CARNIVAL 'FUN SHIPS' OFFER TANTALIZING ARRAY OF INTERNATIONAL CUISINES

MIAMI – From hand-rolled sushi and reservations-recommended restaurants modeled after New York's renowned steakhouses to Mongolian barbeque and Indian tandoori, Carnival Cruise Lines' vessels provide guests with a delectable array of international cuisines.

All Carnival's "Fun Ships" feature a wide variety of formal and casual dining options at sea with delicious, palate-pleasing offerings from around the world.

In addition to multi-course meals served in spectacular main dining rooms, a diversity of global choices await diners at poolside restaurants, which boast 24-hour pizza and ice cream, Taste of the Nation buffets featuring a different cuisine each day a variety of specialty venues, and extensive hot and cold buffets..

Carnival's Spirit-, Conquest-class ships, as well as the Carnival Splendor and new Carnival Dream, feature elegant steakhouses serving the finest dry-aged U.S.D.A. prime steaks, chops, seafood and traditional side dishes and sauces.

Main Dining Rooms Offer Carnival Favorites

In keeping with the theme of culinary diversity, Carnival's main dining rooms, offer guests a choice of six different appetizers and soups, two salads, and six entrees, and the ever-popular Broiled Lobster Tail served once each voyage, Additionally, Carnival Classics – a selection of popular appetizers, entrees and desserts – is available daily.

A variety of decadent desserts, including the cruise industry's most popular dessert –Carnival's legendary Warm Chocolate Melting Cake -- and along with an extensive wine list are also available.

For those seeking healthier choices, there's Spa Carnival Fare, delicious guilt-free dishes that are lower in sodium, cholesterol, fat and calories.

More Casual Offerings

Continuing Carnival's efforts at expanding the quality and variety of its casual dining choices, all poolside restaurants, offer a wide range of breakfast, lunch and dinner alternatives served buffet-style. These include New York–style delis with piled-high

sandwiches and popular sides, a 35-item salad bar, pasta and meat-carving stations, a grille serving hot dogs, hamburgers and chicken sandwiches. On select ships, Asian specialty venues, Mongolian wok stations with custom-made stir fries, burrito bars, and rotisseries serving roasted meat and poultry and traditional accompaniments, are also available.

Reservations-Recommended Steakhouses

For those seeking a more intimate dining experience, select Carnival ships offer a steakhouse-style restaurant offering delectable cuisine in memorable surroundings.

These venues offers a sumptuous menu of prime dry-aged U.S.D.A. beef – selections include a nine-ounce filet, 14-ounce strip loin, 18-ounce grilled prime rib chop and 24-ounce porterhouse – along with lobster tail, lamb chops, Chilean sea bass, Maine Lobster ravioli and more. Creamed spinach, Wasabi mashed potatoes, sautéed mushrooms and traditional sauces complete the steakhouse experience.

The delicious choices, combined with attentive service and an extensive wine list, make Carnival's steakhouses truly unforgettable. Reservations are recommended and there is a charge of $30 per person.

Other Palate-Pleasing Options

Culinary choices don't end there. All ships also features a patisserie, offering espressos, lattes and cappuccinos and decadent sweets, and a sushi bar offering complimentary Asian specialties prior to dinner each evening.

There's also 24-hour complimentary stateroom service, where guests can have freshly made hot and cold sandwiches, salads and other fare delivered to their cabin any time of the day or night. Late-night buffets with a different theme each night, along with the popular Chocolate Extravaganza, are featured, as well.

All ships feature the popular "unlimited soda program," offering unlimited soft drinks throughout the voyage for a one-time fee. Adult and children's versions of the card are available, as well.

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