

Cinderella's Royal Table

Walt Disney World Resort Magic Kingdom 32830 · +14079395277 · Updated: Jan 14, 2026

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CINDERELLA'S ROYAL TABLE BREAKFAST PRICING ²

\$69 per adult, plus tax and gratuity

\$42 per child (Ages 3-9), plus tax and gratuity

PASTRY PLATE ¹

Assorted Breakfast Pastries

ENTRÉES ROYALE ⁶

Traditional Breakfast

Scrambled Eggs, Sausage, Bacon, and Potatoes

Shrimp and Grits*

Smoked Gouda Cheese Grits, Tomato Jam, Fried Egg, Buttered Shrimp, and Garlic Baguette

Baked Quiche

Goat Cheese, Spinach, and Mushroom Quiche with a dollop of Goat Cheese Cream served with Arugula and Roasted Bell Peppers

Beef Tenderloin and Egg*

Potatoes and Cheese Frittata with Broccoli, Boursin® Cheese Sauce, and Chive Oil

Royal Avocado Toast

Multigrain Toast, Plant-based Eggs and Cheese, Avocado, Radish, and Jalapeños (Plant-based)

Caramel Apple-stuffed French Toast

Decadent French Toast stuffed with Sweet Cream Cheese and Spiced Apples drizzled with Caramel Sauce and served with Bacon

KIDS' ENTRÉES (CHOOSE ONE) ⁴

Egg White Frittata

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice

Mickey-shaped Waffle

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice

Fruit and Seed Oatmeal

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice

Assorted Cold Cereals

served with milk and choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice

KIDS' CREATE-YOUR-OWN SELECTIONS (CHOOSE TWO) 6

Yogurt Parfait

Turkey Sausage

Seasonal Fruit

Bacon

Home Fries

Pork Sausage

BEVERAGES OF THE COURT 10

Assorted Fountain Drinks

Freshly Brewed Joffrey's Coffee™

Twinings® Hot Tea

Iced Tea

Hot Cocoa

Minute Maid® Light Lemonade

Minute Maid® Apple Juice

Minute Maid® Orange Juice

1% Milk

Chocolate Milk

SPECIALTY COCKTAILS 5

The Royal Breakfast Flight

\$16.00

Mimosa with Sparkling Wine and Minute Maid® Orange Juice | Canella Bellini Sparkling Peach Cocktail | Opici Family Selection Sangria

Bloody Mary

\$15.00

Tito's Handmade Vodka and Bloody Mary Mix garnished with Cucumber, Grape Tomato, and Green Olive

Mimosa

\$14.50

with Sparkling Wine and Minute Maid® Orange Juice

Canella Bellini Sparkling Peach Cocktail

\$12.50

Opici Family Selection Sangria

\$13.00

White or Red

ALLERGY-FRIENDLY PASTRY PLATE 2

Guests must speak to a Cast Member about their allergy-friendly request

Assorted Breakfast Pastries

(For Fish/Shellfish and Peanut/Tree Nut Allergies)

ALLERGY-FRIENDLY ENTRÉES ROYALE 7

Guests must speak to a Cast Member about their allergy-friendly request

Traditional Breakfast

Scrambled Eggs, Sausage, Bacon, and Potatoes (For Gluten/Wheat, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Shrimp and Grits*

Smoked Gouda Cheese Grits, Tomato Jam, Buttered Shrimp, and Garlic Baguette (For Fish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Baked Quiche

Goat Cheese, Spinach, and Mushroom Quiche with a dollop of Goat Cheese Cream served with Arugula and Roasted Bell Peppers (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Royal Avocado Toast

Multigrain Toast, Plant-based Eggs and Cheese, Avocado, Radish, and Jalapeños (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Caramel Apple-stuffed French Toast

Decadent French Toast stuffed with Sweet Cream Cheese and Spiced Apples drizzled with Caramel Sauce and served with Bacon (For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Beef Tenderloin and Egg*

