

Princess Dinner

Royal Princess

Appetizers

Red Snapper Mojito*

ceviche with mint, mango, avocado and a splash of Bacardi Superior rum
*winning dish of the 6th annual Bacardi bartender & chef cruise competition
awarded to Princess Cruises*

(V) **Trio of Cantaloupe, Honeydew and Watermelon**

doused with vintage port wine and lime zest

(V) **Crispy Hand-Rolled Vegetable Spring Rolls**

with hoisin-peanut dip, lemongrass and cilantro

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons;
anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Green Peppercorn Sauce*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well
with chimichurri or BBQ sauce, vegetables of the day and steak fries

Princess Sirloin Beef Burger topped with Stilton and Sautéed Wild Mushrooms*

ground fresh daily, cooked to order and served with gourmet fries

(V) Vegetarian

If you have any food related allergies or special dietary requirements, please
make sure to contact only your Headwaiter or the Maitre d'Hôtel.

** Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions.*

Soups and Salad

Fortified Chicken Broth with Tortellini and Spinach
sprinkled with grated parmesan cheese

- (V) **Cream of Porcini Mushroom Soup**
velvety cream soup, flavor-heightened with tarragon
- (V) **Frozen Rum-Infused Piña Colada Soup**
refreshingly cool coconut-pineapple smoothie
- (V) **Watercress, Red Radish and Iceberg Lettuce**
choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

- (V) **Conchiglie alla Campagnola**
pasta shells in marinara sauce with broccoli, capers and olives
optional: add wok-fried chicken strips
- (V) **Fettuccine Alfredo in Crisp Parmesan Basket**
An All-Time Princess Favorite
rich, comforting and entirely satisfying

Main Courses

Seared Basa Filet with Pineapple-Papaya Salsa*
accompanied by pea pods, bamboo shoots, daikon sprouts and potato cake

Cognac-Flamed Crawfish Etouffee with Louisiana Hot Sauce
served with pilaf rice and vegetable medley

Hawaiian Luau Pork with Apricot Drippings
served with a white bean and smoked bacon ragout, roast potatoes

Slow-Roasted Corn-Fed Prime Rib with Natural Rosemary Jus and Horseradish Cream*
carved to order with corn-on-the-cob, char-grilled tomato and baked Idaho potato

Home-Style Cuisine: Cumin-Spiced Texas Beef Chili
with a choice of sour cream, Monterey Jack cheese and spring onions

- (V) **Leek and Ricotta Cheese Tart**
with vegetable ratatouille, tomato sauce and basil oil

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Appetizers

Trio of Seafood, Citrus and Avocado*

lobster, shrimp and squid with orange filets and lime-cilantro vinaigrette

(V) **Watermelon and Feta Cheese**

scattered with toasted pumpkin seeds and drizzled with extra virgin olive oil and lemon juice

Sautéed Chicken and Veal Sweetbreads with Mushrooms

bound with cream sauce in puff pastry case

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Red Wine Reduction*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

Princess Sirloin Beef "BLT" Burger with Bacon, Lettuce and Tomato*

ground fresh daily, cooked to order and served with gourmet fries

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Soups and Salad

Double Beef Consommé
with mini choux buns and scallions

Hearty Philadelphia Pepper Pot Soup
rich and piquant broth with tripe and root vegetables

(V) **Chilled Curried Pumpkin Cream Soup**
spiced with cumin, coriander and cardamom in coconut milk

(V) **Grilled Zucchini and Eggplant with Sundried Tomatoes
Chives and Hearts of Romaine**
choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Linguine alle Vongole
noodles with littleneck clams in cream sauce and parsley

(V) **Fettuccine Alfredo in Crisp Parmesan Basket**
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Main Courses

Filet of Kingklip with Garam Masala and Gentle Spices
pan roasted and served with mild curry cream with green beans
carrots, turnips and aromatic rice

Mariner-Style Black Mussels in White Wine Cream Sauce
with home-style garlic bread and French fries

