

Tonight's Selection

Baked Alaska on Parade
chocolate sauce

Deep Dish Apple Pie
vanilla anglaise

Sugar-Free Chocolate-Tapioca Pudding
toasted almonds

Ice Cream
rhubarb, rum & raisin, dark cherry 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 <i>Notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters.</i>	8.00
Port and Sherry	Harvey's Bristol Cream	7.00
	Quinta do Noval Late Bottle Vintage Port 2012 <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>	10.00
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.

STARTERS, SOUPS AND SALAD

Bacon-Wrapped Pork Terrine

pickled vegetables, whole grain mustard, baguette

Hawaiian Fruit Cup with Macadamia Nuts ✓

cantaloupe, watermelon, papaya and mango, lemon honey dressing



Chicharrones De Pollo

sesame-coated chicken morsels, sweet and spicy dipping sauce



Bahamian Pea Soup n' Dough Boy

pork ribs, ham hocks, coconut dumplings

Chilled Granny Smith and Cider Soup ✓

yogurt cream with cinnamon and calvados brandy

Seasonal Field Greens with Shredded Carrots and Tomatoes ✓

selection of homemade and low-fat dressings

MAINS

Rotelle con Coda di Manzo Brasata

braised oxtail over wagon wheel pasta

Pan-Seared Striped Corvina

snow peas, baby corn, confit potato, mild red curry sauce



Grilled Seafood Skewer with Mango and Lime Salsa

salmon, red snapper, shrimp and sea scallops, bok choy, jasmine rice

Duck à l'Orange

Grand Marnier and orange confit, almond broccoli and potato cake

Surf and 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

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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."

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Caribbean Cuisine

Diverse Caribbean Cooking

Caribbean cooking draws from the diverse cultures of the islands to create a thrilling fusion of flavors. The native Arawak people are said to have created modern barbecue, and the Carib people introduced chili and other spices. Subsequent Spanish, British, French, African and Dutch populations – and later, Indian and Chinese settlers – were inspired by the islands' abundant vegetation, and their influences also shaped the cuisine. Each island has different flavors and techniques, but the result is delectable and exciting!

FEATURED BEVERAGES

S.A. Prum Riesling
Mosel, Germany
fresh apricot, peach

Errazuriz Estate Carmènere
Aconcagua Valley, Chile
figs, cranberry and clove

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

Chimichurri Burger by Ernesto Uchimura*

sun-dried tomato, provolone cheese, shredded zucchini slaw, 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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