

STARTERS, SOUP & SALAD

Vegetable Terrine 
layers of roasted bell peppers, zucchini, mushrooms, eggplant and artichokes in a tomato jelly, served with a tomato-basil coulis

Vol-Au-Vent, le Grand Chef.
delicate puff pastry overflowing with luxuriant sherry-infused, tarragon-scented lobster & shrimp bisque

Wild Mixed Greens
roasted shrimp, fennel, orange, cucumber, frisée, lemon-dill vinaigrette


Chilled Ginger-Carrot-Coconut Soup
drizzled with lime crème fraîche and sprinkled with fried leek confetti

Oxtail Soup en Croute
julienned leeks and seasonal vegetables topped with a light pastry crown

PASTA

Spaghetti Alla Carbonara *
bacon, parmesan

MAINS

Oven-Baked Vegetable Tart 
phyllo crust, toasted pine nuts, red bell pepper oil

Twice-Baked Goat Cheese Souffle
arugula and pear salad, hazelnut vinaigrette

Grilled Bone-in Chicken Breast
rainbow cauliflower, carrots, asparagus

Rack of Lamb *
gratin dauphinois, haricot verts, rosemary jus, mint sauce

Beef Wellington, Truffle-Madeira Demi-Glace *
double-baked potato, sautéed spinach

PRINCESS FAVORITES

Princess Shrimp Cocktail
lettuce chiffonade, cocktail sauce

French Onion Soup
gruyère cheese crouton

Fettuccine Alfredo . 
rich parmesan cream sauce

Alaska Salmon *
roasted fingerling potatoes, asparagus, summer squash

Pan-Roasted Chicken Breast
pan gravy, roasted 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 Tarte
vanilla crème anglaise

Sugar-Free Coconut Cake 
whipping cream

Iced Cointreau Soufflé

Petits Fours

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

Chocoholic Cheesecake
hazelnut chocolate sauce

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

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