

# GALA DINNER

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## 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 and sour sauce

 WEDGE SALAD  
bacon, red onion, iceberg lettuce, bleu cheese crumble  
seared duck breast on request

CREAMY TOMATO SOUP  
splash of gin and basil oil

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 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.

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## PASTA

### LOBSTER RAVIOLI

creamy shellfish sauce, tarragon oil

## MAINS

### FILO PARCEL WITH GOAT CHEESE 🌿

warm vegetable salad, herb olive tapenade

### SEARED MUSTARD-CRUSTED TUNA\*

soy-glazed corn, bok choy, citrusy ponzu sauce

### LAND & SEA\* 🍷

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

### HARISSA-CRUSTED LAMB CHOPS\*

smoked eggplant, celeriac purée, leeks

## 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

# 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

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

CLASSIC CRÈME BRULÉE

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

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