

Caribbean Cuisine

Caribbean cooking draws from the diverse cultures of the islands to create a thrilling fusion of flavors. The native Arawak people are said to have created modern barbecue, and the Carib people introduced chili and other spices. Subsequent Spanish, British, French, African and Dutch populations – and later, Indian and Chinese settlers – were inspired by the islands' abundant vegetation, and their influences also shaped the cuisine. Each island has different flavors and techniques, but the result is delectable and exciting!

FEATURED BEVERAGES

Clos du Bois
Chardonnay, California
ripe pear, apple, citrus

Estancia
Pinot Noir, California
black cherry, plum
and strawberry

STARTERS

Chicken Tostada

crispy corn taco, roasted corn, red radish, black beans
lime-cilantro vinaigrette



Paradise Island Fruit Salad

orange, pineapple, mango, kiwi, passion fruit-rum dressing



Fuente de Camarones al Ajillo

butterflied shrimp, Cuban garlic-citrus mojo

PRINCESS FAVORITES

Available every evening



Daily Street Food Special

West Indies Roti Wrap: Chicken Curry
garbanzos, Scotch bonnet pepper, cilantro



Caribbean Shrimp Cocktail

pineapple, cilantro, jicama, orange salsa

Cardini's Caesar Salad

romaine, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Atlantic Salmon*

green goddess aioli, seasonal vegetables

Country Chicken

pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*

grilled to order, green peppercorn sauce, farm vegetables

Spice-Rubbed Tri Tip Roast*

American beef, slow roasted medium-well, selection of
chimichurri or BBQ sauce, market vegetables, steak fries

 Vegetarian



Regional Caribbean Flavors

SOUPS & SALAD

French Onion Soup

gruyère cheese crouton

Smoked Haddock & Potato Chowder

New England white fish soup

Frozen Rum-Infused Piña Colada Soup

coconut-pineapple smoothie

Watercress, Red Radish and Iceberg Lettuce

selection of homemade and low-fat dressings

SIGNATURE PASTAS

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

Conchiglie alla Campagnola

shell pasta, marinara sauce, broccoli, capers, olives
optional: add wok-fried chicken strips

Fettuccine Alfredo

crisp parmesan basket

MAINS



Kingklip with Island Flavors

seared with dark rum glaze, boniato sweet potato mash
bell pepper & chayote squash



Treasure Cay Crawfish Mac N' Cheese

crisp pancetta, asparagus, aged cheddar



Mofongo with Puerto Rican Roast Pork

bacon-plantain mash, sour-orange vinaigrette

Slow-Roasted Prime Rib, Rosemary Jus*

horseradish cream, corn-on-the-cob, loaded Idaho potato

Red Wine and Shiitake Braised Beef Short Ribs

root vegetables, baby onions, whipped potatoes

Leek and Ricotta Cheese Tart

vegetable ratatouille, tomato sauce, basil oil

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Caribbean Cuisine

Plantains

Plantains, a type of banana native to Southeast Asia and Oceania, are an important staple in tropical cuisine, and there are nearly as many ways to prepare them as there are people to eat them! In Trinidad and Tobago, Puerto Rico, and Jamaica, plantains may be fried or made into soup. In India, they are steamed and served for breakfast. In Africa, they may be roasted, fried, or boiled and eaten with stew. In the American South they're typically grilled. Today, plantains have achieved gourmet status; we serve them in a sauce to accompany our *Tamarind Glazed Salmon*.

