



STARTERS

Red Snapper Mojito Ceviche*
mint, mango, avocado and a splash of rum

Trio of Cantaloupe, Honeydew and Watermelon 
vintage port wine and lime zest drizzle

Crispy Hand-Rolled Vegetable Spring Rolls 
hoisin-peanut dip, lemongrass, cilantro

FEATURED BEVERAGES


Clos du Bois
Chardonnay, California
ripe pear, apple, citrus

Estancia
Pinot Noir, California
black cherry, plum and strawberry

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
Stilton cheese, sautéed mushrooms, French fries

 Vegetarian

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SOUPS & SALAD

Fortified Chicken Broth with Tortellini and Spinach
parmesan cheese


Creamed Artichoke Bisque 
lemon, garlic and parsley gremolata


Frozen Rum-Infused Piña Colada Soup 
refreshing coconut-pineapple smoothie

Watercress, Red Radish, Iceberg Lettuce 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Conchiglie alla Campagnola 
pasta shells, marinara sauce, broccoli, capers and olives
optional: add wok-fried chicken strips

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying

MAINS

Basa with Pineapple-Papaya Salsa*
pan-seared filet, pea pods, bamboo shoots, daikon sprouts, potato cake

Roasted Pork with Apricot Glaze
white bean and smoked bacon ragout, roast potatoes

Slow-Roasted Corn-Fed Prime Rib, Rosemary Jus and Horseradish Cream*
corn-on-the-cob, char-grilled tomato, baked Idaho potato

Cumin-Spiced Texas Beef Chili
corn bread, sour cream, Monterey Jack, spring onions

Leek and Ricotta Cheese Tart 
vegetable ratatouille, tomato sauce, basil oil

 CRAFTED
CURTIS STONE


Seafood Stew with Chilean Sea Bass, Black Mussels and Clams
cream, fennel, toasted baguette

"Fresh seafood in a creamy broth, flavored with sautéed fennel and a variety of herbs, spices, seeds and seasonings. Enjoy the stew with lots of bread for soaking up every drop of broth."

 Vegetarian

STARTERS

Trio of Seafood, Citrus and Avocado*
lobster, shrimp and squid with orange filets
lime-cilantro vinaigrette

Watermelon and Feta Cheese 
toasted pumpkin seeds, extra virgin olive oil
lemon drizzle

Sautéed Chicken and Veal Sweetbreads
light mushroom cream sauce, puff pastry case

FEATURED BEVERAGES


Classic Negroni
gin, campari
sweet vermouth

Katnook Estate Shiraz, Australia
raspberry, dark cherry
hints of licorice

PRINCESS FAVORITES

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Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef “BLT” Burger*
bacon, lettuce and tomato, French fries

 Vegetarian

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SOUPS & SALAD

Double Beef Consommé
mini choux buns and green onions

Hearty Philadelphia Pepper Pot Soup
rich and piquant broth with tripe and root vegetables


Chilled Curried Pumpkin Cream Soup 
cumin, coriander and cardamom spices in coconut milk

Grilled Zucchini and Eggplant with Sun-Dried Tomatoes Chives and Romaine Lettuce 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Linguine alle Vongole
noodles with littleneck clams in cream sauce and parsley

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying


MAINS

Pan-Roasted Filet of Kingklip with Mild Curry Sauce
green beans, carrots, turnips, aromatic rice

Mariner-Style Black Mussels in White Wine Cream Sauce
home-style garlic bread, French fries

Grilled New York Cut Strip Steak with Green Peppercorn Sauce*
tomato Provençale, sautéed zucchini, lyonnaise potatoes

All-American Meatloaf with Mushroom Gravy
grilled vegetables, buttered corn, mashed potatoes

Eggplant and Basmati Rice Timbale 
crispy fritters, mango, spicy tomato sauce


 **Chicken and Leek Pot Pie**
buttery flaky pastry, tarragon, creamy gravy

“You can put just about anything in a pot pie, but I prefer the classic marriage of roast chicken and sautéed leek. The leek adds a layer of sweet, comforting flavor.”

 Vegetarian

STARTERS

Game & Wild Mushroom Paté*
port wine glaze and salad bouquet

Prickly Pear & Sweet Pineapple 
chili flakes, fresh mint and a splash of tequila

**Warm Crab & Artichoke Dip
with Baguette Chips**
seasoned with Old Bay spice and Dijon mustard

FEATURED BEVERAGES


Hogue
Riesling, Washington
apricot, peach, melon

Zen of Zin
Zinfandel, California
juicy blackberry
hint of herbs

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
chorizo sofrito, queso blanco, French fries

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SOUPS & SALAD

Cock-a-Leekie Soup
traditional Scottish chicken broth with rice, leeks and scallions

Smoked Haddock & Potato Chowder
classic and rich New England white fish soup


Chilled Granny Smith and Cider Soup 
yogurt cream with cinnamon and calvados brandy

**Seasonal Field Greens with Shredded Carrots
and Cherry Tomatoes** 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Rotelle con Coda di Manzo Brasata
braised oxtail over wagon wheel pasta

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying

MAINS

Steamed Cod over Warm Lentil Salad*
firm-fleshed cod filet with Dijon-balsamic dressing, boiled potatoes

Grilled Seafood Skewer with Mango & Lime Salsa
salmon, red snapper, shrimp and sea scallops, bok choy, jasmine rice


Grilled Chicken Paillard
amber ale & onion gravy, gratinated tomato, French fries

Surf & Turf*
petite filet mignon, large prawns, béarnaise sauce, pencil asparagus

Pad Thai - Southeast Asian Favorite 
wok-fried rice noodles with tofu, egg, vegetables, cilantro, chili
lime, peanuts

 **Roasted Pork Belly**
homemade applesauce, crispy roasted potatoes, sautéed spinach

"Pork belly is one of my favorite cuts of meat. Roasting it, so it has a crunchy crackling and moist meaty inside, reminds me of how my mum used to cook it."

