

STARTERS, SOUP & SALAD

Chilled Cantaloupe Melon Cocktail



fresh mint, orange zest

Coconut, Orange & Shaved Fennel Salad

hazelnuts, watercress, granny smith apple

Greens & Roasted Vegetable Salad



arugula, peppers, zucchini, eggplant, pecorino cheese, glazed shallots

Frosted Strawberry Smoothie



creamy yogurt, a hint of vanilla and lemon

Thai Chicken Soup

chicken, coconut milk, lemongrass, chili, lime, enoki

PASTA

Seafood Orecchiette

clams, mussels, shrimp, squid, escarole, chili, parmesan

Fettuccine Alfredo



rich parmesan cream sauce

MAINS

Indian Vegetable Korma

mixed vegetable curry, basmati rice, naan bread, raita

Blackened Corvina with Cheesy Grits

roasted pumpkin, creole-whole grain mustard sauce, charred scallions

Seared Scallops *

ginger-lime butter sauce, caribbean confetti rice

Chicken Parmesan

spaghetti, tomato sauce, fresh basil

Barbecued Pork Ribs

cajun potato wedges, coleslaw

Grilled Striploin Steak *

peppercorn sauce, fries, sautéed spinach and mushrooms

PRINCESS FAVORITES

Princess Shrimp Cocktail

lettuce chiffonade, cocktail sauce

Classic Caesar Salad

romaine lettuce, caesar dressing, parmesan cheese, herb croutons

French Onion Soup

gruyère cheese crouton

Seared Salmon with Lemon *

red wine reduction, mashed potatoes, collard greens, leeks

Pan-Roasted Chicken Breast

pan gravy, mashed potatoes, market vegetables

MAKE THE EVENING EXTRA SPECIAL

Filet Mignon 7oz - MDR *

19

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

Lobster Tail MDR 6-7 oz

19

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

The Perfect Match *

29

filet mignon & lobster tail, with choice of sides

LIFE'S SWEETEST REWARDS

Crusty Banana Tart with Hazelnut Streusel

chocolate ice cream

Sugar-Free Mango and Macadamia Nut Samosas

coconut-mint dip

Cherries Jubilee

vanilla ice cream

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

Traditional New York Cheesecake

macerated strawberries

Coconut Crème Brûlée

rum sauce

Create Your Own Sundae

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

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint