

# Princess Grill.

## Lunch.



### APPETISERS.

Salt and Pepper Squid  
Garlic aioli, crispy chilli and lime

Glazed Plum Tomato Tart with Herb Blue Cheese  
Salted caramel ✓

Leek and Potato Soup ✓

Roasted Red Beets with Smoked Beet Hummus  
Red grapefruit and pistachio dukkah 🌿

Cold Meats\*  
A selection of cold meats is always available

### SALAD AND SANDWICH OF THE DAY.

Chicken and Lychee Salad  
Wonton crisps and citrus dressing ✓

Smoked Salmon\* and Cream Cheese Bagel  
Soused cucumber and new potato salad

🌿 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.

Fisherman's Pie  
Topped with cheddar mashed potato

Spaghetti Bolognese  
Served with Garlic Bread

Roasted Sweet Potato  
Barbecue Kidney beans 🌿

Chicken Schnitzel  
Baby gem and German style potato salad

Angel Hair Lentil Bolognese  
Parmesan and garlic bread ☑

### DESSERTS.

Pink Lady Apple Tart Tatin  
Cinnamon ice cream

Chocolate and Cherry Crèmeux  
Date and almond flapjack ☑

Balsamic Strawberries and Mascarpone Cream  
Candied basil 🌿

Pumpkin Pie  
Chocolate mascarpone and pumpkin seed brittle

Choice of Ice Creams:  
Strawberry and Mint Choc chip Ice Cream  
Lemon sorbet and Kiwi Sauce