Roasted Tom Turkey with "All the Trimmings"
giblet gravy, cranberry relish, apple & raisin stuffing, cornbread
and sweet potato

Grilled New York Cut Strip Steak with Green Peppercorn Sauce*
tomato provencale, sautéed zucchini and lyonnaise potatoes

Home-Style Cuisine: All-American Meatloaf
with Mushroom Gravy
served diner-style with grilled scallions, vegetables, buttered corn
and mashed potatoes

(V) **Eggplant and Basmati Rice Timbale**
with crisp-fried fritters, juicy mango cheek and spicy tomato sauce

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Appetizers

Game & Wild Mushroom Pate*
with port wine glaze and salad bouquet

(V) **Prickly Pear & Sweet Pineapple**
macerated with chili flakes, fresh mint and a splash of tequila

Warm Crab & Artichoke Dip with Baguette Chips
seasoned with old bay spice and Dijon mustard

Always Available

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**
crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons;
anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*
vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus
lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Rosemary Demi-Glace*
market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*
marinated choice American beef, slow roasted, served medium-well
with chimichurri or BBQ sauce, vegetables of the day and steak fries

**Princess Sirloin Beef Burger Louisiana Style with Crawfish
and Andouille Sausage***
ground fresh daily, cooked to order and served with gourmet fries

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Soups and Salad

Cock-a-Leekie Soup

traditional Scottish chicken broth with rice, leeks and scallions

Smoked Haddock & Potato Chowder

classic and rich New England white fish soup

(V) **Chilled Granny Smith and Cider Soup**

silky yogurt cream with cinnamon and calvados brandy

(V) **Seasonal Field Greens with Shredded Carrots and Cherry Tomatoes**

choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Rotelle con Coda di Manzo Brasata

braised oxtail over wagon wheel pasta

(V) **Fettuccine Alfredo in Crisp Parmesan Basket**
An All-Time Princess Favorite

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Main Courses

Steamed Cod over Warm Lentil Salad*

firm-fleshed cod filet with Dijon-balsamic dressing and boiled potatoes

Grilled Seafood Skewer with Mango & Lime Salsa

a combination of salmon, red snapper, shrimp and sea scallops with bok choy and jasmine rice

Chicken Paillard with Amber Ale & Onion Gravy

butterflied, grilled chicken breast with gratinated tomato and French fries

Surf & Turf*

petite filet mignon and jumbo shrimp with jus and bearnaise sauce asparagus, carrots and sautéed new potatoes

Home-Style Cuisine: Kassler-Style Smoked Pork Loin and Sauerkraut

served with buttered carrots and parsley potatoes

(V) **Pad Thai - Southeast Asia's Favorite Noodle Dish**

quick-fried rice noodles with tofu, egg, vegetables, cilantro, chili lime and crushed peanuts

Italian Dinner

Royal Princess

Appetizers

Herb & Sea Salt Marinated Seafood Antipasto*

shrimp, squid and black mussels with creamy lemon emulsion

Prosciutto Crudo con Melone

dry-cured ham with sweet cantaloupe melon

(V) **Melanzane alla Parmigiana**

grilled eggplant topped with tomato sauce, mozzarella cheese and basil leaves

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Balsamic Reduction*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

Princess Sirloin Beef Burger with Bacon Wrapped Shrimp and Bearnaise Sauce*

ground fresh daily, cooked to order and served with gourmet fries

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Soups and Salad

Pasta e Fagioli

simmered red bean and pasta soup with ham hocks and parsley

(V) **Minestrone all' Ortolana**

traditional Italian vegetable soup with pesto crouton

(V) **Iced Peach Bellini Soup**

combination of peach pureé and sparkling prosecco

Mixed Greens and Baby Spinach with Crisp Bacon Pecorino Cheese and Pine Nuts

choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Spaghetti con Polpette in Salsa di Pomodoro Fresco

spaghetti with meatballs in fresh tomato sauce

(V) **Fettuccine Alfredo in Crisp Parmesan Basket**

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Main Courses

Filetto di Mahi Mahi alla Griglia

grilled mahi mahi filet with herb butter, garlic-sautéed Swiss chard and caponata of bell pepper, onion & eggplant, saffron-infused potatoes

