

# Princess Grill.

## Dinner.

### APPETISERS.

Korean Fried Cauliflower  
Creamed wilted spinach and chilli garlic sauce ✓

Salad of French Rabbit Saddle  
Confit of leg and poached rhubarb

White Sturgeon Caviar\*  
Warm blinis, sour cream and accompaniments

Grilled Asparagus  
Gremolata, macadamia and watercress 🌿 🌱 🍷

### SALAD.

Panzanella Salad  
Tomato, celery, bread, onion and olive oil ✓

### SOUPS.

Roasted Red Pepper and Tomato Soup ✓

Wild Mushroom Consommé 🌿 🌱

🌿 Wellness option. 🌱 Plant-based. ✓ Vegetarian. 🍷 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

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

Sailing with confidence - this menu has been sanitised.



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### ENTRÉES.

English Roast Striploin of Beef\*

Yorkshire pudding, roast potatoes, garden vegetables and pan gravy\*

Grilled Tandoori Marinated Lamb Chops\*

Coriander scented rice, curried cauliflower and minted yoghurt 🍴

Pan-Fried Sea Bass Fillet

Potato gnocchi, leeks and charred fennel with herb pesto

Mushroom Pot Pie

Creamed buttered potatoes, savoy cabbage and vegetarian gravy

Potato Gnocchi

Basil, roasted aubergine, courgette and sun-blush tomato sauce 🍴 🌿

### DESSERTS.

Warm Apple and Apricot Tart

Custard sauce

Honey Cake

Vanilla roasted pineapple, chocolate sorbet,  
mango purée and ricotta mousse

Vacherin

Lemon and basil parfait and strawberry jelly

Chocolate Marquis

Fennel, olive oil and pine nut brittle 🍴 🍴 🌿

Choice of Ice Creams:

Amarula Hazelnut, Mint Chocolate Chip Ice Cream with Lemon Sorbet Blueberry Sauce

### CHEESE TROLLEY.

A Selection of International Cheese with Fine Biscuits, Fruits and Artisan Breads

