

Princess Grill.

Dinner.



APPETISERS.

Herb Couscous Filled Aubergine

Honey and tahini dressing ✓

King Prawn Tempura

Spiced salmon cake and ponzu dressing

Smoked Beef Carpaccio*

Sauce vert and focaccia croutons

Heirloom Tomato and Watermelon Gazpacho 🌿 🌱 🌾

SALAD.

Golden Beetroot and Granny Smith Apple Salad

Cider vinaigrette 🌿 🌱 ✓

SOUPS.

Broccoli and Stilton Soup ✓

Chicken Consommé

with vegetables

🌿 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.

Chicken Tikka Masala

Served with Pulao rice, Chapatis, vegetable pakora and mango chutney

Iberico Pork Cutlet

Parmesan crust, ceps, Romarin Parmentier potatoes and Marsala sauce

North Atlantic Roasted Sea Trout

Crushed potatoes, baby spinach and fennel velouté

Broad Bean and Green Pea Risotto

Crisp hen's egg* and mint oil

Vegetable Singapore Noodles

Spices, beansprouts and Asian vegetables

DESSERTS.

Coffee Soufflé

Irish cream sauce and coffee ice cream

Caramelised White Chocolate and Saffron Cream Rose

Pistachio crumb, rose meringue and pistachio coulis

Caramelised Lemon and Quince Tart

Blackcurrant sorbet, sour pear and honey gel

Chocolate and Banana Delice

Banana jam cocoa nibs and peanut brittle

Choice of Ice Creams:

Coffee and Chocolate Ice Cream with Strawberry Sorbet and Caramel Sauce

CHEESE TROLLEY.

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

