

# Princess Grill.

## Dinner.

### APPETISERS.

Grilled Octopus  
Black garlic purée, romesco, broad beans and salsa verde

Vegetarian Stir fried Noodle  
Cashew nuts ✓

Mediterranean Jumbo Shrimp and Crevette Salad  
Saltine crackers

Hearts of Palm  
Avocado, pea shoots, potato mousse and passion fruit dressing 🌿 🌱 🥗

### SALAD.

Coronation Avocado Salad  
Mango and almond 🌿 ✓

### SOUPS.

Asparagus Velouté  
Chervil ✓

French Onion Soup  
Cheese croûte

🌿 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.

#### Classic Steak Diane

Slow baked plum tomatoes, pomme allumettes and sugar snap peas

#### Roast Loin and Daube of Venison\*

Red cabbage purée, glazed chestnuts, red wine and blueberry jus

#### Wild Native Sea Bass Fillet

Piperade of pepper and chorizo purée, poached saffron new potatoes and a chorizo foam

#### Tofu Teriyaki

Broccoli and basmati rice 🌱

#### Pearl Barley, Vegan Cheese and Portobello Mushroom Gratin

Green leaf salad 🌱 🥬

### DESSERTS.

#### Bitter Chocolate Soufflé

Chocolate sauce and chocolate ice cream

#### Pineapple, Mango, Passion Fruit, Pawpaw and Kiwi

Served in a Champagne sabayon

#### Fresh Raspberries

Sablé biscuit and Chantilly mousseline

#### Vanilla Chia Seed Pudding

Blackberry, coconut and honeycomb 🌱 🥥 🍯

#### Choice of Ice Creams:

Maple Walnut, Strawberry Ice Cream with Vanilla Frozen Yoghurt and Cherry Sauce

### CHEESE TROLLEY.

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

