



PRINCESS Italian Dinner



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

Appetizers

Minestrone Soup

vegetables, ditalini pasta, basil pesto

Heirloom Caprese

tomato, mozzarella, fresh basil salad

Mushroom Arancini

zesty tomato sauce, mozzarella cheese

Insalata Mista

frisee, radicchio, tomatoes, cucumbers, chickpeas,
kalamata olives, pecorino cheese, choice of dressing

French Onion Soup

gruyère cheese, crouton

Princess Shrimp Cocktail

tangy cocktail sauce

Classic Caesar Salad

romaine, garlic croutons, parmesan,
creamy caesar dressing



Vegetarian



Gluten-Free



Princess Favorite



No Added Sugar



Inspired by local and regional Caribbean flavors

*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.

Mains

Lasagna

pasta layered with rich meat sauce and creamy parmesan white sauce

Creamy Spinach & Mushroom Gnocchi

soft potato gnocchi, rich cream sauce, sautéed mushrooms, wilted spinach

Classic Giant Meatballs

pork & beef meatballs, creamy truffle polenta, tomato sauce, grated parmesan

Oven-Baked Cod Fillet*

herb crust, crushed potatoes with marinated olives and a drizzle of extra virgin olive oil

Chicken Parmigiana

spaghetti, tomato sauce, fresh basil

Fettuccine Alfredo

creamy parmesan sauce

GRILLERY

Chicken Breast

mashed potatoes, market vegetables

Atlantic Salmon*

lemon butter sauce, market vegetables

Striploin Steak* 6 oz.

french fries, market vegetables

Make the evening extra special

Filet Mignon†** 7 oz - *red-skin mashed potatoes, sautéed mushrooms* \$24

Lobster Tail† 6-7 oz - *red-skin mashed potatoes, grilled asparagus* \$24

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

Desserts

Classic Chocolate Soufflé

Tiramisu

lady finger biscuit, mascarpone cream, tia maria syrup, coffee cream

Mochaccino Semifreddo

orange compote

Capuccino By Cecile

coffee financier, creamy chocolate coffee, vanilla ganache, chocolate shortcrust

Sorbet du Jour - Lemon

Pistachio Love Boat By Cecile

pistachio mousse with pistachio crunch on vanilla shortbread

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

International Cheese Plate

crackers, chutney

Seasonal Fruit Plate

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