

STARTERS, SOUP & SALAD

White Rum Tapioca Fruit Salad

orange, pineapple, mango, melon, strawberry, toasted coconut

Country-Style Pâté

Lump Crab Cake

spicy remoulade, watercress

Double Beef Consommé

herbed julienne crepes

PASTA

Gnocchi with Truffled Cream

parmesan shavings, rocket, basil oil

MAINS

Vegetarian Greek Meatballs

tzaziki sauce, grilled eggplant, zucchini, kalamata olives

Pan-Fried Red Snapper

black bean ragout, coconut broth, tropical fruit salsa

Duck à l'Orange *

grand mariner sauce, snap peas, parsley emulsion.

Whole Roasted Beef Tenderloin, Cognac & Peppercorn Demi-Glace *

buttered vegetables, sauteed spinach, scalloped potatoes, fried onion garnish

PRINCESS FAVORITES

Princess Shrimp Cocktail

lettuce chiffonade, cocktail sauce

French Onion Soup

gruyère cheese crouton

Fettuccine Alfredo .

rich parmesan cream sauce

Seared Salmon with Cold Water Shrimp *

saffron beurre blanc, creamed leeks

Pan-Roasted Chicken Breast

pan gravy, mashed potatoes, market vegetables

MAKE THE EVENING EXTRA SPECIAL

Filet Mignon 7oz - MDR(+) * 24

elegant and tender, with red-skin mashed potatoes and sauteed mushrooms

Lobster Tail MDR 6-7oz 24

sweet and succulent, with red-skin mashed potatoes and grilled asparagus

SURCHARGE APPLIES

The Perfect Match * 34

filet mignon & lobster tail, with choice of sides

LIFE’S SWEETEST REWARDS

Chocolate Hazelnut Bar with Citrus Cream

hazelnut dacquoise cake, dark and milk chocolate crème

Petits Fours

Sugar-Free Semolina Tart

raspberry sauce

Princess Love Boat Dream

heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee Raspberry Rose Mousse

coconut crisp, almond biscuit

Caramel Pecan Turtle Cheesecake

butterscotch sauce

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Crêpes Suzette

vanilla ice cream

Create Your Own Sundae

vanilla or chocolate gelato, chef's daily sorbet toppings: strawberry, chocolate, butterscotch, caramel or pineapple
whipped cream

Vegan Ice Cream

Ask Your Server For Today’S Flavors

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint