



We are delighted to have you on board!

A food allergy or intolerable food ingredient can be a serious and potentially life-threatening medical condition. We are pleased to share that we have introduced a new software, MenuMate (CertiStar MenuStar system), that will help us better accommodate a food allergy on board.

Ingredients for our menu items in the Main Dining Room, Lido Restaurant, specialty dining venues and room service have been loaded into MenuMate. If you have a food allergy, we ask that you accurately disclose to our team members all known allergens and other food and beverage intolerances so that, using Menu Mate, we may present appropriate menu items based on the information you provided. When on Lido, please locate our MenuMate station where you can enter your food allergy on our tablet and determine which self-serve choices are best for you.

We have large galleys and an extensive array of menu items which may contain nuts and other allergens. Please keep in mind that despite our best efforts, we cannot completely eliminate the chance of cross contamination. We ask you to remain vigilant to any adverse reactions given the potential of other unknown or undisclosed allergies (intolerable foods, beverages and ingredients), cross contamination, the inclusion of other unexpected, undisclosed or unknown ingredients or anomalies in the app.

Should you have any questions, we encourage you to speak with our staff. We trust you will enjoy your dining experience this cruise and look forward to receiving your feedback.

Thank you.

Sincerely,

Executive Chef