

Princess Grill.

Dinner.



APPETISERS.

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

Vegetarian Pad Thai
Cashew nuts (V)

Mediterranean Jumbo Shrimp and Crevette Salad
Saltine crackers

Hearts of Palm
Avocado, pea shoots, potato mousse, passion fruit dressing (GF) (V)

SALAD.

Classic Caesar Salad
Garlic croutons and shaved parmesan

Belgian Endive Salad
Mustard vinaigrette (V) (GF)

SOUPS.

Cream of Roasted Cauliflower
With five spices (GF) (V)

French Onion Soup
Cheese croûte

(V) Plant-based. (V) Vegetarian. (GF) 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.

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ENTRÉES.

Chef's Special

Chicken Tikka Masala

Fragrant basmati rice and condiments

Cheddar Cheese and Herb crust Loin of Pork

Creamy cabbage, Swede puree, roast potatoes, and marsala sauce

Wild Native Sea Bass Fillet

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

Pearl Barley, Vegan Cheese, Portobello Mushroom Gratin

Green leaf salad 🍃🍃

Pumpkin Tortellini

Roasted pumpkin, sage, and hazelnut brown butter 🍃

DESSERTS.

Bitter Chocolate Soufflé

Chocolate sauce and white chocolate ice cream

Pineapple, Mango, Passion Fruit, Pawpaw and Kiwi

Champagne sabayon ☹️

Fresh Raspberries

Sablé biscuit and chantilly mousseline

Vanilla Chia Seed Pudding

Blackberry and coconut, honeycomb ☹️🍃

Choice of Ice Creams

Coffee, White chocolate ice cream

Raspberry sorbet and chocolate sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.