FEATURED BEVERAGES

Classic Negroni

gin, campari
sweet vermouth

Katnook Estate

Shiraz, Australia
rasberry, dark cherry
hints of licorice

STARTERS

Trio of Seafood, Citrus and Avocado*

lobster, shrimp, squid, lime-cilantro vinaigrette

Watermelon and Feta Cheese

pumpkin seeds, extra virgin olive oil, lemon juice



Panama's Carimanolas, Chimichurri Sauce

torpedo shaped beef stuffed fried yucca root, roasted bell pepper aioli

PRINCESS FAVORITES

Available every evening



Daily Street Food Special

West Indies Roti Wrap: Jamaican Spiced Rice & Peas

spring onions, tomato, chili



Caribbean Shrimp Cocktail

pineapple, cilantro, jicama, orange salsa

Cardini's Caesar Salad

romaine, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Atlantic Salmon*

green goddess aioli, seasonal vegetables

Country Chicken

pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*

grilled to order, red wine reduction, farm vegetables

Spice-Rubbed Tri Tip Roast*

American beef, slow roasted medium-well, selection of
chimichurri or BBQ sauce, market vegetables, steak fries

 Vegetarian



Regional Caribbean Flavors

SOUPS & SALAD

Double Beef Consommé

mini choux buns



Island Seafood Chowder

clams, shrimp, snapper, okra, cilantro, crab crostini



Chilled Curried Pumpkin Cream Soup

cumin, coriander, cardamom, coconut milk

Grilled Zucchini and Eggplant with Sun Dried Tomatoes

Chives and Hearts of Romaine

selection 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

littleneck clams, cream, parsley

Fettuccine Alfredo

crisp parmesan basket

MAINS



Tamarind Glazed Salmon*

caramelized rice & peas cake, roasted pineapple salsa, plantain cream

Mariner-Style Black Mussels

garlic bread, French fries, white wine sauce



Chicken Pelau, Trinidad's National Dish

congo pepper, squash, rice, pigeon peas

New York Cut Strip Steak*

grilled to order, tomato provençale, zucchini, lyonnaise potatoes
green peppercorn sauce



Chuletas de Puerco*

pan-seared ancho chili infused pork rib chop, apple-tamarind sauce
jicama pancake

Eggplant and Basmati Rice Timbale

crispy fritters, mango cheek, spicy tomato sauce

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Caribbean Cuisine

Pineapple

The pineapple is a well-travelled fruit native to South America. Migration and commerce brought it to the Caribbean, where the fruit quickly became a culinary favorite, and a staple of native feasts and religious rites for the fierce Carib Indians, who named it the *anana*, or “excellent fruit”. It was on the islands that none other than Christopher Columbus encountered the pineapple in 1493, dubbing it *piña de Indes*, meaning “pine of the Indians” before sailing the very first pineapples to Europe.

FEATURED BEVERAGES

Hogue

Riesling, Washington
apricot, peach, melon

Zen of Zin

Zinfandel, California
juicy blackberry
hint of herbs

STARTERS

Game & Wild Mushroom Paté*

port wine glaze

Island Pineapple with Candied Pistachios

date-flavored mascarpone

Chicharrones De Pollo

sesame-coated chicken morsels, sweet & spicy lime-orange dipping sauce

PRINCESS FAVORITES

Available every evening

Daily Street Food Special

West Indies Roti Wrap: Spiced Fish

salmon, bell pepper, pimiento, coconut milk

Caribbean Shrimp Cocktail

pineapple, cilantro, jicama, orange salsa

Cardini's Caesar Salad

romaine, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Atlantic Salmon*

green goddess aioli, seasonal vegetables

Country Chicken

pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*

grilled to order, rosemary demi-glace, farm vegetables

Spice-Rubbed Tri Tip Roast*

American beef, slow roasted medium-well, selection of chimichurri or BBQ sauce, market vegetables, steak fries

 Vegetarian  Regional Caribbean Flavors

SOUPS & SALAD

Panamanian Sancocho Chicken Soup

cassava root, potatoes, paprika, cumin, plantains

Roasted Corn and Sweet Potato Chowder

leeks, parsley

Chilled Granny Smith and Cider Soup

yogurt, cinnamon, calvados

Seasonal Field Greens with Shredded Carrots and Cherry Tomatoes

selection 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

bow tie pasta, veal, morels, and green peas in cream sauce

Fettuccine Alfredo

crisp parmesan basket

MAINS

Striped Corvina

snow peas, baby corn, confit potato, mild red curry sauce

Grilled Seafood Skewer

mango & lime salsa, bok choy, jasmine rice

Duck à l'Orange

Grand Marnier reduction, orange confit, almond broccoli, potato cake

Surf & Turf*

petite filet mignon, large prawns, bearnaise sauce, pencil asparagus

Cuban Lechon Asado

annatto oil roasted pork loin, black beans, rice, pork lardons
twice-baked plantains