Capesante e Gamberi Gratinati

gratinated sea scallops and shrimp in light cream sauce crowned with floppy potato mash

Scaloppine di Vitello al Marsala

pan-fried veal scaloppini with marsala wine sauce, green beans cherry tomatoes and creamy mashed potatoes

Brasato di Manzo al Barolo

beef pot roast braised in barolo wine with all the trimmings Tuscan vegetable batons and grilled cornmeal cakes

Home-Style Cuisine: Saltimbocca di Pollo

pan-seared chicken breast topped with Parma ham and sage chicken gravy, spinach and roast potatoes

(V) **Zucchini Ripieni Gratinati**

baked zucchini with cheese and onion stuffing, cannellini bean ragout

Italian Dinner

Royal Princess

Appetizers

Herb & Sea Salt Marinated Seafood Antipasto*

shrimp, squid and black mussels with creamy lemon emulsion

Carpaccio di Manzo*

shaved beef carpaccio with arugula, parmesan streams, Dijon mustard and lemon vinaigrette

(V) **Melanzane alla Parmigiana**

grilled eggplant topped with tomato sauce, mozzarella cheese and basil leaves

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Balsamic Reduction*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

Princess Sirloin Beef Burger with Bacon Wrapped Shrimp and Bearnaise Sauce*

ground fresh daily, cooked to order and served with gourmet fries

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Soups and Salad

Zuppa di Lenticchie

homemade lentil soup with juliennes of chicken, aromatic vegetables and a toasted baguette crouton

(V) **Minestra di Orzo e Porri**

traditional pearl barley and leek soup with garlic crostini

(V) **Zuppa Fredda di More di Bosco**

cool and refreshing creamy blackberry merlot soup with a hint of lemon

(V) **Mixed Greens with Sun-Dried Tomatoes
and Fresh Mozzarella Cheese**

choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

(V) **Penne all' Arrabbiata**

quill-shaped pasta with spicy tomato sauce and garlic

(V) **Fettuccine Alfredo in Crisp Parmesan Basket
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Main Courses

Filetto di Trota di Lago alla Boromea

sautéed filet of rainbow trout with lemon-sage butter sauce, baked zucchini fan and parsley potatoes

Capesante e Gamberi Gratinati

gratinated sea scallops and shrimp in light cream sauce crowned with floppy potato mash

Cotoletta di Vitello alla Milanese

pan-fried breaded veal escalope with lemon butter, half-moon sautéed zucchini and tomato spaghetti

Brasato di Manzo al Barolo

beef pot roast braised in barolo wine with all the trimmings, Tuscan vegetable batons and grilled cornmeal cakes

Home-Style Cuisine: Petto di Pollo alla Valdostana

shallow-fried breaded chicken breast with mushrooms and fontina melt spinach and oven-roasted potatoes

(V) **Pizzoccheri alla Valtellinese**

whole wheat pasta, Swiss chard, potatoes and Napa cabbage tossed with fontina and parmesan cheese, garlic and sage

Chef's Dinner

Royal Princess



Shaun Candon

Chef Shaun Candon was born in England but resides in Kuala Lumpur, Malaysia. He served in the British Army after which he completed his culinary training and certification in England. He moved to London to work for the Hilton hotel group and later for Intercontinental Hotels.

Over the past 15 years Shaun has held galley management positions throughout the world from New Guinea to Barbados. He enjoys traveling the globe and relishes the challenge of cooking for passengers of different nationalities and working with a multi-cultural team. Shaun joined the Princess family as Executive Chef in 2011 with more than 30 years of culinary expertise to his name.

