

# Chef's International Dinner

## Breads and Rolls

Ours are made from scratch and freshly oven-baked for tonight's dinner.

## Beverages

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.



Please ask your server if you would like to order from our daily Vegetarian & Vegan Menu

## Starters, Soup, Salad

### Vine Tomatoes

wild fig balsamic vinegar, orange oil, caramelized garlic

### Prosciutto and Melon\*

savory-sweet bites of dry-cured ham and sweet cantaloupe

### Lump Crab Cake

buttery crab meat with spicy remoulade, watercress

### Radicchio and Caramelized Pear Salad

peppery frisée, roasted bell pepper, bleu cheese

### French Onion Soup

rich beef broth, gruyère cheese, crouton

 Vegetarian  Gluten-Free

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

## Pasta

### Spaghetti Alla Carbonara

bacon, parmesan

## Mains

### Cauliflower Steak 🌿

oven-roasted with tahini, couscous, za'atar spice, asparagus

### Chili Prawns with Garlic Butter\* 🌶️

black rice, sautéed spinach

### Garlic Herb Chicken Breast 🌶️

avocado tomato corn salad

### Beef Wellington, Truffle Madeira Demi-Glace\*

celeriac puree, sautéed asparagus, cherry tomato

### Lamb Leg Provençale\* 🌶️

roasted celery root, green beans, tomato

## Princess Favorites

### Princess Shrimp Cocktail

tangy cocktail sauce

### Fettuccini Alfredo

creamy parmesan sauce

### Classic Caesar Salad

romaine, garlic croutons, parmesan,  
creamy caesar dressing

### Grilled Salmon with Capers and Dill\*

cilantro rice

## Make the Evening Extra Special

**Filet Mignon\*\*†** 6 oz - red-skin mashed potatoes, sautéed mushrooms \$24

**Lobster Tail†** 5 - 6 oz - red-skin mashed potatoes, grilled asparagus \$24

**The Perfect Match\*\*†** - filet mignon and lobster tail, choice of sides \$34

†All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.



## After Dinner Beverages

available at current bar pricing

Proudly Serving



### Coffee

- Espresso
- Double Espresso
- Café Latte
- Cappuccino
- Cafe Mocha

### Liqueurs & Cordials

- Amaretto di Saronno
- Drambuie
- Grand Marnier
- Kahlua
- Frangelico
- Irish Cream
- Romana Sambuca
- Tia Maria
- Galliano
- Southern Comfort

### Cognac

- Remy Martin V.S.O.P.
- Courvoisier V.S.O.P.
- Remy Martin X.O.

### Hot Specials

- Mexicano  
Kahlua, coffee
- Chocolate Almond  
Amaretto, hot chocolate
- Nutty Irishman  
Irish Cream, Frangelico, coffee
- Monte Chocso  
Grand Marnier, Kahlua, hot chocolate

### Dessert Wines

Errazuriz Late Harvest Sauvignon Blanc  
*Notes of honey and golden raisins, by the glass*

### Port & Sherry

Harvey's Bristol Cream

Quinta do Noval Late Bottle Vintage Port  
*An explosion of red fruit on the palate with a long, smooth finish. Particularly enjoyable with a dessert, dark chocolate, cheese or on its own at the end of a meal.*

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Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. Beverage Packages may not be shared or transferred, and have specific limitations and restrictions.

## Life's Sweetest Reward

### Chocolate Tart

vanilla crème anglaise

### Iced Cointreau Soufflé

dark chocolate sauce

### Coconut Cake

raspberry sauce

## Princess Favorites

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### Princess Love Boat Dream

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

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### French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

### Chocoholic Cheesecake

hazelnut chocolate sauce

### Create Your Own Sundae

vanilla or chocolate ice cream,  
orange sorbet

*toppings: strawberry, chocolate,  
butterscotch, caramel or pineapple,  
whipped cream*

### Vegan Ice Cream

ask your server for today's flavors

### Seasonal Fruit Plate

### International Cheese Plate

crackers, chutney

 No Added Sugar

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