

Princess Grill.

Dinner.



APPETISERS.

Caramelised Onion and Goat's Cheese Quiche
Chimichurri dressing ✓

Jumbo Shrimp and Baby Shrimp Cocktail
Marie Rose sauce

Pork Pressé
Celeriac rémoulade and apple purée

Mixed Gourmet Lettuce
Pomegranate Salad Orange blossom dressing
and pistachios 🌿 🌱 🥬

SALAD.

Fattoush Salad ✓

SOUPS.

Roasted Cauliflower Soup
Lyburn cheese croûte ✓

Duck Consommé
Wild rice 🌿

🌿 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.



Princess Grill.

Dinner.



ENTRÉES.

Pork Fillet Wrapped in Bacon
Pommes Anna, garlic forrest mushrooms, dijon mustard brandy sauce

Slow Braised Beef Bucco
Rosemary jus, spring onion creamed potato, peas,
broad beans and fine beans ☎

Shellfish Pie
Creamed potatoes and steamed green vegetables

Crispy Fried Tofu and Spinach Wonton
Hot and sour sauce and vegetable noodles ♻

Wild Mushroom Risotto Cake
Rocket, Sicilian lemon and tomato dressing ♻ 🌿

DESSERTS.

Grand Marnier Soufflé
Crème anglaise

White Chocolate and Mascarpone Mousse
Amarena cherries, dark chocolate cremeaux and coconut ice ☎

Peanut Butter Semifreddo
Chocolate brownie, banana ganache and hot chocolate sauce

Coconut Panna Cotta
Black sesame rice and baby peach ☎ ♻ 🌿

Choice of Ice Creams:
Coffee and salted caramel ice cream with orange sorbet and caramel sauce

CHEESE TROLLEY.

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

