

CHEF 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 CAMELIZED PEAR SALAD

peppery frisée, roasted bell pepper, bleu cheese
seared foie gras on request

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 🌿

roasted cauliflower 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 LOIN PROVENCALE

roasted celeriac, spinach, tomato

PRINCESS FAVORITES

PRINCESS JUMBO SHRIMP COCKTAIL

prawns served with tangy cocktail sauce

CLASSIC CAESAR SALAD

crispy romaine, garlic croutons, parmesan, creamy caesar dressing

FROM THE CARVING TROLLEY: PRIME RIB*

savory pan gravy, baked potato with condiments, vegetable du jour

FETTUCCHINE ALFREDO

creamy parmesan sauce

GRILLED SALMON WITH CAPERS AND DILL*

cilantro rice

GRILLED BEEF FILET MIGNON* 8 oz

garlic herb butter, béarnaise and bordelaise sauces,
seasonal vegetable, french fries

AFTER DINNER BEVERAGES

available at current bar pricing

Proudly Serving

LAVAZZA

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.

DESSERTS

CHOCOLATE TARTE

vanilla crème anglaise

ICED COINTREAU SOUFFLÉ

dark chocolate sauce

COCONUT CAKE

raspberry sauce

PRINCESS FAVORITES

PRINCESS LOVE BOAT DREAM

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

CLASSIC CRÈME BRULÉE

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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