

DINNER

STARTERS, SOUP & SALAD

White Rum Tapioca Fruit Salad

orange, pineapple, mango, melon, strawberry, toasted coconut

Country-Style Pâté

Lump Crab Cake

spicy remoulade, watercress

Double Beef Consommé

herbed julienne crepes

PASTA

Gnocchi with Truffled Cream

parmesan shavings, rocket, basil oil

Mama's Meat Lasagna

pasta layered with rich meat sauce and creamy parmesan white sauce

MAINS

Vegetarian Greek Meatballs

tzaziki sauce, grilled eggplant, zucchini, kalamata olives

Pan-Fried Red Snapper

black bean ragout, coconut broth, tropical fruit salsa

Duck à l'Orange *

grand marnier, layered herb-potato cake almond-broccoli

Whole Roasted Beef Tenderloin, Cognac & Peppercorn

Demi-Glace *

buttered vegetables, sauteed spinach, scalloped potatoes, fried onion garnish

Seared Salmon with Cold Water Shrimp *

saffron beurre blanc, creamed leeks

MAKE THE EVENING EXTRA SPECIAL

Filet Mignon 7oz - MDR *

elegant and tender, with red-skin mashed potatoes and sautéed mushrooms

19

Lobster Tail MDR 6-7 oz

sweet and succulent, with red-skin mashed potatoes and grilled asparagus

19

The Perfect Match *

filet mignon & lobster tail, with choice of sides

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LIFE'S SWEETEST REWARDS

Princess Love Boat Dream

heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee Raspberry Rose Mousse

coconut crisp, almond biscuit

Peach Melba

raspberry sauce, vanilla gelato

Chocolate Hazelnut Bar with Citrus Cream

hazelnut dacquoise cake, dark and milk chocolate crème

Caramel Pecan Turtle Cheesecake

butterscotch sauce

Create Your Own Sundae

vanilla or chocolate gelato, chef's daily sorbet toppings: strawberry, chocolate, butterscotch, caramel or pineapple whipped cream

Sugar-Free Semolina Tart

fresh berries

French Vanilla Bean Crème Brûlée

sugar cane crust, lemon madeleines

Crêpes Suzette

vanilla ice cream