CRISPY SWEETBREADS

Applewood Smoked Bacon, Fried Tomatoes,
Shallot-Banyuls Reduction

WILD MUSHROOM ARANCINI

Manchego, Leek Puree

CRAWFISH BISQUE

Cajun Crème, Andouille Sausage

CREAMY ZUCCHINI AND COCONUT MILK SOUP

Jalapeno, Mint

HONEY GLAZED TURKEY COBB SALAD

Diced Avocado, Hickory Smoked Bacon, Honey Dijon Dressing

FIELD GREENS SALAD

Roasted Vidalia Onion, Meyer Lemon Dressing, Feta

BLU SIGNATURE ENTREÉS

MISO HONEY GLAZED SALMON SALAD*

Tossed Asian Green Salad, Sweet Ginger Dressing

ROASTED TURKEY BREAST

Marble Rye Stuffing Soufflé, Orange Cranberry Compote,
Haricot Verts

SEARED HALIBUT*

Farro Risotto, Herb Salad, Lemon Emulsion

BRAISED BEEF SHORT RIBS

Collard Greens, Mango Chutney, Ginger Spiced Phyllo Crisp

YUKON GOLD AND MASCARPONE GNOCCHI

Sweet Yellow Corn, Sautéed Morels, White Truffle Oil,
Parsley Cream Sauce, Manchego Cheese

DAILY VEGETABLE

Brie and Fresh Mozzarella "Mac and Cheese",
Roma Tomatoes, Parmigiano Herb Crumb

TIMELESS CLASSICS

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*

Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: CÔTE DU RHÔNE BLANC, DOMAINE DE LA BASTIDE, FR

RED: MALBEC, PASCUAL TOSO, MAIPÚ, AR

BY THE GLASS

WHITE: PINOT GRIGIO, CORTE GIARA, DELLE VENEZIE, IT

RED: MALBEC, TAPIZ JOVEN, MENDOZA, AR

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DESSERTS

BEGGAR'S PURSE

Strawberries, Bananas, Candied Lemon

BLUEBERRY-APPLE TURNOVER

Delicate French Turnover, Seasoned Apples, Blueberries

NO SUGAR ADDED

"PARIS MEETS NEW YORK" ÉCLAIR

Cheesecake Cream, Berry Sauce

ICE CREAM

VANILLA, STRAWBERRY, CHOCOLATE OR RASPBERRY

SORBET

Orange

LOW FAT FROZEN YOGURT

Plain or raspberry

NO SUGAR ADDED

Strawberry Ice Cream

CLASSIC DESSERTS

NEW YORK CHEESE CAKE

Your Choice of Caramel, Chocolate, Strawberry,
Peach, Passion Fruit Toppings

APPLE PIE A LA MODE

Vanilla Ice Cream

CRÈME BRULÉE

CHOCOLATE CAKE

Dulce de Leche, Chocolate Fudge







NIGHT FALL ELIXIR
Ketel One Vodka, PX Sherry, Maple, Lemon,
Fresh Strawberry, Veuve Clicquot Rich

STARTERS

WARM GOAT CHEESE NAPOLEON

Eggplant Chips, Tomato Chutney, Opal Basil Salad

CHARRED SUGAR SNAP PEAS

Buttermilk Chili Aioli, Orange Zest

CRISPY CRAB CAKE

Baby Arugula, Smoked Tomato Vinaigrette

ROASTED TOMATO FENNEL BISQUE

Asiago Grilled Cheese Crouton

SPICY ROASTED PLANTAIN SOUP

Green Chiles, Cilantro

ENDIVE AND APPLE SALAD

Walnuts, Gorgonzola, White Balsamic Herb Vinaigrette

BLU CAESAR SALAD

Parmesan, Sprouts, Tofu, Creamy Smoked Garlic Dressing

BLU SIGNATURE ENTREÉS

SAUTÉED VEAL SCALOPPINI 
Lemon Herb Salad

PHYLLO CRUSTED CHICKEN PAILLARD 
Sautéed Artichokes, Kalamata Olives, Spinach,
Preserved Tomatoes, Saffron

OVEN ROASTED LOBSTER TAIL 
Whole Lobster Tail, Saffron Tomato Rice,
Asparagus, Lemon Beurre Blanc

