



PRINCESS CRUISES
GRAND PRINCESS



A CULINARY HERITAGE OF EXCELLENCE IN FOOD

Sailaway Dinner

Princess Signature Pastas

 (V) **Pasta Shells in Marinara Sauce with Broccoli, Capers and Olives**
Optional: Add Wok-Fried Chicken Strips

(V) **Fettuccine Alfredo, The All-Time Favorite from Rome**

Alternative Choices

 **Shrimp Cocktail with American Sauce**

Classic Caesar Salad

 **Seared Salmon Cutlet**
Herb Butter

 **Broiled Chicken Breast**
Natural Juice

 **Grilled Beef Filet Medallions**
Green Peppercorn Sauce

(V) **Artisan Cheeses with Walnut Bread & Grapes**

 (V) **Sweet & Nutritious Fruits**

(V) *Vegetarian*

 *Lotus Spa dishes are lower in fat, cholesterol and sodium*

Appetizers

Lobster and Seafood Pate, Dill-Mustard Sauce
Salad Bouquet

 (V) **Melon Trio with Port and Mint**

(V) **Crispy Hand-Rolled Vegetable Spring Rolls**
Hoisin-Peanut Dip

Soups and Salad

 **Tortellini and Spinach Soup with Parmesan Sprinkle**

(V) **Creamy Porcini Mushroom Soup**

 (V) **Frozen Rum-Infused Piña Colada Soup, Pineapple Dots**

 (V) **Watercress, Red Radish and Iceberg Lettuce**
Choice of Homemade and Low-Fat Dressings

Main Courses

The Chef has paired each dish with the freshest and most enhancing sidings

 **Pan-Fried Barramundi**


Giant Perch with Green Asparagus, Brown Butter, Lemon and Rice Pilaf

Cajun Spiced Crawfish Crockpot with Black Mussels and Tomatoes
Creole Rice

Hawaiian Luau Pork with Apricot Drippings
White Beans with Smoked Bacon, Roast Potatoes

 **Slow-Roasted 5-Star Prime Rib of Beef**
Natural Rosemary Jus, Char-Grilled Tomato, Loaded Idaho Potato

Home-Style Cuisine: **Slow-Cooked Texas Chili with Sour Cream**
Jack Cheese and Spring Onions

 (V) **Moroccan Vegetable Ragout with Pita Bread and Red Oak Leaf Salad**
Cauliflower, Carrots, Bell Pepper, Zucchini
Pea Pods and Potatoes in Tomato-Yogurt Sauce

