

# Princess Dinner

Coral Princess

## Appetizers

Sea Scallop and Shrimp Cocktail  
with a refreshing passion fruit dressing

- (V) Pineapple with Honey-Roasted Pistachios  
and a dollop of sweet date flavored mascarpone

Singapore Street-Style Beef Satays  
spicy peanut dipping sauce with sliced cucumber  
to cool your palate

## 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 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

Princess Sirloin Beef Burger topped with Chorizo Sofrito  
and Queso Blanco\*  
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

Shrimp Bisque with Sweet Potatoes  
cognac, cream, scallions and tomato

Chunky Yellow Split Pea Soup  
simmered with ham hocks, carrots and celery, herb croutons

- (V) Frosty Mango & Pear Soup  
smooth and velvety with candied ginger and mint

- (V) Field Greens with Spring Onions and Cabbage Slaw  
choice of homemade and low-fat dressings

## Signature Pastas

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

Penne con Cozze  
pasta quills with black mussels and parsley in rich roma tomato sauce

- (V) Fettuccine Alfredo in Crisp Parmesan Basket  
An All-Time Princess Favorite  
rich, comforting and entirely satisfying

## Main Courses

Pan-Seared Red Snapper with Chili, Cilantro  
and Lime Butter Sauce  
served with carrots, red cabbage and rice pilaf

A Bowl of San Francisco-Style Cioppino  
a rich fish and shellfish dish in white wine and tomato broth  
with sourdough garlic croutons

Pan-Fried Pork Chop with Fig Demi-Glace\*  
served with French ratatouille and oven-roasted potatoes

Roasted Lamb Shank with Pan Jus  
braised Brussels sprouts, fried eggplant and chateau potatoes

**Home-Style Cuisine:** Island-Spiced Jerk Chicken  
with Rice & Red Beans  
marinated in rum, molasses, lime juice, thyme and scotch bonnet peppers

- (V) Griddled Lentil Cakes with Fried Eggs  
melted Monterey Jack cheese and sweet potato fries