

Princess Grill.

Dinner.



APPETISERS.

Mature Cheddar and Spring Onion Croquettes

Homemade pickles ✓

Quail Breast Saltimbocca

Crispy quail's egg* and potato salad

Crayfish Salad

Spicy horseradish and tomato sauce, baby gem and apple

Smoked Tofu Caesar 🌿🌱🍃

SALAD.

Apple and Danish Blue Cheese Salad

Chicory and pecan nut 🌿

SOUPS.

Root Vegetable Soup

Crispy shallots 🌿✓

Oxtail Consommé

Sherry 🌿

🌿 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.

Malaysian Chilli Chicken in a Sweet Sambal Sauce
Coconut flavoured rice, Acar vegetables and prawn crackers

Beef Fillet* 'Surf and Turf'
Sautéed garlic king prawns, sauce Béarnaise, potato skins and asparagus spears

Fillet of Wild Atlantic Halibut
Baby prawns, baby spinach, new potatoes and dill Hollandaise

Spiced Potato Cake
Cauliflower pakoras and lentil sauce ✓

Crisp Polenta, Grilled Artichokes and Salsa Verde 🍷 🍷 🌿

DESSERTS.

Brioche Pain Perdu
Cinnamon, apple compote and rye bread ice cream

Chocolate Fudge Cake
Candied walnuts, raspberries and chocolate cream

Mille-Feuille of Summer Berries
Vanilla ice cream

Chocolate Cheesecake
Coconut sorbet and caramel sauce 🍷 🍷 🌿

Choice of Ice Creams:
Dulce de leche and Fennel Ice Cream with Peach Sorbet and Apricot

CHEESE TROLLEY.

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