Pad Thai

rice noodles, tofu, egg, vegetables, cilantro, chili, lime, peanuts

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Italian Cuisine

Tuscan Cuisine Pairs well with Princess Wines

Princess Cruises is proud to share a common vision of quality and consistency with one of Italy's most celebrated wine families, the Frescobaldi's. With 700 years of wine producing history in the hills of Tuscany, Marchesi di Frescobaldi is a renowned name in Italian wines, and has been featured on our wine menu for over 10 years with favorites like Rosso di Montalcino - featuring currants and blackberry aromas - as well as Chianti Castiglioni - featuring rich cherry and strawberry flavors to compliment the savory style of Italian cuisine.

FEATURED BEVERAGES

Danzante
Pinot Grigio, Italy
tropical fruits, citrus

Chianti Castiglioni
Sangiovese, Italy
tasty red fruit and
savory herbs

STARTERS

Herb & Sea Salt Marinated Seafood Antipasto*
shrimp, squid, black mussels, lemon emulsion

Prosciutto Crudo con Melone
dry-cured ham, cantaloupe

Melanzane alla Parmigiana 
grilled eggplant, tomato sauce, mozzarella cheese, basil

PRINCESS FAVORITES

Available every evening

 **Daily Street Food Special**
West Indies Roti Wrap: Chicken and Pumpkin
curry, Scotch bonnet pepper, red onion

 **Caribbean Shrimp Cocktail**
pineapple, cilantro, jicama, orange salsa

Cardini's Caesar Salad 
romaine, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Atlantic Salmon*
green goddess aioli, seasonal vegetables

Country Chicken
pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*
grilled to order, balsamic reduction, farm vegetables

Spice-Rubbed Tri Tip Roast*
American beef, slow roasted medium-well, selection of
chimichurri or BBQ sauce, market vegetables, steak fries

 Vegetarian  Regional Caribbean Flavors

SOUPS & SALAD

Pasta e Fagioli
red beans, pasta, ham hocks, parsley

Minestrone all' Ortolana 
vegetable soup, pesto crouton

Iced Peach Bellini Soup 
peach purée, prosecco

Mixed Greens and Baby Spinach with Crisp Bacon
Pecorino Cheese and Pine Nuts
selection 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, tomato sauce, basil

Fettuccine Alfredo 
crisp parmesan basket

MAINS

Filetto di Mahi Mahi alla Griglia
Swiss chard, caponata, saffron-infused potatoes

Capesante e Gamberi Gratinati
gratinated sea scallops & shrimp, parmesan cream, potato mash

Scaloppine di Vitello al Marsala
pan-seared veal scaloppine, whipped potatoes, marsala sauce

Brasato di Manzo al Barolo
beef pot roast, barolo wine, Tuscan vegetables, cornmeal cakes

Petto di Pollo alla Valdostana
breaded chicken breast, mushrooms, fontina, spinach, roast potatoes

Zucchini Ripieni Gratinati 
cheese and onion stuffing, cannellini bean ragout

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FEATURED BEVERAGES

Danzante
Pinot Grigio, Italy
tropical fruits, citrus

Chianti Castiglioni
Sangiovese, Italy
tasty red fruit and
savory herbs

STARTERS

Herb & Sea Salt Marinated Seafood Antipasto*
shrimp, squid, black mussels, lemon emulsion

Carpaccio di Manzo*
shaved beef carpaccio, arugula, parmesan streams, lemon vinaigrette

Melanzane alla Parmigiana 
grilled eggplant, tomato sauce, mozzarella cheese, basil