 Vegetarian

STARTERS

Cold Smoked Salmon and Crayfish Tails*

tomato-vodka marinated crayfish
dilled cucumber & caper salad

Tempura Vegetable Sushi

rum-wasabi emulsion, Korean kimchi

Chicken Liver Tartlet with Fried Onions

Madeira-tomato jus, crisp puff pastry

FEATURED BEVERAGES

Woodbridge
Chardonnay, California
baked apple

Ancient Peaks
Merlot, California
black cherry, plum
cinnamon spice

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*

Stilton cheese, sautéed mushrooms, French fries

Vegetarian

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SOUPS & SALAD

Alaska-Style Seafood Soup

white fish, salmon, shrimp and mussels in shellfish broth
herb crostini

Roasted Garlic Cream Soup

sage and cheese croutons

Chilled Blended Coconut Soup

hints of orange and honey, lychee garnish

Garden Mixed Greens, Radicchio and Cucumber Shoestrings

selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Spaghetti Carbonara

traditional pasta dish with bacon, cream and egg

Fettuccine Alfredo

An All-Time Princess Favorite

rich, comforting and entirely satisfying

MAINS

Sautéed Lemon Sole Filets "Colbert"

wilted spinach, steamed potatoes, parsley and tarragon butter

Tandoori Fire-Roasted Tiger Prawns

yogurt raita, saffron-scented basmati rice, crisp poppadums

Roast Beef with Yorkshire Pudding and Gravy*

horseradish cream, glazed carrots, green peas and crusty potatoes

Red Wine and Shiitake Braised Beef Short Ribs

root vegetables, baby onions, forked mash potatoes

White, Kidney and Red Bean Cassoulet

grilled polenta, parmesan cheese crumble, herbed tomato gravy

CRAFTED
CURTIS STONE

Chicken and Leek Pot Pie

buttery flaky pastry, tarragon, creamy gravy

"You can put just about anything in a pot pie, but I prefer the classic marriage of roast chicken and sautéed leek. The leek adds a layer of sweet, comforting flavor."

Vegetarian

STARTERS

Air-Cured Swiss Beef

arugula dressing, cornichons, pickled silverskin onions

Lychee & Watermelon in Infused Syrup

star anise, cardamom, fresh mint
crystallized ginger

Grilled Calamari Steak and Poached Baby Squid

citrus-marinated fennel shavings

FEATURED BEVERAGES

Robert Mondavi

Pinot Noir, California
strawberry, vanilla

Blood & Sand Cocktail

Whiskey, cherry brandy
vermouth, orange juice

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*

Caribbean jerk seasoned crab meat, French fries

 Vegetarian

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SOUPS & SALAD

Rustic Beef & Vegetable Hot Pot

crisp baked miniature empañada

Black Bean Chowder

golden-fried tortilla strips and sour cream

Chilled Spanish Gazpacho

tomato soup with cucumber, bell pepper, red wine vinegar, olive oil and Tabasco

Seasonal Field Greens, Celery Hearts and Tomatoes

selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Trenette ai Frutti di Mare con Pomodoro e Basilico

flat noodles with seafood, tomato and basil

Fettuccine Alfredo

An All-Time Princess Favorite

rich, comforting and entirely satisfying

MAINS

Pan-Fried Tilapia Fish with Orange Hollandaise*

braised bok choy and roast potatoes

Chili-Spiced Szechuan Shrimp

rice wine-hoisin sauce, garlic, ginger, sesame oil, bean sprouts and cilantro
fried rice

Grandma's Coq au Vin

burgundy wine simmered chicken, bacon crisps, pearl onions
croutons, forked potatoes

Beef Stroganoff

sautéed beef strips with egg noodles, paprika demi-glace, kosher pickles
mushrooms, sour cream

Spinach, Mushroom and Emmentaler Cheese Quiche


vinaigrette-tossed mesclun leaves, cherry tomatoes, basil oil



Roasted Pork Belly


homemade applesauce, crispy roasted potatoes, sautéed spinach

"Pork belly is one of my favorite cuts of meat. Roasting it, so it has a crunchy crackling and moist meaty inside, reminds me of how my mum used to cook it."

