

# Princess Dinner

*Caribbean 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

### Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

## Soups and Salads

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

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

(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.*

## 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

To enhance the flavors the chef has paired each dish with the freshest sides

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

**Mac 'n' Cheese with Bay Shrimp and Baby Scallops**  
elbow macaroni baked with lobster bisque and cheese sauce topped  
with crisp bacon bits

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

**Cumin-Spiced Texas Beef Chili**  
with a choice of sour cream, monterey jack cheese and spring onions

**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

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

**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

**Princess Half Pound Sirloin Burger\***  
ground fresh daily, cooked to order, served with gourmet fries and our  
signature secret sauce

**Grilled Spice-Rubbed Tri Tip Roast**  
marinated choice American beef, slow roasted and grilled, served  
medium-well with chimichurri or BBQ sauce, broiled tomato & zucchini  
and steak fries