PRINCESS FAVORITES

Available every evening

 **Daily Street Food Special**
West Indies Roti Wrap: Chicken and Pumpkin
curry, Scotch bonnet pepper, red onion

 **Caribbean Shrimp Cocktail**
pineapple, cilantro, jicama, orange salsa

Cardini's Caesar Salad 
romaine, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Atlantic Salmon*
green goddess aioli, seasonal vegetables

Country Chicken
pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*
grilled to order, balsamic reduction, farm vegetables

Spice-Rubbed Tri Tip Roast*
American beef, slow roasted medium-well, selection of
chimichurri or BBQ sauce, market vegetables, steak fries

 Vegetarian  Regional Caribbean Flavors

SOUPS & SALAD

Zuppa di Lenticchie
lentils, chicken, vegetables, baguette crouton

Minestra di Orzo e Porri 
pearl barley & leek soup, garlic crostini

Zuppa Fredda di More di Bosco 
blackberry merlot soup, lemon essence

**Mixed Greens with Sun-Dried Tomatoes
and Fresh Mozzarella Cheese** 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

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

Penne all' Arrabbiata 
quill-shaped pasta, spicy tomato sauce, garlic

Fettuccine Alfredo 
crisp parmesan basket

MAINS

Filetto di Trota di Lago alla Borromea
sautéed rainbow trout, sage butter sauce, parsley potatoes

Capesante e Gamberi Gratinati
gratinated sea scallops & shrimp, parmesan cream, potato mash

Cotoletta di Vitello alla Milanese
breaded veal cutlet, lemon butter, zucchini, spaghetti

Brasato di Manzo al Barolo
beef pot roast, barolo wine, Tuscan vegetables, cornmeal cakes

Saltimbocca di Pollo
pan-seared chicken breast, Parma ham, sage, spinach, roast potatoes

Pizzoccheri alla Valtellinese 
whole wheat pasta, Swiss chard, Napa cabbage, garlic, sage

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Caribbean Cuisine



Shaun Candon, Executive Chef

Though Chef Candon hails from England, he now resides in bustling Kuala Lumpur. After serving in the British Army, he completed his culinary training and worked for the Hilton and Intercontinental Hotel organizations. For the past fifteen years, Shaun has held galley management positions, allowing him to travel the world; he loves working with and cooking for people of all different nationalities. In 2011, Shaun capped off his more than 30 years of culinary expertise by joining Princess as Executive Chef.

PRINCESS FAVORITES

Available every evening

 **Daily Street Food Special**
West Indies Roti Wrap: Lamb Curry
 garam masala, ginger, star anise, sweet peppers, potatoes

 **Caribbean Shrimp Cocktail**
 pineapple, cilantro, jicama, orange salsa

Grilled Atlantic Salmon*
 green goddess aioli, seasonal vegetables

Country Chicken
 pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*
 grilled to order, demi-glace & stilton crumble, farm vegetables

Spice-Rubbed Tri Tip Roast*
 American beef, slow roasted medium-well, selection of chimichurri or BBQ sauce, market vegetables, steak fries

SIGNATURE PASTA

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

Rotelle con Coda di Manzo Brasata
 braised oxtail, wagon wheel pasta

Fettuccine Alfredo 
 crisp parmesan basket

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 Vegetarian  Regional Caribbean Flavors

CHEF'S REGIONAL RECOMMENDATIONS

 **Coconut Red Snapper Ceviche***
 red onion, cilantro, Scotch bonnet pepper, lime juice

 **Bahamian Pea Soup n' Dough Boy**
 pork ribs, ham hocks, coconut dumplings

 **Puerto Rican Beef Picadillo**
 ground beef, rice & black beans, plantain chips

STARTERS, SOUP & SALAD

Quail & Venison Terrine*
 gingered onion compote, mesclun salad

Twice Baked Goat's Cheese Soufflé 
 garlic sabayon

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

Boston Bibb Lettuce 
 shallot vinaigrette

MAINS

Pan-Fried Orange Roughy, Tomato & Caper Dressing
 Bermuda onion, black olive and potato hash