Potatoes and Cheese Frittata with Broccolini, Boursin® Cheese Sauce, and Chive Oil (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

ALLERGY-FRIENDLY KIDS' ENTRÉES (CHOOSE ONE) 5

Guests must speak to a Cast Member about their allergy-friendly request

Egg White Frittata

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Waffle

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Peanut, and Sesame Allergies)

Fruit and Seed Oatmeal

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Assorted Cold Cereals

served with milk and choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice (For Egg, Fish/Shellfish, Peanut, and Sesame Allergies)

ALLERGY-FRIENDLY KIDS' SELECTIONS (CHOOSE TWO) 7

Guests must speak to a Cast Member about their allergy-friendly request

Yogurt Parfait

(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Turkey Sausage

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Seasonal Fruit

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Bacon

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Home Fries

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Pork Sausage

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

FAIRYTALE DINING DINNER PRICING AT CINDERELLA'S ROYAL TABLE 2

\$84 per adult, plus tax and gratuity

\$49 per child (Ages 3-9), plus tax and gratuity

APPETIZERS OF THE COURT (CHOOSE ONE) 4

Soup of the Day

Castle Salad

Romaine, Brussels Sprouts, Goat Cheese, Seasonal Vegetables, and Green Goddess Dressing

Braised Beef

Carrot and Coriander Purée, Shallot Jam, and Horseradish Gremolada

Chilled Jumbo Shrimp

Avocado Mousse, Crispy Peppers, Corn Purée, and Micro Cilantro

ENTRÉES ROYALE (CHOOSE ONE) 5

Roasted Lamb Chops

Warm Winter Squash Salad, Pomegranate, Pistachios and Honey Balsamic Reduction

Grilled Filet Mignon*

Potato Pavé, Roasted Seasonal Vegetables, and House-made Steak Sauce

Crab-topped Catch of the Day

Roasted Pumpkin-smoked Gouda Grits, Braised Greens, and Brown Butter-Meyer Lemon Emulsion

Marinated Grilled Chicken

Wild Mushroom and Parmesan Risotto, Roasted Fennel, and Black Truffle Butter

Parisian Gnocchi

Seasonal Vegetables, Celery Root Purée, and Vegetable Demi-glace

FINALES (CHOOSE ONE) 3

Jaq & Gus

Cheesecake with Seasonal Flavors and Garnishes

The Clock Strikes Twelve

Dark Chocolate Mousse with a Caramel and Crunchy Praline Center, served with Chocolate Sauce and Hazelnut Gelato

Coffee Pot de Crème

Coffee-infused Coconut 'Custard', Passion Fruit Gelée, and Crumbled Chocolate-Espresso Beans (Plant-based)

KIDS' CREATE-YOUR-OWN APPETIZERS (CHOOSE ONE) 3

Sliced Apples

Bite-sized Cheddar Cheese and Grapes

Garden Salad

with Fat-free Ranch Dressing

KIDS' CREATE-YOUR-OWN ENTRÉES (CHOOSE ONE) 4

Seared Fish of the Day

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice

Grilled Steak*

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice

Chicken Strips

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice

Macaroni & Cheese

Served with choice of two (2) Selections and choice of Small Lowfat Milk or Small Minute Maid® Apple Juice

KIDS' CREATE-YOUR-OWN DESSERTS (CHOOSE ONE) 3

Build-Your-Own-Cupcake

Vanilla Cupcake with Cinderella's Blue Icing and decorations to garnish your Royal Dessert

Yogurt Parfait

Seasonal Sorbet

FLIGHTS 4

Celebration Champagne Flight

\$25.00

Flight using the Enchantée Champagne. This champagne is a blend of Chardonnay, Pinot Noir, and Pinot Meunière and is exclusively sold at the Walt Disney Resort. Cinderella's will be presenting this three ways to our Guests.

