Carnival Cruises Continues its Tradition Of Haute Cuisine On The High Seas

One of the things that put the “fun” in Carnival’s “Fun Ships” is the wide variety of formal and casual dining options. From hand-rolled sushi to Tex-Mex and Italian favorites to Mongolian barbeque and Indian tandoori, the chefs of Carnival provide guests with a delectable array of international cuisines.

Multi-course meals are served in spectacular main dining rooms, but also available are a wealth of global choices in more casual settings: pizza and ice cream available 24-hours at poolside restaurants, a different international cuisine daily at Taste of the Nation buffets as well as a variety of specialty venues and extensive hot and cold buffets.

There are also ship-specific dining options. Aboard Carnival Splendor as well as Spirit-, Conquest- and Dream-class ships, classic American-style steakhouses serve the finest U.S.D.A. prime steaks, chops and seafood along with traditional side dishes and sauces.

Carnival Magic and Carnival Breeze also feature the Caribbean-themed RedFrog Pub, serving its own private label beer along with island-inspired snacks and drinks. The Magic and Breeze also have the Cucina del Capitano, a family-style restaurant with a menu of Italian favorites served in a setting modeled on a cozy Italian home.

As if that wasn’t more than you could possibly enjoy, Carnival has new dining options as part of its $500 million Fun Ship 2.0 enhancement program. In partnership with Food Network Celebrity Chef Guy Fieri, Carnival presents “Guy’s Burger Joint, a new, free poolside eatery that can now be found on the Carnival Ships Liberty, Conquest, Glory and Breeze. The restaurant will be opening on several other Carnival ships in the next few years. Those same ships also feature the Blue Iguana Cantina serving authentic tacos and burritos in a lush casual setting

Main Dining Rooms Maintain the Tradition of Fine Dining

Favorite menu items are featured in the Main Dining Rooms. And there is plenty to choose from: six different appetizers and soups, two salads and six entrees can be ordered each day. Our Carnival Classics – a selection of popular appetizers, entrees and desserts – is available daily, as well. And, once each voyage, the popular Boiled Lobster Tail is available. A perfect accompaniment with all entrees is a selection from our extensive wine list.

And no meal is complete without a sumptuous dessert. The Main Dining Rooms offer a variety of decadent desserts including the single most popular dessert in the cruise industry – the legendary Warm Chocolate Melting Cake.

For those hoping for lighter fare and healthier choices, Carnival’s Main Dining Rooms offer Spa Carnival Fare, delicious, guilt-free dishes that are lower in sodium, cholesterol, fat and calories.

More Casual Dining Options

Many of our passengers prefer dining in more casual settings, and they have an extensive selection from which to choose as Carnival expands the quality and variety of its causal dining offerings. All poolside restaurants offer a wide variety of breakfast; lunch and dinner options served buffet style. Those options include New York-style delis featuring stacked sandwiches and popular sides, a 35-item salad bar with pasta and meat carving stations and a grille serving hot dogs, hamburgers and chicken sandwiches. Some ships also feature Asian specialty restaurants, which include Mongolian wok stations serving custom-made stir-fries. Other restaurants have burrito bars or rotisseries serving roasted meat and poultry with traditional accompaniments.

Steak it out

All great American cities are known for their world-class steakhouses. And so is Carnival Cruises. Select ships in our fleet offer a classic American-style steakhouse experience: delectable cuisine in memorable surroundings. That cuisine includes a nine-ounce filet, a 14-ounce strip loin and an 18-ounce grilled prime rib chop – all U.S.D.A. prime dry-aged beef. It also includes lobster tail, lamb chops, ravioli stuffed with Maine lobster and more. Classic side dishes include creamed spinach, Wasabi mashed potatoes and sautéed mushrooms. Of course, traditional sauces are also on offer. Because of the fabulous choices, combined with an extensive wine list and attentive service, the steakhouses are truly unforgettable. This is living high but the cost is a low $35 per person, an excellent value. We recommend making reservations at the steakhouses early.

And There’s More

All Carnival ships also feature a patisserie serving espressos, lattes and cappuccinos along with decadent sweets. Complimentary Asian specialties are served each night before dinner at the sushi bar.

There are late-night buffets with a different theme each night including the popular Chocolate Extravaganza.

If you don’t wish to venture out in the evening, a 24-hour stateroom service provides freshly made hot and cold sandwiches, salads and other fare delivered to your cabin door.

Carnival Cruises understands what makes cruising special, and makes sure that specialness is available to every passenger around the clock. What can we say, but bon appetite!