 Vegetarian

STARTERS

Peruvian Scallop Ceviche with Avocado*
lime and lemon juice, cilantro, bell pepper
tomato, Bermuda onion

Marinated Goat Cheese and Vegetable Antipasto 
grilled eggplant, zucchini, bell pepper, tomatoes
basil oil

Wild Mushroom Tartlet
shiitake, porcini and enoki, creamy veal sauce
truffle oil

FEATURED BEVERAGES


Clos du Bois
Chardonnay, California
ripe pear, apple, citrus

Estancia
Pinot Noir, California
black cherry, plum
and strawberry

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
teriyaki glazed shiitake mushrooms, French fries

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SOUPS & SALAD

Oyster, Spinach & Potato Cream Soup
tarragon and basil oil

Olde English Lamb & Barley Soup
scallion and diced root vegetables


Chilled Celery & Apple Cream Soup 
chestnut purée and nutmeg

Seasonal Mixed Greens with Beets and Cherry Tomatoes 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Trenette alla Moda Ligure 
thin noodles with basil pesto, red skin potatoes and haricot verts

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying

MAINS

Pan-Seared Filet of Orange Roughy
melted leeks, chive butter sauce, saffron potatoes

Asian-Spiced Duck Breast*
baby bok choy, ginger, star anise, fondant potatoes

Oven-Roasted Prime Rib with Natural Pan Jus*
carved to order, apple-horseradish cream, Provençale tomato
brioche potatoes

Chili, Lime and Cumin Marinated Skirt Steak Fajitas*
sour cream, tomato salsa, guacamole, flour tortillas

Tempura of Seasonal Vegetables 
onion rings, sugar snap peas, zucchini, cauliflower, shiitake-hoisin dipping sauce



Seafood Stew with Chilean Sea Bass, Black Mussels and Clams
cream, fennel, toasted baguette

"Fresh seafood in a creamy broth, flavored with sautéed fennel and a variety of herbs, spices, seeds and seasonings. Enjoy the stew with lots of bread for soaking up every drop of broth."

 Vegetarian

STARTERS

Sea Scallop and Shrimp Cocktail
passion fruit dressing

Island Pineapple with Candied Pistachios 
date flavored mascarpone

Singapore Street-Style Beef Satays*
spicy peanut dipping sauce, marinated cucumber

FEATURED BEVERAGES


Hogue
Riesling, Washington
apricot, peach, melon

Zen of Zin
Zinfandel, California
juicy blackberry
hint of herbs

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef “BLT” Burger*
bacon, lettuce and tomato, French fries

 Vegetarian


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SOUPS & SALAD

Shrimp Bisque with Sweet Potatoes
cognac, cream, scallions and tomato

Chunky Yellow Split Pea Soup
simmered with ham hocks, carrots, celery, herb croutons


Frosty Mango & Pear Soup 
candied ginger and fresh mint

Field Greens with Spring Onions and Cabbage Slaw 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Penne con Cozze
pasta quills, black mussels and parsley, roma tomato sauce

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying


MAINS

Pan-Seared Red Snapper with Chili, Cilantro and Lime Butter Sauce
bok choy, rice pilaf

Pork Chop with Fig Demi-Glace*
pan-seared, ratatouille, oven-roasted potatoes

Braised Lamb Shank with Pan Jus
brussels sprouts, chateau potatoes

Island-Spiced Jerk Chicken with Rice & Red Beans
marinated in rum, molasses, lime juice, thyme, Scotch bonnet peppers

Griddled Lentil Cakes with Fried Eggs* 
melted Monterey Jack cheese, sweet potato fries



Seafood Stew with Chilean Sea Bass, Black Mussels and Clams
cream, fennel, toasted baguette


“Fresh seafood in a creamy broth, flavored with sautéed fennel and a variety of herbs, spices, seeds and seasonings. Enjoy the stew with lots of bread for soaking up every drop of broth.”

 Vegetarian

STARTERS

Grilled Chicken Salad with Black Bean Pico de Gallo

green onion, tomato & cilantro salsa

Chilled Cantaloupe Melon Cocktail 

port wine syrup with cranberry and orange zest

Crab Cake with Tomato Carpaccio

mustard seed vinaigrette and daikon sprouts

FEATURED BEVERAGES

Woodbridge
Chardonnay, California
baked apple

Ancient Peaks
Merlot, California
black cherry, plum
cinnamon spice

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*

bourbon BBQ sauce, Bermuda onion marmalade, French fries

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SOUPS & SALAD

Tom Kah Gai


chicken, coconut milk, lemongrass, chili, lime & enoki

Sweet Corn & Spicy Italian Sausage Chowder

white wine, leeks, tomato, bell pepper

Frosted Strawberry Smoothie 

creamy yogurt with a hint of vanilla and lemon

Iceberg Wedge with Boiled Egg 

selection of homemade and low-fat dressings


SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Penne al Pomodoro con Calamari

quill pasta, tomato sauce, kalamata olives and chili flakes

Fettuccine Alfredo

An All-Time Princess Favorite 

rich, comforting and entirely satisfying

MAINS

Cajun Blackened Rockfish

corn, apple & potato hash, green beans, red pepper sauce

Seared Diver Scallops Orzotto*

ginger-lime butter sauce, green onion

Cowboy Striploin Steak*

spicy crisp-fried onions, barbecue sauce, carrots, country fries

Slow-Braised Pork Shoulder

salsa verde, seasonal vegetables, mashed potatoes

Indian Vegetable Korma 


mixed vegetable curry, basmati rice, naan bread, raita



Chicken and Leek Pot Pie


buttery flaky pastry, tarragon, creamy gravy

“You can put just about anything in a pot pie, but I prefer the classic marriage of roast chicken and sautéed leek. The leek adds a layer of sweet, comforting flavor.”

