

Princess Grill.

Dinner.



APPETISERS.

Warm Salad of Chicken Livers*
Crisp pancetta and raspberry vinaigrette

Vegetarian Scotch Egg*
Rocket salad and wholegrain mustard vinaigrette ✓

London Cured Salmon*
Pickled radish salad

Southwest Couscous Salad
Avocado, black beans, corn and seeds ♻️ 🌿

SALAD.

Carrot and Mandarin Salad
Coriander and citrus dressing 🌿 ✓

SOUPS.

Corn Chowder ✓

Miso Vegetable Consommé
Garlic, shiitake mushrooms and dim sum ✓

🌿 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.

Herb Crusted Rack of Lamb

Garlic, dauphinoise potatoes, savoy cabbage and thyme jus

Grilled 28 Day Aged USDA Rib-Eye Steak*

Café de Paris butter, Parmentier potatoes and green beans

Red Thai King Prawn Curry

Cashew nuts, lime, coriander and garlic fried rice

Chickpea Dumplings

Stir fried crisp vegetables and curried tomato sauce ✓

Pumpkin and Courgette Noodles

Coconut, chopped Brazil nuts and garden herb cream emulsion 🍌🍷🌿

DESSERTS.

Chocolate Volcano Cake

Chocolate ice cream

Tonka Bean Crème Brûlée Cheesecake Mousse

Strawberry jelly and Amaretti biscuits

Saffron Poached Pear

Lace cookies and praline custard

Carrot Cake

Orange jam and candied walnuts 🍌🍷🌿

Choice of Ice Creams:

Maple walnut, Coffee Ice Creams and Mango Sorbet with Blood Orange Sauce

CHEESE TROLLEY.

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