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Demi-Glace and Stilton Crumble*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

Princess Sirloin Beef Burger "Oscar" topped with Blue Crab Asparagus and Hollandaise Sauce*

ground fresh daily, cooked to order and served with gourmet fries

(V) Vegetarian

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Appetizers, Soup and Salad

Quail & Venison Terrine*

gingered red and white onion compote, mesclun salad

(V) **Twice Baked Goat's Cheese Soufflé**

garlic sabayon

(V) **Cream of Wild Mushroom Soup**

sun-blushed roma tomatoes

(V) **Boston Bibb Lettuce**

tossed in shallot vinaigrette

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

(V) **Potato Gnocchi in Provencale Tomato Sauce**

served with crisp-fried zucchini

(V) **Fettuccine Alfredo in Crisp Parmesan Basket
An All-Time Princess Favorite**

rich, comforting and entirely satisfying

Intermezzo

(V) **Strawberry Sorbet**

infused with lemon and wild thyme

Main Courses

Skillet-Fried Orange Roughy with Tomato & Caper Dressing

on potato, green bean, Bermuda onion and black olive hash

Seared Diver Scallops in Three Citrus Nage*

freshly squeezed lemon, lime & orange juice reduced with white wine
and bound with butter, warm vegetable juliennes and red bliss potatoes

Cocoa Spice-Rubbed Pork Tenderloin with Natural Jus*

eggplant & zucchini ratatouille, truffled mashed potatoes

Trilogy of Lamb Loin Chop, Braised Veal Breast & Chicken Kebab*

with piquant sauce, garlic sautéed spinach, cherry tomatoes
and croquette potatoes

Home-Style Cuisine: Crispy Southern Skillet-Fried Chicken

served with cole slaw and French fries

Chef's Dinner

Royal Princess



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Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Demi-Glace and Stilton Crumble*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

Princess Sirloin Beef Burger "Oscar" topped with Blue Crab Asparagus and Hollandaise Sauce*

ground fresh daily, cooked to order and served with gourmet fries

(V) Vegetarian

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Appetizers, Soup and Salad

Smoked Trout with Cream Cheese Mousse
curly endive salad, lime wedge and lemon dressing

- (V) **Twice Baked Goat's Cheese Soufflé**
garlic sabayon
- (V) **Cream of Wild Mushroom Soup**
sun-blushed roma tomatoes
- (V) **Gourmet Greens with Asparagus Spears**
cherry tomatoes and kalamata olive vinaigrette

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

- (V) **Potato Gnocchi with Roasted Portobello**
tossed with asparagus cream
- (V) **Fettuccine Alfredo in Crisp Parmesan Basket**
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Intermezzo

- (V) **Orange Sorbet**
infused with ginger and lemongrass

Main Courses

Pan-Fried Orange Roughy with Vegetable Hay
fenugreek and cayenne pepper, red potato roast

Seared Sea Scallops over Nicoise-Style Vegetable Ratatouille*
on a bed of diced zucchini, eggplant and tomato with brown butter
and roast potatoes

Roasted Pork Tenderloin with Chardonnay Pan Juice*
almond broccoli and truffled mashed potatoes

Trilogy of Lamb Loin Chop, Braised Veal Breast & Chicken Kebab*
with piquant sauce, garlic sautéed spinach, cherry tomatoes
and croquette potatoes

Home-Style Cuisine: Crispy Southern Skillet-Fried Chicken
served with cole slaw and French fries

Captain's Welcome Dinner

Royal Princess

Appetizers

Applewood Smoked Duck Breast*

with a zesty cranberry-blackberry relish and baby green salad

(V) **Stilton Mousse and Waldorf Salad**

fluffy cheese mousse enhanced with sour cream and apple & celery slaw

Crabmeat and Monterey Jack Cheese Quiche

baked in savory pie crust and served with charred red pepper salsa

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Tarragon Jus*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