 Vegetarian

STARTERS

Scandinavian Gravad Lax*
gin, salt & sugar cured salmon, cucumber salad
lemon confit, dill-mustard sauce

**Watermelon with Honey-Citrus
Mascarpone Cream** 
fresh mint

Steamed Green Asparagus
warm bacon Jerez vinegar dressing

FEATURED BEVERAGES


**Robert Mondavi
Pinot Noir, California**
strawberry, vanilla

Blood & Sand Cocktail
Whiskey, cherry brandy
vermouth, orange juice

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
Gruyère, Emmentaler, Comté, French fries

 Vegetarian

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SOUPS & SALAD

Sopa Albondigas
Mexican meatball soup with cumin, rice and cilantro


Fennel Cream Soup with Poached Bay Scallops
chervil and Pernod liquor


Chilled Russian Borscht
red beet soup with pork and sausage

**Tender Greens with Trio of Cheeses
and Pecans** 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Ravioli di Ricotta con Crema di Noci 
roasted walnut cream sauce

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying

MAINS

Pan-Seared Striped Corvina
snow peas, baby corn, confit potato, mild red curry sauce

Piemontese-Style Veal Scaloppine
mushroom sauce and barley orzotto

Austrian Specialty - Wiener Zwiebel Rostbraten
braised top sirloin, red cabbage, roast potatoes


Herb Roasted Chicken
grilled tomato, green beans, shoestring potatoes
gravy

Moroccan Vegetable Ragout 
pita bread, green leaf salad, tomato-yogurt sauce

 CRAFTED
CURTIS STONE


Seafood Stew with Chilean Sea Bass, Black Mussels and Clams
cream, fennel, toasted baguette

"Fresh seafood in a creamy broth, flavored with sautéed fennel and a variety of herbs, spices, seeds and seasonings. Enjoy the stew with lots of bread for soaking up every drop of broth."

 Vegetarian

STARTERS

Chilled Virgin Tomato Bloody Mary
with lime marinated crayfish tails

Ruby Grapefruit and Sliced Kiwi 
raspberry sauce, fresh mint

Smoked Salmon and Cream Cheese Vol-au-Vent*
crisp puff pastry, chive butter sauce

FEATURED BEVERAGES


Clos du Bois
Chardonnay, California
ripe pear, apple, citrus

Estancia
Pinot Noir, California
black cherry, plum
and strawberry

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
chorizo sofrito, queso blanco, French fries

 Vegetarian

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SOUPS & SALAD

Beef Consommé
thin crêpe julienne and chives

Turkey and Sweet Corn Chowder
white wine, grilled jalapeño pepper

Iced Papaya Cream Soup 
fresh yogurt

Iceberg and Curly Leaf Lettuce with Shallots 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Risotto con Funghi Porcini e Prezzemolo
creamy risotto, porcini mushrooms, Italian parsley

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying


MAINS

Roasted Cod with Bacon-Balsamic Dressing
tomato ragout with chorizo and portobello mushrooms
Parisienne potatoes

Nantucket Shrimp & Scallop Supper
tomato broth, diced potato, garlic croutons

Grilled Lamb Loin Chops with Cumin Spice*
tabbouleh, carrot, sugar snaps, roast potatoes, natural jus

Beer-Braised Beef Pot Roast
German-style red cabbage, creamy whipped potatoes

Baked Spinach Flan with Cheddar and Monterey Jack Cheese 
sliced tomato, pine nut and coriander slaw

 CRAFTED
CURTIS STONE

Chicken and Leek Pot Pie
buttery flaky pastry, tarragon, creamy gravy

"You can put just about anything in a pot pie, but I prefer the classic marriage of roast chicken and sautéed leek. The leek adds a layer of sweet, comforting flavor."

 Vegetarian

STARTERS

Air-Cured Prosciutto
ricotta flan, balsamic reduction

Honey & Rum Roasted Pineapple 
strawberry-coconut relish

Cajun-Style Crawfish Vol-Au-Vent
in puff pastry case with lobster cream sauce

FEATURED BEVERAGES


Hogue
Riesling, Washington
apricot, peach, melon

Zen of Zin
Zinfandel, California
juicy blackberry
hint of herbs

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
Thai-style grilled shrimp, sweet chili glaze, French fries


 Vegetarian

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SOUPS & SALAD

Clear Rich Beef Broth
shredded beef, root vegetable brunoise

Roasted Corn and Sweet Potato Chowder 
rich vegetable stock, cream, thyme, chives


Chilled Tropical Fruit Soup 
vanilla infused, pineapple, mango, papaya and passion fruit

Curly Endive, Iceberg Lettuce and Red Radish 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Gnocchi di Patate con Crema di Funghi 
mushroom cream, tomato oil

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying


MAINS

Griddled Kingclip with Asian Slaw
orange-infused sweet chili vinaigrette, steamed rice

Broiled Lobster Tail and Louisiana-Style Crab Cake
tarragon beurre blanc, creole tartar sauce, green asparagus
parsley potatoes

Duck à l'Orange
Grand Marnier and orange confit, almond broccoli, potato cake


Chateaubriand of Beef Tenderloin*
madeira jus, béarnaise sauce, yellow squash, berny potatoes

New England Pawtucket Vegetarian Chili 
chickpea and kidney beans, sour cream, scallion and focaccia

 CRAFTED
CURTIS STONE

Roasted Pork Belly
homemade applesauce, crispy roasted potatoes, sautéed spinach

"Pork belly is one of my favorite cuts of meat. Roasting it, so it has a crunchy crackling and moist meaty inside, reminds me of how my mum used to cook it."

