

Gala 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

Quinoa & Pomegranate Salad

roasted pumpkin, goat cheese

Steak & Beet Tartare*

crunchy gherkins, capers, onion

Coconut-Crusted Fried Shrimp

sweet & sour sauce

Wedge Salad

bacon, red onion, iceberg lettuce, bleu cheese crumble

Creamy Tomato Soup

splash of gin and basil oil

 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

Ricotta Cheese Tortellini
parmesan sauce, ham and peas

Mains

Vegetable Strudel 🌿
piquant thai red curry sauce

Seared Mustard-Crusted Tuna*
soy-glazed corn, bok choy, citrusy ponzu sauce

Land & Sea* 🍷

(menu item is complimentary, please enjoy any additional steak or lobster for \$15[†])

beef tenderloin, lobster tail, bearnaise sauce,
creamy mousseline potato, sautéed spinach

Harissa-Crusted Lamb Chops*
smoked eggplant, celeriac purée, leeks

Princess Favorites

Princess Shrimp Cocktail
tangy cocktail sauce

Classic Caesar Salad
romaine, garlic croutons, parmesan,
creamy caesar dressing

Fettuccini Alfredo
creamy parmesan sauce

We love to celebrate!

*Our menu tonight is a celebration of culinary arts
and the opportunity to travel the world.*

Let the night begin ...

[†] 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.

.....

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

Dulce de Leche & Coconut Tart
vanilla ice cream

Gianduja Soufflé
chocolate hazelnut,
vanilla torroncino sauce

Chocolate Mint Cake 
chantilly cream

Princess Favorites

.....



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

.....

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Traditional New York Cheesecake
macerated strawberries

Create Your Own Sundae
vanilla or chocolate ice cream,
mandarin 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

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.