



PRINCESS CRUISES

CROWN PRINCESS

## LUNCHEON

### LATE-LATE RISER


Continental Breakfast


*Croissant, Danish Pastries, Butter and Honey or Marmalade*


Blueberry Pancakes


*Maple Syrup, Whipped Cream*

### STARTERS, SOUPS & ONE SIDE SALAD

 Smoked Turkey Breast on Baby Greens, Honey-Mustard Vinaigrette

 New Zealand Green Shell Mussels in Teriyaki-Ginger Broth

 Pureed Vegetable Soup with White Beans, Herb Croutons

 Chicken Broth with Matzo Balls and Fine Vegetables

 Crisp Field Lettuce with Cherry Tomatoes and Shallots  
*Selection of Home-Made and Low-Fat Dressings*


### FRESH GROUND SIRLOIN BURGERS & OTHER DISHES

Hamburger

Cheese Burger

Bacon Burger

*½ Pound Each, Traditional Garnish and Crisp Fries*

 Veggie Burger


Large Plate of French Fries with Mayo and Heinz Tomato Ketchup

### TEMPTING VARIATIONS

Soup & Salad

Soup & Sandwich

Soup, Salad & ½ Sandwich


 denotes Lotus Spa dishes that are designed to provide harmony of the mind, body and spirit.  
*These dishes reflect the perfect balance of nutrition and flavor.*

## PRINCESS SIGNATURE FAVORITES

Bow Tie Pasta with Veal Strips, Morel Mushroom and Petits Peas in Cream Sauce

Fettuccine Alfredo, The All-Time Favorite from Rome


## LARGE PLATES, ENTREES & MAIN COURSES

 Halibut with Green Swiss Chard

*Haricots Verts and Potatoes, Tomato-Cumin Coulis*

Shrimp Newburg, Pea Pods and Carrots

*Saffron Rice Timbale*


 Hunter-Style Rock Cornish Game Hen

*Mushroom and Potato Ragout*


 Two Beef Filet Mignons

*Madeira-Truffle Demi-Glace, Almond Croquettes, Wild Thyme Sprig*

### ALWAYS AVAILABLE

 Atlantic Silver Salmon Cutlet

*Princess Compound Butter*

 Farm-Raised Chicken Breast

*Herbed Natural Juice*

Corn-Fed New York Cut Sirloin Steak


*Red Wine Demi-Glace*


Premium Beef Filet Tournedos


*Mustard and Sage Essence*

*The Executive Chef has paired each dish  
with the freshest and most enhancing sidings*

## VEGETARIAN MENU


 Grapefruit and Kiwi, Minted Raspberry Coulis

 Panache of Butter Lettuce, Curly Endive, Radicchio and Arugula

 Bow Tie Pasta Tossed with Tomato Segments and Basil

Vegetable Fritters on Paprika Cream Sauce, Braised Lentils

Artisan Cheeses, Walnut Bread, Cluster of Grapes

 Sweet & Nutritious, Ecofriendly Fruits, Changed Daily