



Visit any of our Specialty Restaurants for details or call ext. 4707 between 9:00am to 5:00pm.

To know more about special events for this cruise, please visit any of our specialties or call us at 4707.

**LE PETIT CHEF • TUSCAN GRILLE • SUSHI ON FIVE**

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**Beverage Packages**

Celebrity cruises is proud to offer you the ultimate in value and convenience. Whether cooling off with unlimited soda refills by the pool, or sipping a new varietal from our wine selection, celebrity's beverage packages offer a host of options.

**Upgrade your beverage package from Classic to Premium for only \$10/day.**

• Premium	\$69*
• Classic	\$59*
• Premium Non-Alcoholic	\$22*
• Classic Non-Alcoholic	\$18*
• Bottled Water	\$16*
• Soda Package	\$9*

\*per day plus 20% gratuity

**Terms and Conditions**

The packages are available for purchase throughout the day in all Bars and Lounges. Packages must be utilized one drink at a time. Cancellation deadline is on the first day of embarkation. Abuse of beverage packages may result in the loss of package privileges. 20% gratuity will be automatically added to your check.

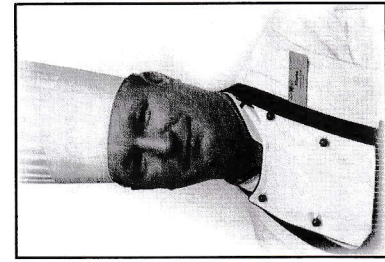


**ハートビート・オブ・ザ・オペレーション  
ギャレーツアーズ**

船内の裏側:ギャレーを少しのぞいてみませんか?  
フード&ビバレッジのエグゼクティブシェフが皆様をご案内します。

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**エグゼクティブシェフ:シエーン・ストライコ**



カナダのトロント出身のシエーン・ストライコシェフは、15歳の時に有名なラッセル・ブラウンシェフのもとで見習いを始め、そこでフランスのクラシック料理とアールヌーボー料理を学びました。シエーンシェフは、マッドブリックワイヘキ島やフェアモントサボイロンドンなどの有名な場所で働いており、王室や国会議員、パリのエスコフィエ協会などでも働いておりました。2011年、シエーン・シェフは、ローヌとアルザスの名門ヴァンガード・オブ・カリナリー・フュージョン・アンド・ワインペアリング料理大会で優勝し、新進気鋭のシェフに指名されました。

# ギャレー消費量

以下にギャレーにて使用する消費量をまとめました。皆様もどれくらいの食料が消費されているか、興味のあると思います。セラブリティレミアムのエグゼクティブシエフは、食事を準備するために24時間年中無休で働く122人の料理人、シエフ、清掃員を統率しております。スタッフは4人のエグゼクティブ・スーシェフと6人のスーシェフのチームによって管理されています。

海での平均1日の食事は、お客様と乗組員を合わせて最大9000食の料理を準備し、提供しています。クルーズ中に皆様が毎日楽しくお食事をしていただけよう、魅力的なお食事を準備するよう努めております。参考までに、平均7日間のクルーズでどれくらい消費されているのかを表にしてみました。かの消費量をまとめました。

テンダローイン	約1361 kg.	バター	約1225 kg.
鶏	約4536 kg	ジャガイモ	約6350 kg.
鶏の胸肉	約726 kg.	玉ねぎ	約816 kg.
子羊のカルビ	約1180 kg.	人参	約726 kg.
豚ロース肉	約771 kg.	レタス	約454 kg.
ロブスター	約363 kg.	クッキー	約1089 kg.
サーモン	約680 kg.	アイスクリーム	約2461 Ltr.
ツナ	約1270 kg.	フルーツ	約27216 kg.
クリーム	1500 Ltr.	s.	
玉子	2200 Dz.		

## At A Glance

### Martini Bar & Crush

On the totally cool, ice-topped bar, our talented bartenders put on a high-energy show preparing an intriguing menu of classic and contemporary martinis. Sit back in the contemporary plush high-back chairs while listening to up-tempo tunes and enjoy rare vodkas and a portfolio of fine caviars.

### Cellar Masters Wine Bar

Immerse yourself in the culture specially selected wines and beers within the inviting atmosphere of Cellar Masters, our wine and beer bar. Features over 100 wine choices from South America, Spain, France, Italy, Germany, Portugal, USA, New Zealand, Australia... with addition of more than 40 international well known choices of beers.

### Tuscan Grille

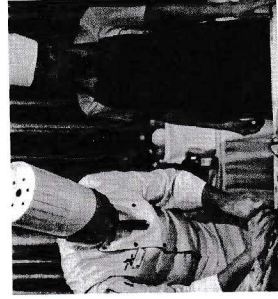
An Italian steakhouse with a nouveau twist: The traditional style and artisanal flair of Italy, with contemporary influences, and the cuisine served in abundance.

### Sushi on Five

Features our new Japanese pop up concept restaurant—Sushi on Five, Deck 5. Join us for hand-rolled sushi, sashimi, delicious ramen noodles, and a wide selection of specialty sake and Japanese beer.

### Le Petit Chef

Celebrity Cruises has brought the tabletop to life at Qsine with Le Petit Chef. It's an immersive fusion of entertainment and dining like nothing you've ever experienced.



## Culinary Events

### Chef's Table\*\*

Excite the Senses' Chef's Table Event is offering to our Guests a great opportunity to dine with one of our Senior Officers and have dinner prepared table side by the Executive Chef. This is a great opportunity for a select few, as space is limited. Once per cruise only.

### Luncheon in Specialty Restaurants\*\*

World-class cuisine lunch à la carte. Your opportunity to enjoy a specially designed menu served at lunch time in our amazing specialty restaurants. Dine like a celebrity in an intimate setting with exquisite service. Make your reservation at ext. 4707.

### World Wine Tour\*\*

Visit distant vineyards using just your palate and a glass as you sample 12 different wines from 6 countries. Plus, bid to take home fantastic wines at incredible prices.

### Privé Wine & Cheese Tasting\*\*

Wine and cheese are two of life's great culinary pleasures, and finding the perfect match can be a delicious endeavor. In this seminar you will taste high end wines and selected artisanal cheeses from our Tuscan Restaurant.

### Riedel® Wine Crystal Workshop\*\*

Experience the difference high-end glassware makes to a glass of wine. Learn about glassware made for each varietal and reasons behind the design.

### The Macallan Scotch Tasting Experience\*\*

From Place and Production, to people and passion. The Macallan is the result of such defining mastery and intricacy; it's unmatched and peerless in each and every way.

### Jack Daniels Tasting\*\*

Come and enjoy "Modern Luxury" with the palate pleasing properties of your favorite Bourbon. The bar team's art and patient techniques are shared in this unusual tasting here onboard Celebrity Millennium which will enhance your knowledge and pleasure of Bourbon.

### Single Malt Tasting\*\*

Join us on this journey of "Modern Luxury" tasting some of the finest Single Malt Scotch Whisky. The reason it's been the water of life for centuries is because pretty much any way you drink it, it tastes fantastic.

For the time and location of the events, please refer to Celebrity Today, your daily program. \*\* Fee applies.