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Soups and Salad

French Onion Soup

gratinated with gruyère cheese crouton

Creamy Asparagus Soup

a recipe from Master Chef Alfredo with poached salmon dumplings

(V) **Chilled Sweet Corn and Potato Soup**

flavored with jalapeno, shredded basil and smoked tomatoes

(V) **Butter Lettuce, Curly Endive, Radicchio & Arugula Salad**

choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Farfalle alla Rustica

bowtie pasta with tender veal, morel mushrooms and green peas
in cream sauce

(V) **Fettuccine Alfredo in Crisp Parmesan Basket**

An All-Time Princess Favorite

rich, comforting and entirely satisfying

Main Courses

Pan-Seared Barramundi with Chive & Mustard Seed Butter Sauce

over melted leeks with green asparagus and potato batons

Shrimp "Daniele"

broiled tiger shrimp glazed with Café de Paris butter, broccoli
and vegetable fried rice

Roasted Cornish Game Hen with Pan Jus

on a bed of potato & mushroom ragout with pea pods

Grilled Medallions of Beef Tenderloin

with Madeira-Truffle Demi-Glace*

an array of glazed carrots, pattypan & zucchini squash, almond croquettes

Home-Style Cuisine: Rosemary Rubbed Roast Leg of Lamb with Mint Jelly*

on natural pan juice with string beans, provencale tomato
and chateau potatoes

(V) **Crustless Spinach & Potato Flan with Spicy Tomato Sauce**

asparagus spears, zucchini batons, cherry tomatoes and roast potatoes

Captain's Welcome Dinner

Royal Princess

Appetizers

Grilled Thai Beef Salad*

dressed with sesame, cilantro, fresh lime juice and anchovy essence

(V) **Stilton Mousse and Waldorf Salad**

fluffy cheese mousse enhanced with sour cream and apple & celery slaw

Warm Oysters over Wilted Spinach in the Half Shell

gratinated with shallots, white wine, cream and dill

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Tarragon Jus*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

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Soups and Salad

French Onion Soup

baked with gruyère cheese crouton

Pheasant Soup with Wild Rice

consommé with juliennes of carrot, turnip and celeriac with chives

(V) **Chilled Sweet Corn and Potato Soup**

flavored with jalapeno, shredded basil and smoked tomatoes

(V) **Butter Lettuce, Curly Endive, Radicchio & Arugula Salad**

choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Farfalle alla Rustica

bowtie pasta with tender veal, morel mushrooms and green peas
in cream sauce

(V) **Fettuccine Alfredo in Crisp Parmesan Basket**

An All-Time Princess Favorite

rich, comforting and entirely satisfying

Main Courses

Grilled Chili-Spiced Barramundi Steak with Lobster Cream

over white bean & vegetable ragout

Sautéed Garlic Shrimp with Sesame-Soy Glaze

Asian-style wok-fried vegetables and steamed rice

Pan-Seared Chicken Breast filled with Wild Mushrooms and Root Vegetables

served with natural jus, cauliflower, broccoli and whipped potatoes

Grilled Medallions of Beef Tenderloin with Madeira-Truffle Demi-Glace*

an array of glazed carrots, pattypan & zucchini squash, almond croquettes

Home-Style Cuisine: Slow-Roasted Butterflied Leg of Lamb with Mint Vinaigrette

on a bed of French fava beans and lyonnaise potatoes

(V) **Crustless Spinach & Potato Flan with Spicy Tomato Sauce**

asparagus spears, zucchini batons, cherry tomatoes and roast potatoes

Captain's Gala Dinner

Royal Princess

Appetizers

Tian of Crab, Scallop and Shrimp*

poached seafood layers with duo of caviar and papaya dressing

(V) **Thai Wraps with Cucumber and Beansprouts**

grilled spring onions and silky tofu in rice paper roasted chili & rice wine vinaigrette

Escargots Bourguignon

glazed with shallots, parsley and garlic butter

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Truffle-Madeira Demi-Glace*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

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Soups and Salad

Chicken and Vegetable Petite Marmite

double chicken broth with carrots, celery, turnip and zucchini

(V) **Roasted Tomato Cream Soup**

brioche croutons and basil pesto swirl

(V) **Goat Cheese and Apple Soup with Grape Tempura**

chilled goat cheese, honey and yogurt cream with crispy grapes
*winning dish of the 3rd annual Bacardi bartender & chef cruise
competition awarded to Princess Cruises*