NEW YORK PEPPER STEAK*
Green Peppercorn Sauce, Caramelized Cipollini Onions,
Garlic Mashed Potato

ANGUS BEEF STUFFED PASTA SHELLS
Black Truffle Whipped Ricotta, Shaved Reggiano

DAILY VEGETABLE
Artichoke Heart Fricassee, Carrot, Beet Infused Couscous

TIMELESS CLASSICS

SERVED WITH MASHED POTATOES & SEASON VEGETABLES

ATLANTIC SALMON FILET*

Lightly Broiled

ROASTED CHICKEN BREAST

Marinated with Thyme, Garlic

NEW YORK STRIP STEAK*

Grilled, Topped with Herb Butter

YOUR SOMMELIER RECOMMENDS

WHITE: LOUIS JADOT, PULIGNY-MONTRACHET, FR

RED: HESS COLLECTION, 'BLOCK 19 CUVEE', MT. VEEDER, CA

BY THE GLASS

WHITE: CHARDONNAY, MER SOLEIL, SANTA LUCIA HIGHLANDS, CA

RED: BORDEAUX BLEND, CLARENDELLE, BORDEAUX, FR

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THE "CRACKED" EGG

FRESH EGG BENEDICT

Toasted English Muffin, Sautèed Spinach, Ham, Hollandaise Sauce

ASPARAGUS FRITTATA

Fresh Herbs

TWO FARM FRESH EGGS*

Prepared To Your Liking

OMELET YOUR WAY - WHOLE OR EGG WHITE

SELECTION OF: Virginia Ham, Tomato, Spinach, Smoked Salmon*, Sweet Bell Peppers, Red Onion, Scallions, Mushrooms, Cheddar Cheese, Provolone, Asparagus, Sun Dried Tomato, Parsley Smoked Salmon*

BREAKFAST SIDES

Bacon, Sliced Ham, English Back Bacon, Baked Beans, Breakfast Sausage, Roasted Tomato, Sautèed, Mushrooms, Steamed Tofu

JUICES-SMOOTHIES

MUESLI

FRUIT AND CHEESE PLATE

COLD CUTS AND CHEESE COMBINATION

SMOKED SALMON PLATE*

Capers, Red Onion, Chopped Egg

BAKERY & GRIDDLE

FRESHLY BAKED DANISH, CROISSANTS AND MUFFINS

BERRY-PECAN PANCAKES OR
VANILLA BUTTERMILK PANCAKES

Choice of Vermont Maple Syrup, Wild Berry Compote

FRENCH TOAST

Muddled Fresh Berries

TOAST - WHEAT, RYE, WHITE, ENGLISH MUFFIN, BAGEL

THE "CRACKED" EGG

FRESH EGG BENEDICT

Toasted English Muffin, Sautéed Spinach, Ham, Hollandaise Sauce

ASPARAGUS FRITTATA

Fresh Herbs

TWO FARM FRESH EGGS*

Prepared To Your Liking

OMELET YOUR WAY - WHOLE OR EGG WHITE

SELECTION OF: Virginia Ham, Tomato, Spinach, Smoked Salmon*, Sweet Bell Peppers, Red Onion, Scallions, Mushrooms, Cheddar Cheese, Provolone, Asparagus, Sun Dried Tomato, Parsley Smoked Salmon*

BREAKFAST SIDES

Bacon, Sliced Ham, English Back Bacon, Baked Beans, Breakfast Sausage, Roasted Tomato, Sautéed, Mushrooms, Steamed Tofu

JUICES-SMOOTHIES

FRESH ORANGE, FRESH GRAPEFRUIT

BREAKFAST SIDES

Bacon, Sliced Ham, English Back Bacon, Baked Beans, Breakfast Sausage, Roasted Tomato, Sautéed, Mushrooms, Steamed Tofu

JUICES-SMOOTHIES

FRESH ORANGE, FRESH GRAPEFRUIT

CRANBERRY - PRUNE - APPLE

BLU BERRY BLAST

Pomegranate Juice, Wild Berry Yogurt

CITRUS OBSESSION

Fresh Orange Juice, Banana, Yogurt, Soy Milk

STRAWBERRY SWIRL BANANAS

Soy Milk, Non Fat Plain Yogurt

MANGO MADNESS

Mango, Peach Purée, Passion Fruit, Yogurt

Breakfast Blu