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Princess Dinner

Princess Signature Pastas

Braised Oxtail over Rotelle Pasta

(V) Fettuccine Alfredo, The All-Time Favorite from Rome

Alternative Choices

 **Shrimp Cocktail with American Sauce**

Classic Caesar Salad

 **Seared Salmon Cutlet**
Herb Butter

 **Broiled Chicken Breast**
Natural Juice

 **Grilled Beef Filet Medallions**
Balsamic Jus

(V) **Artisan Cheeses with Walnut Bread & Grapes**

 (V) **Sweet & Nutritious Fruits**

(V) *Vegetarian*

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Appetizers

Duck Galantine with Hazelnut and Dried Apricots

Aromatic Mushroom Sauce

 (V) **Tortilla Chips with Traditional Salsa**

 **Grilled Calamari and Shaved Fennel**

Lemon Dressing

Soups and Salad

Rustic Beef and Vegetable Soup, Miniature Empanadas

(V) **Hearty Black Bean Chowder with Corn**

 (V) **Frosted Three Melon Daiquiri Soup**

 (V) **Seasonal Field Greens, Celery Hearts and Tomatoes**

Choice of Homemade and Low-Fat Dressings

Main Courses

The Chef has paired each dish with the freshest and most enhancing sidings

 **Pan-Fried Red Snapper with Vegetable Couscous**

Tomato & Basil Salsa

 **Grilled Tiger Shrimp Kebab**

Mango-Lime Relish, Jasmine Rice

Grandma's "Coq au Vin" Braised in Burgundy Wine

Garlic Mashed Potatoes

 **Roast Rack of Veal with Glazed Artichokes**

Pan Jus Extract, Mascotte Potatoes

Home-Style Cuisine: **Beef Stroganoff Served on a Bed of Egg Noodles**

(V) **Vegetable Hot Pot with Parmesan Crust**

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Cosmopolitan Dinner

Princess Signature Pastas

Penne with Italian Bacon, Spinach, Tomato and Marjoram
Toasted Garlic Chips

(V) **Fettuccine Alfredo, The All-Time Favorite from Rome**

Alternative Choices

 **Shrimp Cocktail with American Sauce**

Classic Caesar Salad

 **Seared Salmon Cutlet**
Herb Butter

 **Broiled Chicken Breast**
Natural Juice

 **Grilled Beef Filet Medallions**
Tomato and Bacon Gravy

(V) **Artisan Cheeses with Walnut Bread & Grapes**

 (V) **Sweet & Nutritious Fruits**

(V) *Vegetarian*

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Appetizers

 **Crabmeat, Apple and Melon Balls, Lemon Dressing**

Duck Liver Paté

Cumberland Sauce, Toasted Brioche

(V) **Eggplant and Roast Garlic in Crisp Pastry Case**

Goat's Cheese Cream

Soups and Salad

 **Chicken Won Ton Soup, Scallions**

Barley Cream Soup with Smoked Hocks, Parsley

 (V) **Chilled Tropical Fruit Soup with Vanilla Aroma**

 (V) **Romaine Lettuce with Vine-Ripened Tomatoes, Avocado and Red Onion**

Choice of Homemade and Low-Fat Dressings

Main Courses

The Chef has paired each dish with the freshest and most enhancing sidings

 **Sauteed Red Snapper in Thai Hot & Sour Sauce**

Jasmine Rice, Crisp-Fried Ginger

Turkey Scallopine in Gorgonzola Cream

Roasted Pumpkin, Bliss Potatoes

Slow-Roasted Lamb Leg with Garlic

Rosemary Jus, Roast Onion Potatoes

 **Surf & Turf, Beef Filet Mignon and Jumbo Shrimp**

Bearnaise Sauce, New Potato Saute

Home-Style Cuisine: **Pennsylvania Dutch Pork Ribs
with Baked Apple Cabbage**

 (V) **Vegetable Strudel with Bell Pepper Mayonnaise**

Tomato and Red Onion Salad

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Captain's Gala Dinner

Princess Signature Pastas

Veal Ravioli in Creamy Porcini Mushroom Sauce

Veal Jus

(V) **Fettuccine Alfredo, The All-Time Favorite from Rome**

Alternative Choices

 **Shrimp Cocktail with American Sauce**

Classic Caesar Salad

 **Seared Salmon Cutlet**

Herb Butter

 **Broiled Chicken Breast**

Natural Juice

 **Grilled Beef Filet Medallions**

Black Peppercorn Sauce

(V) **Artisan Cheeses with Walnut Bread & Grapes**

 (V) **Sweet & Nutritious Fruits**

(V) *Vegetarian*

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Appetizers

Crab, Scallop and Shrimp Salad

Duo of Caviar, Papaya Dressing

(V) **Vegetable Paté with Baby Greens**

Lemon Grass Vinaigrette

Asparagus with Tomato and Italian Bacon

Hollandaise Sauce

Soups and Salad

Chicken and Vegetables in Fortified Broth

(V) **Roasted Tomato Cream Soup, Brioche Croutons**

(V) **Ice-Cold Peach and Mango Smoothie with Dried Apricots**

(V) **Belgian Endive, Boston Lettuce and Tomato**

Choice of Homemade and Low-Fat Dressings

Main Courses

The Chef has paired each dish with the freshest and most enhancing sidings

Pan-Fried Filet of Rockfish

Creamy Potato and Leek Casserole, Truffle Oil

Broiled Lobster Tail and King Prawns with Lemon Butter

Grilled Asparagus and Rice Pilaf

Roasted Pheasant in Pan Juices with Caramelized Shallots

Bean and Bacon Bundle, Basted Potatoes

Beef Tenderloin Wellington

Truffle-Madeira Demi-Glace, Duchesse Potatoes

Home-Style Cuisine: **Red Wine Braised Beef Short Ribs**

Hearty Vegetables, Mashed Potatoes

(V) **Baked Crepes with Roasted Pumpkin and Walnut Mascarpone**

Thyme-Cream Sauce

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