(V) **Belgian Endive, Boston Lettuce and Tomato**

choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Ravioli di Vitello in Salsa di Funghi Porcini

veal ravioli in creamy porcini mushroom sauce

(V) **Fettuccine Alfredo in Crisp Parmesan Basket**

An All-Time Princess Favorite

rich, comforting and entirely satisfying

Main Courses

Pan-Fried Filet of Rockfish

served over creamy potato and leek ragout, truffle oil

Broiled Lobster Tail and King Prawns

with Lemon Butter Fondue

paired with a side of grilled asparagus and rice pilaf

Roasted Farm-Raised Pheasant with Thyme Jus

caramelized shallots, bean & bacon bundle and baked potatoes

Filet of Beef Wellington with Truffle-Madeira Demi-Glace*

spinach flan, glazed carrots and duchesse potatoes

Home-Style Cuisine: Red Wine Braised Beef Short Ribs

hearty vegetables and whipped potatoes

(V) **Rollatine Ripiene con Zucca, Mascarpone e Noci**

baked crepes filled with roasted pumpkin, mascarpone and walnuts
thyme-cream sauce

Captain's Gala Dinner

Royal Princess

Appetizers

Cocktail of Bay Scallop, Calamari, Shrimp and Black Mussel

julienne of celery, freshly squeezed lemon juice and extra virgin olive oil

(V) **Poached Pear and Blue Cheese Crumbles**

with candied pecans and poppy seed dressing

Escargots Bourguignon

glazed with shallots, parsley and garlic butter

Always Available

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

(V) **Classic Caesar Salad**

crisp romaine lettuce, caesar dressing, parmesan cheese and herb croutons; anchovies upon request

Grilled Salmon with Herb & Lemon Compound Butter*

vegetables of the day and parsley potatoes

Pan-Seared Corn-Fed Chicken with Thyme Jus

lightly seasoned boneless breast, vegetables of the day and roast potatoes

Grilled Beef Filet Medallions, Truffle-Madeira Demi-Glace*

market fresh vegetables and roast potatoes

Spice-Rubbed Tri Tip Roast*

marinated choice American beef, slow roasted, served medium-well with chimichurri or BBQ sauce, vegetables of the day and steak fries

(V) Vegetarian

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

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Soups and Salad

BBQ Chicken Broth

with root vegetables, smoked chicken and diced potatoes

(V) **Roasted Tomato Cream Soup**

brioche croutons and basil pesto swirl

(V) **Goat Cheese and Apple Soup with Grape Tempura**

chilled goat cheese, honey and yogurt cream with crispy grapes
*winning dish of the 3rd annual Bacardi bartender & chef
cruise competition awarded to Princess Cruises*

(V) **Belgian Endive, Boston Lettuce and Tomato**

choice of homemade and low-fat dressings

Signature Pastas

Available as an appetizer or main course and served with freshly grated parmesan cheese

Ravioli di Vitello in Salsa di Funghi Porcini

veal ravioli in creamy porcini mushroom sauce

(V) **Fettuccine Alfredo in Crisp Parmesan Basket**

An All-Time Princess Favorite

rich, comforting and entirely satisfying

Main Courses

Grilled Filet of Rockfish in Bay Shrimp and Chablis Wine Sauce

with cauliflower, broccoli and boiled red skin potatoes

Broiled Lobster Tail and King Prawns with Lemon Butter Fondue

paired with a side of grilled asparagus and rice pilaf

Slow-Roasted Pheasant "Forestiere"

served with gravy, sautéed mushrooms, pearl onions, crisp bacon
and rissole potatoes

Filet of Beef Wellington with Truffle-Madeira Demi-Glace*

spinach flan, glazed carrots and duchesse potatoes

Home-Style Cuisine: Red Wine Braised Beef Short Ribs

hearty vegetables and whipped potatoes

(V) **Rollatine Ripiene con Zucca, Mascarpone e Noci**

baked crepes filled with roasted pumpkin, mascarpone and walnuts
thyme-cream sauce