 Vegetarian

STARTERS

Crabmeat, Apple and Melon Cocktail
citrus juice, chives, lemon confit

Duck Liver Pâté with Cumberland Sauce*
orange segments, toasted brioche

Roasted Eggplant and Garlic in Puff Pastry 
creamy goat cheese sauce

FEATURED BEVERAGES

Woodbridge
Chardonnay, California
baked apple

Ancient Peaks
Merlot, California
black cherry, plum
cinnamon spice

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
Stilton cheese, sautéed mushrooms, French fries

 Vegetarian

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SOUPS & SALAD

Chicken Noodle Soup
root vegetables and scallion


Barley Cream Soup
smoked hocks, parsley and chervil


Chilled Peach & Apricot Soup 
sour cream, ginger and mint

**Romaine Lettuce with Vine-Ripened Tomatoes
Avocado and Red Onion** 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Penne con Pancetta, Spinaci e Pomodoro 
pasta quills with Italian bacon, spinach, tomato, marjoram
garlic chips

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying


MAINS

Crispy Fried Red Snapper in Thai Hot & Sour Sauce
carrot batons, bok choy and jasmine rice

Slow-Roasted Lamb Leg Spiked with Garlic Cloves
rosemary lamb jus, thin green beans, lyonnaise potatoes

Surf & Turf*
petite filet mignon and jumbo shrimp, béarnaise sauce, string beans
gratinated fennel, chateau potatoes


North Carolina Pulled Pork
vegetable medley, mashed potatoes, Lexington-style vinegar sauce

Caramelized Onion & Potato Tart 
tomato salad with sautéed mushrooms, scallion cream

 CRAFTED
CURTIS STONE

Seafood Stew with Chilean Sea Bass, Black Mussels and Clams
cream, fennel, toasted baguette

"Fresh seafood in a creamy broth, flavored with sautéed fennel and a variety of herbs, spices, seeds and seasonings. Enjoy the stew with lots of bread for soaking up every drop of broth."

 Vegetarian

STARTERS

Smoked Chicken Breast
cherry tomatoes, mesclun leaves, red pepper coulis

Tropical Fruit Kabobs 
papaya, kiwi, winter melon, lavender-honey cream

Gratinated Oysters Rockefeller
spinach and cream sauce

FEATURED BEVERAGES


Robert Mondavi
Pinot Noir, California
strawberry, vanilla

Blood & Sand Cocktail
Whiskey, cherry brandy
vermouth, orange juice

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
teriyaki glazed shiitake mushrooms, French fries


 Vegetarian


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SOUPS & SALAD

Chicken Wonton Soup
enoki & shiitake mushrooms, lemongrass, spring onions

Creamy Pumpkin and Turnip Soup 
shredded basil, roasted pumpkin seeds


Cool Cucumber and Yogurt Soup 
toasted almonds, crumbled feta, fresh mint

Mesclun Greens, Daikon Radish and Baby Tomatoes 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Tagliatelle al Sugo d’Aragosta
pasta ribbons, brandied lobster cream sauce, tomato
chopped tarragon

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying

MAINS

Goujons of Lemon Sole with Tartar Sauce
crisp-fried sole strips, artichokes, mushrooms, roast potatoes

Provençale-Style Frog Legs with White Wine and Tomato Sauce
parsley potatoes, garlic crouton, fried leek

Grilled New York Cut Sirloin Steak “Marchand de Vin”*
red wine demi-glace, carrots & peas, steak fries

Veal Cordon Bleu with Thyme Jus
stuffed with Swiss cheese and ham, pea pods, vichy carrots
rissole potatoes

Blue Cheese, Celery & Potato Tart 
shallot chutney, charred tomato wedges

 CRAFTED
CURTIS STONE

Roasted Pork Belly
homemade applesauce, crispy roasted potatoes, sautéed spinach

“Pork belly is one of my favorite cuts of meat. Roasting it, so it has a crunchy crackling and moist meaty inside, reminds me of how my mum used to cook it.”

 Vegetarian

STARTERS

Bay Scallop Cocktail

frisée salad, pancetta & sage dressing

Hawaiian Fruit Cup with Macadamia Nuts ✓

cantaloupe, watermelon, papaya and mango
lemon and honey dressing

Grilled Chicken Satays

tangy peanut dipping sauce, marinated cucumber

FEATURED BEVERAGES

Clos du Bois

Chardonnay, California
ripe pear, apple, citrus

Estancia

Pinot Noir, California
black cherry, plum
and strawberry

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad ✓

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef "BLT" Burger*

bacon, lettuce and tomato, French fries

✓ Vegetarian

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SOUPS & SALAD

Beef Consommé with Savory Choux Puffs

turnips, zucchini, asparagus and chives

Roasted Golden Onion Veloute ✓

cream, chive, focaccia croutons

Chilled Creamy Sour Cherry Soup ✓

cherry brandy, Pinot Noir, mint

Tossed Greens with Cucumber and Toasted Pumpkin Seeds ✓

selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Farfalle con Broccoli e Formaggio Fontina ✓

bow tie pasta, broccoli and fontina cream

Fettuccine Alfredo

An All-Time Princess Favorite ✓

rich, comforting and entirely satisfying

MAINS

Baked Mahi Mahi, Caper-Citrus Dressing

carrot & celery batons, orange segments, Parisienne potatoes

Fish & Shellfish Casserole

tomato cream sauce, steamed jasmine rice, garlic toast

Roast Pork Tenderloin, Lavender Fig Butter*

braised Belgian endive and potato gratin

Sirloin Steak "Diane"*

wilted spinach, buttered carrots, cognac, William potatoes
mushroom & mustard cream sauce

Vegetable Strudel ✓

tomato & red onion salad, roasted bell pepper aioli

CRAFTED
CURTIS STONE

Chicken and Leek Pot Pie

buttery flaky pastry, tarragon, creamy gravy


"You can put just about anything in a pot pie, but I prefer the classic marriage of roast chicken and sautéed leek. The leek adds a layer of sweet, comforting flavor."

