

## High Tea (and Brunch) On The High Seas: Palo Part 2

by Cheryl Pendry, PassPorter Featured Columnist

(Check out Cheryl's [recent article on Palo for Dinner](#) in the November 21, 2007 issue!)

Having just got your taste buds watering with thoughts of dinner at Palo, the Disney Cruise Line's adults only restaurant, feature columnist Cheryl Pendry now takes you on a culinary tour through their other offerings...

Dinner at Palo is a delight. Hopefully by now you're convinced of that, but dinner isn't the only meal you can enjoy at this beautiful restaurant.

If you're lucky enough to be enjoying a cruise that's longer than three nights, then you can sample the Champagne Brunch, which is generally held on days when you're at sea. Before we first tried this on our cruise around the Mediterranean, we had heard great reports about this -- and we could quickly see why.

The second you walk into the restaurant, you're greeted by a complimentary glass of champagne. If you don't drink alcohol, then you can always request a freshly squeezed orange juice instead.

The next thing you notice is the amazing array of food on display. There's so much of it that you'll be glad that your server is there to take you on a guided tour of it! With different sections for fish, meat and bread, there's also a dessert section that seems to go on forever. This is not the place to come to if you're trying to stick to a diet, as there are literally hundreds of temptations waiting for you.

As if that wasn't enough, your server will then take you through all the hot dishes that you can order a la carte, alongside the buffet items. The choices when we were there included a selection of pizzas, including a dessert pizza featuring a very unusual combination of jelly and peaches on a sweet dough. It sounded as if it shouldn't work, but somehow it did. Fish, meat and vegetarian items rounded out the choices and they were just as good as anything that's served up at dinner.

You come away from your tour of the buffet, really wondering where on earth you start. It's a daunting task, but someone has to do it! We sampled as much as we could, but we both found ourselves quickly filling up and, by the time it came to those wonderful desserts, there wasn't much room left. Be warned -- you really need to come here with

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an empty stomach to fully enjoy what's on offer here and one thing's for sure, you won't leave here hungry.

Something else well worth sampling at Palo is the High Tea, traditionally offered on the 7-night and longer sailings, whether you're a tea fan or not. As a Brit, I love my cup of tea morning, noon and night, but I'm very much a traditional tea drinker. If it's not my beloved brand of PG Tips, then it's not a proper cup of tea to me, but bravely I ventured forth to sample some of the unusual blends of tea that they have on offer. It's a daunting task, trying to pick one, when you really have no idea about the different types of tea, but our server was really helpful and found one that I was able to drink, although truth be told, it didn't come close to my PG Tips!

There's more to this experience than just tea though. This is a traditional afternoon tea and you can expect to be served up with finger sandwiches with some wonderful fillings. The cream cheese and cucumber, smoked salmon and sour cream and prawn sandwiches are exactly what you'd expect to be presented with at this type of meal, but the chicken and curry one is a bit of a surprise.

Then it's on to the scones, complete with your choice of cream and jam, and if there's any room left after all that lot, then desserts await you. The chocolate eclairs are lovely, but the real winner for us was the trifle. Never before have we had such a great trifle. In fact, it was so good that we went back for seconds. And that's the beauty here. At either the Champagne Brunch or the High Tea, if you want more, then all you have to do is ask and your server will bring more out to you.

Both meals are a real treat and fit in perfectly with the wonderful theming of both the Disney Magic and Wonder, allowing you to almost take a step back in time to days when these experiences were more commonplace.

Like the dinner at Palo, you do need to book in advance for these meals. If you're in staterooms category 1 -- 3, then you can book online at 105 days out, while Castaway Club members can book up to 90 days in advance. For everyone else, reservations can be made at 75 days out. There may also be reservations available when you board, but be sure to check that out as soon as you get on board. There's a \$10 charge for the champagne brunch at Palo, while High Tea incurs a \$5 per person charge. The only other charges are for any specialty drinks, smoothies, bottled water or alcoholic beverages (except for the complimentary glass of champagne) and any tip you want to add.

*About The Author: Cheryl and husband Mark live in England and love to*

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travel, particularly to America. They are in the process of visiting every Disney theme park around the world, having already been to Disneyland Resort Paris, Hong Kong Disneyland and both American Disney resorts. They are now planning for their trip to Japan in the spring to visit the Tokyo Disney Resort. [Click here to view more of Cheryl's articles!](#)

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