

STARTERS, SOUPS AND SALAD


Lime and Salt-Cured Salmon, Sweet Chili Sauce
crab, shrimp, dill-cucumber salad, crunchy peas

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


Escargots Bourguignon
garlic herb butter


 **Jamaican Pepper Pot Soup**
salt beef, callaloo, coconut, okra and yams

Chilled Goat Cheese and Apple Soup 
honey and yogurt, crispy grape tempura

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

MAINS

Lemon-Scented Ravioli, Truffle Oil 
mascarpone, sage-vegetable ragout, carrot emulsion


 **Pan-Seared Filet of Ocean Queen Snapper**
eggplant caponata, lemongrass vinaigrette

Beef Wellington, Truffle-Madeira Demi-Glace*
dill-scented vegetables, butter-confit potato tart

Roasted Guinea Fowl, Thyme Jus
caramelized shallots, green beans, bacon-roasted potatoes

Broiled Lobster Tail
lemon-arugula risotto, butter sauce

Red Wine Braised Beef Short Ribs
sautéed vegetables, whipped potatoes

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

Caribbean Cuisine

Chocolate: The Elixir of the Gods

The word "chocolate" originated from Mexico's Aztec cuisine, derived from the Nahuatl word "xocolatl." Produced from cacao seeds, chocolate was first drunk in frothy, bitter drinks rather than eaten and was also used for religious rituals. The Aztec ruler Montezuma reportedly drank 50 goblets a day, and when Spanish explorer Cortés brought cocoa back to Spain, it instantly became the drink of royalty. Today, chocolate reigns supreme as one of the world's favorite flavors. Join the royal fan club and sample a chocolaty delight from our dessert menu.

FEATURED BEVERAGES

Pascal Jolivet Pouilly-Fumé
Loire Valley, France
elegant citrus and apple

Decoy Merlot
Sonoma Valley, California
lush plum and vanilla

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

Bleu Burger by Ernesto Uchimura*

blue cheese, port wine onions, arugula, 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.

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

Tonight's Selection



Chocolate Journeys: Chocolate Pistachio Dome with Almond and Pistachio Nougatine

The world's finest pistachios are found in the Bronte Valley in Sicily and this special dessert reminds Chef Love of family vacations in Italy. Featuring a moist almond cake, the rich Sicilian pistachio crème brûlée is encased in a light bittersweet chocolate mousse that sits atop an almond pistachio crunchy nougatine, and glazed in a milk chocolate glacage.

Floating Islands in Vanilla Sauce
caramel drizzle

Sugar-Free Cherry Trifle
chocolate wafer

Ice Cream
praline, tiramisu
mandarin sorbet

Petits Fours

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

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

French Vanilla Bean Crème Brûlée
sugar cane crust, lemon madeleines

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint



This exquisite treat is from our Chocolate JourneysSM program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates 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.

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