Seared Diver Scallops, Three Citrus Nage*
 vegetable julienne, red bliss potatoes

Cocoa Spice-Rubbed Pork Tenderloin*
 eggplant & zucchini ratatouille, truffled mashed potatoes, natural jus

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

Southern Fried Chicken
 cole slaw, French fries

Potato Gnocchi, Provençale Tomato Sauce 
 fried zucchini

Caribbean Cuisine



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PRINCESS FAVORITES

Available every evening

 **Daily Street Food Special**
West Indies Roti Wrap: Lamb Curry
 garam masala, ginger, star anise, sweet peppers, potatoes

 **Caribbean Shrimp Cocktail**
 pineapple, cilantro, jicama, orange salsa

Grilled Atlantic Salmon*
 green goddess aioli, seasonal vegetables

Country Chicken
 pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*
 grilled to order, demi-glace & stilton crumble, farm vegetables

Spice-Rubbed Tri Tip Roast*
 American beef, slow roasted medium-well, selection of chimichurri or BBQ sauce, market vegetables, steak fries

SIGNATURE PASTA

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

Rotelle con Coda di Manzo Brasata
 braised oxtail, wagon wheel pasta

Fettuccine Alfredo 
 crisp parmesan basket

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 Vegetarian  Regional Caribbean Flavors

CHEF'S REGIONAL RECOMMENDATIONS

 **Coconut Red Snapper Ceviche***
 red onion, cilantro, Scotch bonnet pepper, lime juice

 **Bahamian Pea Soup n' Dough Boy**
 pork ribs, ham hocks, coconut dumplings

 **Puerto Rican Beef Picadillo**
 ground beef, rice & black beans, plantain chips

STARTERS, SOUP & SALAD

Air Cured Swiss Beef
 cornichons, pickled onions, arugula dressing

Twice Baked Goat's Cheese Soufflé 
 garlic sabayon

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

Gourmet Greens with Asparagus Spears 
 cherry tomatoes, kalamata olive vinaigrette

MAINS

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

Seared Sea Scallops*
 nicoise-style vegetable ratatouille, brown butter, roasted potatoes

Roasted Pork Tenderloin*
 almond broccoli, truffled mashed potatoes, chardonnay pan jus

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

Southern Fried Chicken
 cole slaw, French fries

Potato Gnocchi, Asparagus Cream 
 roasted portobello mushrooms

Caribbean Cuisine

Callaloo Leaves

Callaloo – or, amaranth, a green, leafy, spinach-like vegetable – is the main ingredient in a Caribbean stew-like dish, also called callaloo. There are regional variations throughout the islands, but in Trinidad and Tobago, where it is the national dish, it is generally made with okra and coconut milk. The dish was originally created by enslaved Africans who used both African and local ingredients; another variation on it can be found in the American South: collard greens!

FEATURED BEVERAGES

Nobilo

Sauvignon Blanc, NZ
pineapple, passion fruit
guava

Spellbound

Petite Sirah, USA
black and bramble fruits
vanilla bean

STARTERS

Tian of Crab, Scallop and Shrimp*
caviar duo, papaya dressing

Thai Wrap with Tofu, Cucumber and Beansprouts 
roasted chili, ginger & rice wine dip

Escargots Bourguignon
parsley, garlic butter

PRINCESS FAVORITES

Available every evening

 **Daily Street Food Special**
West Indies Roti Wrap: Sweet Potato & Chickpea 
cilantro, island spice, sweet pepper

 **Caribbean Shrimp Cocktail**
pineapple, cilantro, jicama, orange salsa

Cardini's Caesar Salad 
romaine, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Atlantic Salmon*
green goddess aioli, seasonal vegetables

Country Chicken
pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*
grilled to order, truffle-madeira demi-glace, farm vegetables

