

# Princess Grill.

## Lunch.



### APPETISERS.

Smoked Salmon\*

Wasabi mayonnaise, avocado cream and capers

Baked Goat's Cheese

Piperade of vegetables and tapenade dressing ✓

Cream of Mushroom Soup ✓

Smoked Paprika Roasted Cauliflower

Chimichurri, peppers, preserved lemon, cashew crumb and yoghurt dressing 🌿

Cold Meats\*

A selection of cold meats is always available

### SALAD AND SANDWICH OF THE DAY.

Asian Noodle Salad

Basil, peanut, lime and crispy shallots

Roast Beef\*, Watercress and Horseradish Mayonnaise Sandwich

French fries

🌿 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.

Beer Battered Catch of the Day  
Hand-cut chips, mushy peas and tartare sauce

Grilled Minute Steak\*  
Parmesan truffle fries and green leaf salad

Tuna\* Poke Bowl  
Togarashi salad and avocado 🌿

Spinach and Ricotta Ravioli  
Tomato, basil and pine nut sauce 🍷

Vegetarian Shepherd's Pie  
Creamed potatoes, Buttered Savoy cabbage 🍷

### DESSERTS.

Sticky Toffee Pudding  
Caramel sauce and vanilla ice cream

Mango, Coconut and Ginger Fool 🍷

Chocolate Espresso Roulade  
Fresh raspberries 🌿

Almond and Fig Galette  
Crème fraîche

Choice of Ice Creams:  
Black Currant Cheesecake, Raspberry Ripple Ice Cream  
Strawberry Sorbet and Mango Sauce

