

CAPTAIN'S WELCOME

We love having you on board

And we're delighted to be a part of your culinary journey.

The seas we sail, and our ports-of-call, inspire our menus with ingredients and offerings like traditional soup, grilled meats, cold water seafood, savory stews, seasonal vegetables, and layered desserts. Through our regionally-inspired dishes, you'll find plenty of opportunities to expand your travel experiences, even while at sea. And when craving a dining room favorite, you'll find that, too, on our 'Princess Favorites' menu.



Starters

White Rum Tapioca Fruit Salad (v)

orange, pineapple, mango, melon,
strawberry, toasted coconut

Seared Black Pepper Duck Breast*

apple celeriac salad, lingonberry cream

Lump Crab Cake 📍

spicy remoulade, watercress

Sunchoke Cream Soup

chipotle powder, toasted pumpkin seeds, chive oil

(V) Vegetarian 📍 Local Eats UK-Baltic Flavors

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.


Pasta

Gnocchi with Truffled Cream
parmesan shavings, rocket, basil oil

Fettuccine Alfredo
rich parmesan cream sauce

Mains

Beyond Greek Meatballs (v)
grilled aubergine, courgette, kalamata olives, feta cheese

Halibut with Prosciutto* 
lemon potato puree, broccoli, tomato concasse

Duck à l'Orange
grand marnier sauce, potato croquettes, sugar snap peas,
red cabbage

**Whole Roasted Beef Tenderloin, Cognac & Peppercorn
Demi-Glace***
parmesan potato beignet, butter-glazed vegetables

Princess Favorites

Princess Shrimp Cocktail
lettuce chiffonade,
cocktail sauce

Classic Caesar Salad (v)
romaine, garlic croutons,
parmesan, creamy caesar dressing

Romaine & Kale Caesar Salad (v)
parmesan, crispy chickpeas,
creamy caesar dressing,

French Onion Soup
gruyère cheese, crouton

Lamb Rogan Josh
basmati rice, mint chutney

Fish 'n' Chips 
beer-battered haddock, mushy
peas, french fries, tartar sauce

Grilled New York Strip Steak* 8 oz.
garlic herb butter, french fries,
vegetables

Make the evening extra special

Filet Mignon* 8 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms	\$19
Lobster Tail 6-7 oz - sweet and succulent, with red-skin mashed potatoes and grilled asparagus	\$19
The Perfect Match* - filet mignon & lobster tail, with choice of sides	\$29

Life's Sweetest Reward



Princess Love Boat Dream
heart-shaped dessert with layers
of chocolate-raspberry mousse
and vanilla-raspberry cream on
a shortbread cookie base

Lychee, Raspberry & Rose Mousse
coconut crisp, almond biscuit

TONIGHT'S DESSERTS

**Chocolate Hazelnut Bar
with Citrus Cream**
hazelnut dacquoise cake,
dark and milk chocolate crème

Peach Panna Cotta
raspberry sauce, vanilla gelato

Sugar-Free Semolina Tart
fresh berries

**Caramel Pecan Turtle
Cheesecake**
butterscotch sauce

**French Vanilla Bean
Crème Brûlée**
sugar cane crust,
lemon madeleines

Create your own Sundae
vanilla or chocolate ice cream,
cranberry sorbet
toppings: strawberry, chocolate,
butterscotch, caramel
or pineapple, whipped cream