

Tonight's Selection

Burned Rhubarb Napoleon
nectarine ice cream

Apple and Walnut Spring Rolls
raspberry-pepper dipping sauce

Sugar-Free Milk Chocolate Mousse Cake
dollop of whipping cream

Ice Cream
strawberry, butter toffee, red currant sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel
or pineapple toppings, whipped cream

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



All chocolate selections on our menu feature exquisite chocolate from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

PRINCESS DESSERT

After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	1.75
	Double Espresso	2.50
	Café Latte	3.00
	Cappuccino	3.00
	Mocha	3.25
Dessert Wine	Errazuriz Late Harvest Sauvignon Blanc	8.00
	<i>Notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters.</i>	
Port and Sherry	Harvey's Bristol Cream	7.00
	Quinta do Noval Late Bottle Vintage Port 2012	10.00
	<i>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.</i>	
Liqueurs and Cordials	Amaretto di Saronno	7.50
	Drambuie	8.00
	Grand Marnier	8.00
	Kahlua	7.50
	Frangelico	7.50
	Irish Cream	7.50
	Romana Sambuca	8.00
	Tia Maria	7.00
	Southern Comfort	7.00
Cognac	St. Remy V.S.O.P.	7.50
	Remy Martin V.S.O.P.	8.00
	Courvoisier V.S.O.P.	8.00
	Remy Martin X.O.	19.00

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

Caribbean Cuisine

Caribbean Colors

For centuries, indigenous peoples, such as the Caribs, Ciboney, and Arawaks, populated the Caribbean. After the arrival of Christopher Columbus, European colonizers began to settle there. The culture of the Caribbean people bears the influence of African, European, Amerindian, and Asian traditions. Each of the islands has a unique cultural identity that reflects native lifestyles and European colonial traits. Travelers to these islands might not stay forever, but the memories of steel-bass drums, tangy of jerk spices, and the islands' colorful histories leave you with a little bit of paradise wherever you go.

FEATURED BEVERAGES

**Laurenz V Singing
Gruner Veltliner
Lower Austria**
elegant citrus and floral notes

**d'Arenberg The Footbolt
Shiraz
McLaren Vale, Australia**
dark cherry, hints of licorice

PRINCESS FAVORITES

Available every evening



Caribbean Shrimp Cocktail

diced pineapple, jicama and orange salsa, cilantro

Classic Caesar Salad

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

Baked Potato Soup

roasted corn relish, aged cheddar

Fettuccine Alfredo

An All-Time Princess Favorite

rich, comforting and entirely satisfying

Grilled Salmon with Herb and Lemon Butter*

seasonal vegetables, parsley potatoes


Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

“The Ernesto Burger” by Ernesto Uchimura*

gruyère cheese, pork belly, Kimchi, beer battered jalapeños, charred onion aioli,
French fries

Taste creativity in each bite of modern comfort fare by Chef Ernesto Uchimura

 Vegetarian



Regional Caribbean Flavors


*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.


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STARTERS, SOUPS AND SALAD

Seafood Terrine, Citrus and Avocado Cream
lobster, shrimp and squid

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

 **Honey and Garlic Pork Sparerib**
crispy, sticky rice croquette


 **Island Seafood Chowder**
clams, shrimp, snapper, okra, cilantro, crab crostini

 **Chilled Coconut Pumpkin Cream Soup** ✓
cumin, coriander and cardamom spices in coconut milk

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

MAINS

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

 **Tamarind Glazed Salmon***
caramelized rice and pea cake, roasted pineapple salsa, plantain cream

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

Moroccan-Style Meatballs
soft-poached egg, tomato ragout, rice and beans

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


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 moist meaty inside, reminds me of how my mum used to cook it."