✓ Vegetarian

STARTERS

Herb & Sea Salt Marinated Seafood Antipasto*
shrimp, squid, black mussels, creamy lemon emulsion

Prosciutto Crudo con Melone
dry-cured ham, sweet cantaloupe melon

Melanzane alla Parmigiana 
grilled eggplant, tomato sauce, mozzarella cheese gratin
basil leaves

FEATURED BEVERAGES


Danzante
Pinot Grigio, Italy
tropical fruits, citrus

Chianti Castiglioni
Sangiovese, Italy
tasty red fruit and
savory herbs

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
bacon wrapped shrimp, béarnaise sauce, French fries


 Vegetarian

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SOUPS & SALAD

Pasta e Fagioli
red bean & pasta soup, ham hocks, parsley

Minestrone all' Ortolana 
Italian vegetable soup, pesto crouton


Iced Peach Bellini Soup 
peach purée and sparkling prosecco

Mixed Greens, Baby Spinach, Crisp Bacon
Pecorino Cheese and Pine Nuts
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Spaghetti con Polpette in Salsa di Pomodoro Fresco
spaghetti with meatballs, fresh tomato sauce

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying

MAINS

Filetto di Mahi Mahi alla Griglia
grilled mahi mahi filet, herb butter, Swiss chard, vegetable caponata,
saffron potatoes


Capesante e Gamberi Gratinati
sea scallops & shrimp in cream sauce, gratinated whipped potatoes

Scaloppine di Vitello al Marsala
veal scallopini, marsala wine sauce, green beans, cherry tomatoes
creamy mashed potatoes

Brasato di Manzo al Barolo
beef pot roast, barolo wine, Tuscan vegetables, grilled polenta cakes

Petto di Pollo alla Valdostana
breaded chicken breast, mushrooms and fontina melt, spinach
roast potatoes

Zucchini Ripieni Gratinati 
cheese and onion stuffing, cannellini bean ragout

 Vegetarian

STARTERS

Herb & Sea Salt Marinated Seafood Antipasto*

shrimp, squid, black mussels
creamy lemon emulsion

Carpaccio di Manzo*

beef carpaccio, arugula, shaved parmesan
Dijon mustard, lemon vinaigrette

Melanzane alla Parmigiana

grilled eggplant, tomato sauce
mozzarella cheese gratin, basil leaves

FEATURED BEVERAGES

Danzante

Pinot Grigio, Italy
tropical fruits, citrus

Chianti Castiglioni

Sangiovese, Italy
tasty red fruit and
savory herbs

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*

bacon wrapped shrimp, béarnaise sauce, French fries

 Vegetarian

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SOUPS & SALAD

Zuppa di Lenticchie

chicken lentil soup, fresh herbs & vegetables, toasted crouton

Minestra di Orzo e Porri

pearl barley and leek soup, garlic crostini

Zuppa Fredda di More di Bosco

refreshing creamy blackberry merlot soup, hint of lemon

Mixed Greens, Sun-Dried Tomatoes and Fresh Mozzarella Cheese

selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Penne all' Arrabbiata

quill-shaped pasta, spicy tomato sauce and garlic

Fettuccine Alfredo

An All-Time Princess Favorite

rich, comforting and entirely satisfying

MAINS

Filetto di Trota di Lago alla Borromea

sautéed rainbow trout, lemon-sage butter, baked zucchini
parsley potatoes

Capesante e Gamberi Gratinati

sea scallops & shrimp in cream sauce, gratinated whipped potatoes

Cotoletta di Vitello alla Milanese

breaded veal escalope, lemon butter, sautéed zucchini
tomato spaghetti

Brasato di Manzo al Barolo

beef pot roast, barolo wine, Tuscan vegetables, grilled polenta cakes

Saltimbocca di Pollo

pan-seared chicken breast, Parma ham and sage, chicken jus
mushrooms, green peas, mashed potatoes

Pizzoccheri alla Valtellinese

whole wheat pasta, Swiss chard, potatoes, Napa cabbage
fontina and parmesan cheese

 Vegetarian



Shaun Candon, Executive Chef

Though Chef Candon hails from England, he now resides in bustling Kuala Lumpur. After serving in the British Army, he completed his culinary training and worked for the Hilton and Intercontinental Hotel organizations. For the past fifteen years, Shaun has held galley management positions, allowing him to travel the world; he loves working with and cooking for people of all different nationalities. In 2011, Shaun capped off his more than 30 years of culinary expertise by joining Princess as Executive Chef.