The Castle Flight

\$15.00

Opici Family Selection Sangria | Mimosa With Sparkling Wine and Minute Maid® Orange Juice | Canella Bellini Sparkling Peach Cocktail

Step Sisters Flight

\$16.00

McBride Sisters Sauvignon Blanc, Marlborough, New Zealand | McBride Sisters Chardonnay, Central Coast | McBride Sisters Sparkling Brut Rosé, Hawke's Bay, New Zealand

Belle of the Ball Flight

\$22.00

Belle Glos Dairyman Vineyard Pinot Noir, Russian River Valley | Belle Glos Clark & Telephone Vineyard Pinot Noir, Santa Maria Valley | Belle Glos Las Alturas Vineyard Pinot Noir, Santa Lucia Highlands

CHAMPAGNE & SPARKLING WINE 4

Martinelli's Sparkling Cider (Non-Alcoholic)

\$4.49

McBride Sisters Sparkling Brut Rosé, Hawke's Bay

Glass 13 | Bottle 53

Enchantée Champagne Brut, Champagne

Glass 21 | Bottle 85

Banfi Rosa Regale Sparkling Red, Piedmont

Glass 16 | Bottle 64

WHITE & ROSÉ WINE 11

McBride Sisters Sauvignon Blanc, Marlborough

Glass 11 | Bottle 49

Trimbach Riesling, Alsace, France

Glass 11 | Bottle 64

J. Moreau & Fils Vouvray, France

Glass 11 | Bottle 42

Whispering Angel Rosé, Provence

Glass 16 | Bottle 64

Saracco Moscato d'Asti, Piedmont

Glass 18 | Bottle 75

Sun Goddess Pinot Grigio, Italy

Glass 12 | Bottle 49

King Estate Pinot Gris, Willamette Valley

Glass 16 | Bottle 64

McBride Sisters Chardonnay, Central Coast

Glass 11 | Bottle 42

Drouhin Chablis, Burgundy

Glass 21 | Bottle 85

Silverado Vineyards Chardonnay, Carneros

Glass 23 | Bottle 75

Kurt Russell's Gogi Wines Goldie Chardonnay, Sta. Rita Hills

Bottle only | 110

RED WINE 13

MacMurray Estate Vineyards Pinot Noir, Central Coast

Glass 17 | Bottle 70

Triennes Saint-Auguste Red Blend, France

Glass 13 | Bottle 53

Meiomi Pinot Noir, Coastal California

Glass 17 | Bottle 70

Belle Glos Dairyman Vineyard Pinot Noir, Russian River Valley

Glass 18 | Bottle 75

Belle Glos Las Alturas Vineyard Pinot Noir, Santa Lucia Highlands

Glass 18 | Bottle 75

Belle Glos Clark & Telephone Vineyard Pinot Noir, Santa Maria Valley

Glass 27 | Bottle 130

Markham Merlot, Napa Valley

Glass 16 | Bottle 64

Sartori Amarone, Italy

Glass 23 | Bottle 96

Beringer Knights Valley Cabernet Sauvignon, Sonoma County

Glass 17 | Bottle 70

Simi Cabernet Sauvignon, Alexander Valley

Glass 16 | Bottle 65

Sequoia Grove Cabernet Sauvignon, Napa Valley

Glass 24 | Bottle 110

Frank Family Vineyards Cabernet Sauvignon, Napa Valley

Bottle only | 110

Stag's Leap Wine Cellars 'Artemis' Cabernet Sauvignon, Napa Valley

Bottle only | 120

RESERVE WINES 5

Cakebread Cellars Chardonnay, Napa Valley

Bottle only | 160

Trilogy Flora Springs Red Blend, Napa Valley

Bottle only | 150

Twomey Cellars by Silver Oak Merlot, Napa Valley

Bottle only | 130

King Estate Domaine Pinot Noir, Willamette Valley

Bottle only | 140

J. Lohr Signature Cabernet Sauvignon, Paso Robles

Bottle only | 245

DESSERT WINE (2-OZ POUR) 2

Emotions de la Tour Blanche, Sauternes, France

Glass 16 | Bottle 64

Croft Reserve Tawny Porto, Portugal

per Glass | 22

BEER 5

Kronenbourg 1664 Blanc, France

\$9.75

Kronenbourg 1664 Pale Lager, France

\$9.75

Stella Artois Lager, Belgium

\$10.50

Unibroue Blanche de Chambly Belgian-style Wheat Ale, Canada

