



## Specialty Restaurants

### Qsine®\*

6:00pm – 10:00pm | Deck 11

Awaken your inner foodie on a culinary journey in our Uniquely Unordinary Restaurant, that delivers elements of surprise and delight.

*Uniquely unordinary experience and I-pod menu; Sharing concept inspired and 20 different palate pleasers, nothing is served on plate; Each dish has elements of surprise artfully presented from all over the world: Angus Tacos, Lava Crab, Lobster Escargot and Strawberry fields.*

### The Olympic\*

6:00pm – 10:00pm | Deck 3

Impeccable service, classic design, world-class cuisine with tableside lobster presentation and expansive selection of artisanal cheeses from around the world.

*Signature Restaurant with Tableside flambé; Cooking and carving; French contemporary cuisine with Mediterranean flair: Olympic Lobster, Chateau-Briand, Dover Sole, Crêpe Ballon Rouge.*

### Bistro on Five\*

11:00am – 12 Mid | Deck 5

The attentive waitstaff will introduce you to the globally inspired crêpes on the menu and the panini, soups, salads and desserts that are featured as well.

*Like a French café; Freshly made globally inspired crêpes and panini; Soups, salads, desserts; Reservations are not required for this restaurant.*

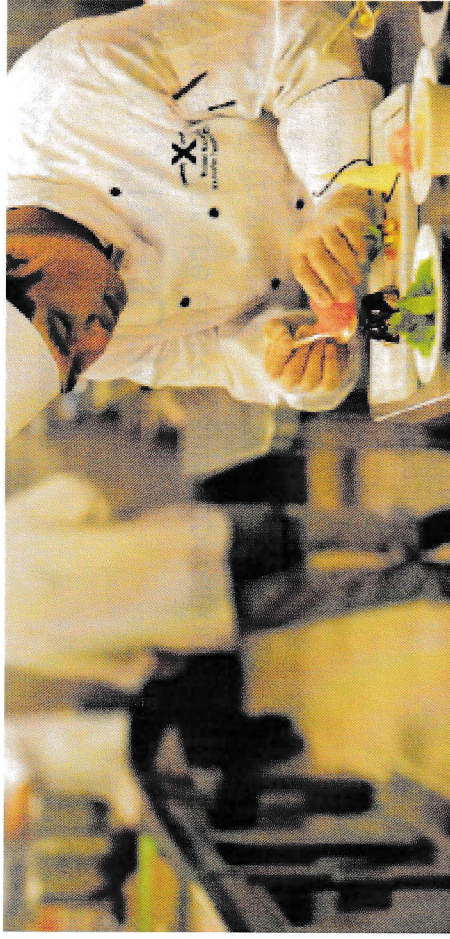
Call ext. 4707 to make your reservation.

\* Cover charge applies

# Celebrity Life<sup>SM</sup> Activities

## Heartbeat of the Operation

Join our chefs in a 'Behind The Scenes' look into our Culinary Playground



Your Hosts:

**Mihai Olaeriu**, Food & Beverage Director  
**Michael Fernandes**, Executive Chef

Celebrity **X** Cruises®

# Culinary and Taste Events

## Celebrity Vineyard Wine Series:

- Celebrity's World Wine Tour & Auction
- Food & Wine Pairing
- Riedel® Wine Crystal Comparative Workshop

## Art of Food Series:

Consisting of interactive cooking experiences and showcases.

- A Taste of Millennium
- Top Chef at Sea
- Various Cooking Demonstrations

## Specialty Restaurant Events:

- Cellar Master's Dinner
- Chef's Table
- Olympic and Qsine® Specialty Lunch

**Call ext. 4707 to make your reservation.**

## Executive Chef

Responsible for the entire Galley Operation

### Michael Fernandes

Michael was born in Mumbai, India. He developed his passion for cooking in his early childhood preparing family meals together with his mother. Michael completed his education from the Indian Institute of Hotel Management & Catering Technology. His career began in 1993 as a Chef Trainee with Ramada Hotels, Mumbai. His career and talents progressed while working for many prominent 5-Star hotels in Dubai, U.A.E.. In 1998, Michael joined Celebrity Cruises as a Comis Chef de Cuisine - and with the triple-threat combination of dedication, hard work and obvious culinary 'gifts' - he has risen to the highest culinary position as Executive Chef on the Celebrity Millennium.



## Heartbeat of the Operation - Galley Tour

Below we have compiled a fact sheet from the Heart of the Operation that we hope you find informative as well as interesting. Our Executive Chef on the Celebrity Millennium has a brigade of 122 Cooks, Chefs and Cleaning personnel working 24/7 to prepare your meals. The brigade is managed by a team of 4 Executive Sous-Chefs, and 6 Sous Chefs. On an average day at sea we prepare and serve up to 9000 dishes for our guests and crew. Throughout our voyage we will prepare many tempting and exciting dishes for you to enjoy. We have summarized some consumption figures based on an average 7 day cruise, for your information.

Tenderloin.....	3000 lbs.
Whole Chicken.....	10000 lbs.
Chicken Breast.....	1600 lbs.
Rack of Lamb.....	2600 lbs.
Pork Loin.....	1700 lbs.
Lobster.....	800 lbs.
Salmon.....	1500 lbs.
Tuna.....	2800 lbs.
Heavy Cream.....	1500 Ltr.
Fresh Eggs.....	2200 Dz.
Butter.....	2700 lbs.
Potatoes.....	14000 lbs.
Onions.....	1800 lbs.
Carrots.....	1600 lbs.
Romaine Lettuce.....	1000 lbs.
Cookies.....	2400 lbs.
Ice Cream.....	650 gal.
Fresh Fruit.....	60000 lbs.