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad ✓

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus
and harvest vegetables

Princess Gourmet Beef Burger*

blue crab, asparagus, hollandaise sauce
French fries

✓ Vegetarian

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STARTERS, SOUP & SALAD

Quail & Venison Terrine*

gingered onion compote, mesclun salad

Twice Baked Goat Cheese Soufflé ✓

garlic sabayon

Cream of Wild Mushroom Soup ✓

sun-blushed roma tomatoes

Boston Bibb Lettuce ✓

shallot vinaigrette

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Potato Gnocchi ✓

Provençale tomato-basil sauce, crisp-fried zucchini

Fettuccine Alfredo

An All-Time Princess Favorite ✓

rich, comforting and entirely satisfying

INTERMEZZO

Strawberry Sorbet ✓

infused with lemon and wild thyme

MAINS

Sautéed Orange Roughy, Tomato & Caper Dressing

potato hash, green beans, Bermuda onion and black olives

Seared Diver Scallops*

three citrus beurre-blanc, vegetable julienne, red bliss potatoes

Cocoa Spice-Rubbed Pork Tenderloin*

eggplant & zucchini ratatouille, truffled mashed potatoes, natural jus

Trilogy of Lamb Loin Chop, Veal Breast & Chicken Kebab*

sautéed spinach, cherry tomatoes, croquette potatoes

Crispy Southern Fried Chicken

coleslaw and French fries

✓ Vegetarian



Shaun Candon, Executive Chef

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PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad ✓

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus
and harvest vegetables

Princess Gourmet Beef Burger*

blue crab, asparagus, hollandaise sauce
French fries

✓ Vegetarian

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STARTERS, SOUP & SALAD

Smoked Trout with Cream Cheese Mousse

curly endive salad, lime wedge, lemon dressing

Twice Baked Goat Cheese Soufflé ✓

garlic sabayon

Cream of Wild Mushroom Soup ✓

sun-blushed roma tomatoes

Gourmet Greens with Asparagus Spears ✓

cherry tomatoes and kalamata olive vinaigrette

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Potato Gnocchi with Roasted Portobello ✓

asparagus cream

Fettuccine Alfredo

An All-Time Princess Favorite ✓

rich, comforting and entirely satisfying

INTERMEZZO

Orange Sorbet ✓

infused with ginger and lemongrass

MAINS

Pan-Fried Orange Roughy

red skin potatoes, Provençale vegetables, spicy paprika cream

Seared Sea Scallops with Beurre Noisette*

nicoise-style ratatouille, brown butter and roast potatoes

Roasted Pork Tenderloin*

almond broccoli, truffled mashed potatoes, chardonnay pan jus

Trilogy of Lamb Loin Chop, Veal Breast & Chicken Kebab*

sautéed spinach, cherry tomatoes, croquette potatoes

Crispy Southern Fried Chicken

coleslaw and French fries

✓ Vegetarian

STARTERS

Applewood Smoked Duck Breast*
cranberry-blackberry relish, baby greens

Waldorf Salad with Stilton Mousse ✓
green apple, celery and roasted walnuts

Crabmeat and Monterey Jack Cheese Quiche
savory pie crust, charred red pepper salsa

FEATURED BEVERAGES

Classic Bellini
sparkling wine, peach purée
pomegranate

**Tangley Oaks
Merlot, California**
red fruit, currant
chocolate

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad ✓
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
honey glazed Virginia ham, Brie cheese, French fries

✓ Vegetarian

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SOUPS & SALAD

French Onion Soup
gruyère cheese crouton

Creamy Asparagus Soup
recipe from Master Chef Alfredo, poached salmon quenelles

Chilled Sweet Corn and Potato Soup ✓
jalapeño, shredded basil, smoked tomatoes

**Butter Lettuce, Curly Endive, Radicchio
& Arugula Salad** ✓
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Farfalle alla Rustica
bow tie pasta, tender veal, fresh basil, morel mushrooms, cream sauce

Fettuccine Alfredo
An All-Time Princess Favorite ✓
rich, comforting and entirely satisfying

MAINS

Pan-Seared Barramundi
leeks, green asparagus, potato batons, grain mustard sauce

Shrimp "Daniele"
broiled tiger shrimp, Café de Paris butter, broccoli
vegetable fried rice

Roasted Cornish Game Hen
potato & mushroom ragout, pea pods, pan jus

Grilled Medallions of Beef Tenderloin*
carrots, roasted squash, almond croquettes, truffle demi-glace

Roasted Rosemary Leg of Lamb*
string beans, Provençale tomato, chateau potatoes, mint jelly

Spinach & Potato Flan, Spicy Tomato Sauce ✓
asparagus spears, zucchini batons, cherry tomatoes
roast potatoes