Spice-Rubbed Tri Tip Roast*
American beef, slow roasted medium-well, selection of
chimichurri or BBQ sauce, market vegetables, steak fries

 Vegetarian  Regional Caribbean Flavors

SOUPS & SALAD

 **Jamaican Pepper Pot Soup**
salt beef, callaloo, coconut, okra, yams

Roasted Tomato Cream Soup 
tomato gastrique, brioche croutons, basil pesto

Goat's Cheese and Apple Soup with Grape Tempura 
honey, yogurt cream

Belgian Endive, Boston Lettuce and Tomato 
selection 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 pasta, porcini mushroom sauce

Fettuccine Alfredo 
crisp parmesan basket

MAINS

 **Pan-Roasted Filet of Ocean Queen Snapper**
eggplant caponata, lemongrass vinaigrette

Broiled Lobster Tail and King Prawns
lemon butter fondue, asparagus, rice pilaf

Farm-Raised Pheasant
thyme jus, caramelized shallots, bean & bacon bundle, basted potatoes

Filet of Beef Wellington*
truffle-madeira demi-glace, spinach flan, duchesse potatoes

 **La Bandera, National Dish of the Dominican Republic**
adobo spiced grilled flank steak, red beans & rice, crisp plantains

Rollatine Ripiene con Zucca, Mascarpone e Noci 
crepes with roasted pumpkin, mascarpone, walnuts, thyme-cream sauce

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Caribbean Cuisine

Callaloo Leaves

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FEATURED BEVERAGES

Nobilo

Sauvignon Blanc, NZ
pineapple, passion fruit
guava

Spellbound

Petite Sirah, USA
black and bramble fruits
vanilla bean

STARTERS

Cocktail of Bay Scallops, Calamari, Shrimp and Black Mussels*
celery, lemon juice, extra virgin olive oil

Poached Pear and Blue Cheese Crumbles 
candied pecans, poppy seed dressing

Escargots Bourguignon
parsley, garlic butter

PRINCESS FAVORITES

Available every evening

 **Daily Street Food Special**
West Indies Roti Wrap: Sweet Potato & Chickpea 
cilantro, island spice, sweet pepper

 **Caribbean Shrimp Cocktail**
pineapple, cilantro, jicama, orange salsa

Cardini's Caesar Salad 
romaine, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Atlantic Salmon*
green goddess aioli, seasonal vegetables

Country Chicken
pan-seared breast, fragrant thyme jus, harvest vegetables

Beef Filet Medallions*
grilled to order, truffle-madeira demi-glace, farm vegetables

Spice-Rubbed Tri Tip Roast*
American beef, slow roasted medium-well, selection of
chimichurri or BBQ sauce, market vegetables, steak fries

 Vegetarian  Regional Caribbean Flavors

SOUPS & SALAD

 **Jamaican Pepper Pot Soup**
salt beef, callaloo, coconut, okra, yams

Roasted Tomato Cream Soup 
tomato gastrique, brioche croutons, basil pesto

Goat's Cheese and Apple Soup with Grape Tempura 
honey, yogurt cream

Belgian Endive, Boston Lettuce and Tomato 
selection 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 pasta, porcini mushroom sauce

Fettuccine Alfredo 
crisp parmesan basket

MAINS

 **Pan-Roasted Filet of Ocean Queen Snapper**
eggplant caponata, lemongrass vinaigrette

Broiled Lobster Tail and King Prawns
asparagus, rice pilaf, lemon butter fondue

Pheasant "Forestiere"
mushrooms, pearl onions, crisp bacon, rissole potatoes

Filet of Beef Wellington*
truffle-madeira demi-glace, spinach flan, duchesse potatoes

 **La Bandera, National Dish of the Dominican Republic**
adobo spiced grilled flank steak, red beans & rice, crisp plantains

Rollatine Ripiene con Zucca, Mascarpone e Noci 
crepes with roasted pumpkin, mascarpone, walnuts, thyme-cream sauce

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