

FAREWELL 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

  WATERMELON WITH FETA CHEESE
toasted pumpkin seeds, mint syrup drizzle

 SEARED BLACK PEPPER DUCK BREAST*
apple celeriac salad, lingonberry cream

CORN, SALT FISH AND LOBSTER FRITTER
garlic aioli

  GOURMET GREENS
toasted pecans, cherry tomato, citrus segments
grilled halloumi cheese on request

 TORTILLA SOUP WITH MUSHROOMS
avocado, radish, ancho

 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

FARFALLE BOSCAIOLA

tomatoes, onions, pancetta, white wine, olive oil, parmesan cheese
grilled shrimp on request

MAINS

VEGETARIAN JAMBALAYA 🌿

creole rice with roasted spiced vegetables, light tomato sauce

MAHI MAHI & SCALLOP DIABLO 🍷

cilantro rice, guajillo chilies, chipotle, tomato

FILET MIGNON ROSSINI*

truffle, foie gras, madeira sauce, asparagus, fingerling potatoes

ROASTED RACK OF VEAL, PROSCIUTTO AND SAGE*

cippolini onions, asparagus mascarpone mash

JERK-BRAISED LAMB SHANK 🍷

three-bean ragout, gremolata, snow peas

PRINCESS FAVORITES

PRINCESS 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

GARLIC-HERB ROASTED CHICKEN 🍷

avocado-tomato corn salad

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 CAKE
caramelized popcorn

BAKED ALASKA
chocolate sauce

LEMON TORTE 
light and refreshing

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,
cherry 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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