

Princess Grill.

Dinner.

APPETISERS.

Caramelised Onion and Goat's Cheese Quiche

Chimichurri dressing ✓

Jumbo Shrimp and Baby Shrimp Cocktail

Marie Rose sauce

Pork Pressé

Celeriac rémoulade and apple purée

Kale, Pomegranate, Fennel and Pistachio Salad

Orange blossom dressing 🌿 🌱 🥬

SALAD.

Fattoush Salad ✓

SOUPS.

Cream of Broccoli Soup

Croutons ✓

Duck Consommé

Wild rice 🌿

🌿 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.

Pork Fillet Wrapped in Bacon
Pommes Anna, garlic forrest mushrooms, dijon mustard brandy sauce

Slow Braised Beef Bucco
Rosemary jus, spring onion creamed potato, peas,
broad beans and fine beans 🍴

Shellfish Pie
Creamed potatoes and steamed green vegetables

Crispy Fried Tofu and Spinach Wonton
Hot and sour sauce and vegetable noodles 🍴

Wild Mushroom Risotto Cake
Rocket, Sicilian lemon and tomato dressing 🍴 🌿

DESSERTS.

Grand Marnier Soufflé
Sauce anglaise

White Chocolate and Mascarpone Mousse
Amarena cherries, dark chocolate cremeaux and coconut ice 🍴

Peanut Butter Semifreddo
Chocolate brownie, banana ganache and hot chocolate sauce

Coconut Panna Cotta
Black sesame rice and baby peach 🍴 🍴 🌿

Choice of Ice Creams:
Peach and Mango, Very Cherry Ice cream, Lemon Sorbet and Caramel Sauce

CHEESE TROLLEY.

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