\$12.00

Trois Pistoles Dark Ale, Canada

\$12.00

ALLERGY-FRIENDLY APPETIZERS 5

Guests must speak to a Cast Member about their allergy-friendly request

Castle Salad

Romaine, Brussels Sprouts, Goat Cheese, Seasonal Vegetables, and Green Goddess Dressing (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Soup of the Day

(For Egg, Fish/Shellfish, and Milk Allergies)

Braised Beef

Carrot and Coriander Purée, Shallot Jam, and Horseradish Gremolada (For Egg, Fish/Shellfish, Peanut/Tree Nut, and Soy Allergies)

Chilled Jumbo Shrimp

Avocado Mousse, Crispy Peppers, Corn Purée, and Micro Cilantro (For Egg, Fish, Milk, Peanut/Tree Nut, and Soy Allergies)

ALLERGY-FRIENDLY ENTRÉES 6

Guests must speak to a Cast Member about their allergy-friendly request

Roasted Lamb Chops

Warm Winter Squash Salad, Pomegranate, Pistachios and Honey Balsamic Reduction (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut, Sesame, and Soy Allergies)

Grilled Filet Mignon*

Potato Pavé, Roasted Seasonal Vegetables, and House-made Steak Sauce (For Gluten/Wheat, Egg, Peanut/Tree Nut, Shellfish, and Soy Allergies)

Marinated Grilled Chicken

Wild Mushroom and Parmesan Risotto, Roasted Fennel, and Black Truffle Butter (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

Crab-topped Catch of the Day

Roasted Pumpkin-smoked Gouda Grits, Braised Greens, and Brown Butter-Meyer Lemon Emulsion (For Gluten/Wheat, Peanut/Tree Nut, Sesame, and Soy Allergies)

Parisian Gnocchi

Seasonal Vegetables, Celery Root Purée, and Vegetable Demi-glace (For Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies)

ALLERGY-FRIENDLY DESSERTS 4

Guests must speak to a Cast Member about their allergy-friendly request

The Clock Strikes Twelve

Dark Chocolate Mousse with a Caramel and Crunchy Praline Center, served with Chocolate Sauce and Hazelnut Gelato (For Fish/Shellfish, Peanut, and Sesame Allergies)

Jaq & Gus

Cheesecake with Seasonal Flavors and Garnishes (For Gluten/Wheat, Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Coffee Pot de Crème

Coffee-infused Coconut 'Custard', Passion Fruit Gelée, and Crumbled Chocolate-Espresso Beans (For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, and Sesame Allergies)

ALLERGY-FRIENDLY KIDS' APPETIZERS (CHOOSE ONE) 4

Guests must speak to a Cast Member about their allergy-friendly request

Sliced Apples

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, and Soy Allergies)

Bite-sized Cheddar Cheese and Grapes

(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Soy Allergies)

Garden Salad

with Fat-free Ranch Dressing (For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, and Soy Allergies)

ALLERGY-FRIENDLY KIDS' DESSERTS (CHOOSE ONE) 4

Guests must speak to a Cast Member about their allergy-friendly request

Build-Your-Own-Cupcake

(For Fish/Shellfish, Peanut/Tree Nut, and Sesame Allergies)

Seasonal Sorbet

(For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies)

Yogurt Parfait

(For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies)

FAIRYTALE DINING LUNCH PRICING AT CINDERELLA'S ROYAL TABLE 2

\$84 per adult, plus tax and gratuity

\$49 per child (Ages 3-9), plus tax and gratuity