✓ Vegetarian

STARTERS

Grilled Thai Beef Salad*

sesame, cilantro, lime juice, anchovy essence

Waldorf Salad with Stilton Mousse ✓

green apple, celery and roasted walnuts

Gratinated Oysters Rockefeller

spinach and cream sauce

FEATURED BEVERAGES

Classic Bellini

sparkling wine, peach purée
pomegranate

Tangley Oaks

Merlot, California
red fruit, currant
chocolate

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad ✓

crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*

seasonal vegetables, parsley potatoes

Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*

honey glazed Virginia ham, Brie cheese, French fries

✓ Vegetarian

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SOUPS & SALAD

French Onion Soup

gruyère cheese crouton

Pheasant Consommé

wild rice, root vegetable julienne, chives

Chilled Sweet Corn and Potato Soup ✓

jalapeño, shredded basil, smoked tomatoes

Butter Lettuce, Curly Endive, Radicchio & Arugula Salad ✓

selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Farfalle alla Rustica

bow tie pasta, tender veal, fresh basil, morel mushrooms, cream sauce

Fettuccine Alfredo

An All-Time Princess Favorite ✓

rich, comforting and entirely satisfying

MAINS

Grilled Chili-Spiced Barramundi

white bean & vegetable ragout, lobster cream sauce

Sautéed Garlic Shrimp

wok-fried vegetables, steamed rice, sesame-soy glaze

Roasted Chicken Breast, Wild Mushrooms and Vegetable Stuffing

cauliflower, broccoli, whipped potatoes, natural jus

Grilled Medallions of Beef Tenderloin*

carrots, roasted squash, almond croquettes, truffle demi-glaze

Slow-Roasted Leg of Lamb

French fava beans, lyonnaise potatoes, mint-balsamic vinaigrette
pan jus


Spinach & Potato Flan, Spicy Tomato Sauce ✓

asparagus spears, zucchini batons, cherry tomatoes, roast potatoes

✓ Vegetarian

STARTERS

Tian of Crab, Scallop and Shrimp*
duo of caviar, papaya dressing

Rice Paper Wrap 
tofu, crunchy vegetables, ginger & chili dip

Escargots Bourguignon
garlic herb butter

FEATURED BEVERAGES


Nobilo
Sauvignon Blanc, New Zealand
pineapple, passion fruit, guava

Spellbound
Petite Sirah, California
black and bramble fruits
vanilla bean

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad 
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
black truffle sauce, smoked gouda cheese, French fries


 Vegetarian

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SOUPS & SALAD

Chicken and Vegetable Petite Marmite
chicken consommé, carrots, celery, turnip, zucchini

Roasted Tomato Cream Soup 
brioche croutons, basil pesto swirl

Chilled Yogurt Apple Soup 
honey, goat cheese, crispy grape tempura

Belgian Endive, Boston Lettuce and Tomato 
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Ravioli di Vitello in Salsa di Funghi Porcini
veal pasta, porcini mushroom sauce

Fettuccine Alfredo
An All-Time Princess Favorite 
rich, comforting and entirely satisfying

MAINS


Pan-Fried Filet of Rockfish
creamy potato and leek ragout, truffle oil

Broiled Lobster Tail and King Prawns
grilled asparagus, rice pilaf, lemon butter

Roasted Farm-Raised Pheasant
caramelized shallots, green bean & bacon bundle, butter-roasted potatoes
thyme jus

Filet of Beef Wellington*
spinach flan, duchesse potatoes, truffle-madeira demi-glace

Red Wine Braised Beef Short Ribs
sautéed vegetables, whipped potatoes

Rollatine Ripiene con Zucca, Mascarpone e Noci 
pumpkin, walnut & mascarpone filled crêpe
thyme-cream sauce

 Vegetarian

STARTERS

Cocktail of Bay Scallops, Calamari, Shrimp and Black Mussels*
celery julienne, lemon juice, extra virgin olive oil

Poached Pear and Blue Cheese Crumble ♻️
candied pecans, poppy seed dressing

Escargots Bourguignon
garlic herb butter

FEATURED BEVERAGES

Nobilo
Sauvignon Blanc, New Zealand
pineapple, passion fruit, guava

Spellbound
Petite Sirah, California
black and bramble fruits
vanilla bean

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail
an American classic with horseradish-spiked cocktail sauce

Classic Caesar Salad ♻️
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Grilled Salmon with Herb & Lemon Butter*
seasonal vegetables, parsley potatoes

Country Chicken
pan-seared breast, fragrant thyme jus and harvest vegetables

Princess Gourmet Beef Burger*
black truffle sauce, smoked gouda cheese, French fries

♻️ Vegetarian

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SOUPS & SALAD

BBQ Chicken Broth
root vegetables, smoked chicken, diced potatoes

Roasted Tomato Cream Soup ♻️
brioche croutons, basil pesto swirl

Chilled Yogurt Apple Soup ♻️
honey, goat cheese, crispy grape tempura

Belgian Endive, Boston Lettuce and Tomato ♻️
selection of homemade and low-fat dressings

SIGNATURE PASTAS

Available as an appetizer or main course and served with freshly grated parmesan cheese

Ravioli di Vitello in Salsa di Funghi Porcini
veal pasta, porcini mushroom sauce

Fettuccine Alfredo
An All-Time Princess Favorite ♻️
rich, comforting and entirely satisfying

MAINS

Grilled Filet of Rockfish
cauliflower, broccoli, boiled red skin potatoes, bay shrimp wine sauce

Broiled Lobster Tail and King Prawns
grilled asparagus, rice pilaf, lemon butter

Roasted Farm-Raised Pheasant
caramelized shallots, green bean & bacon bundle, butter-roasted potatoes
thyme jus

Filet of Beef Wellington*
spinach flan, duchesse potatoes, truffle-madeira demi-glace

Red Wine Braised Beef Short Ribs
sautéed vegetables, whipped potatoes

Rollatine Ripiene con Zucca, Mascarpone e Noci ♻️
pumpkin, walnut & mascarpone filled crêpe
thyme-cream sauce

♻️ Vegetarian