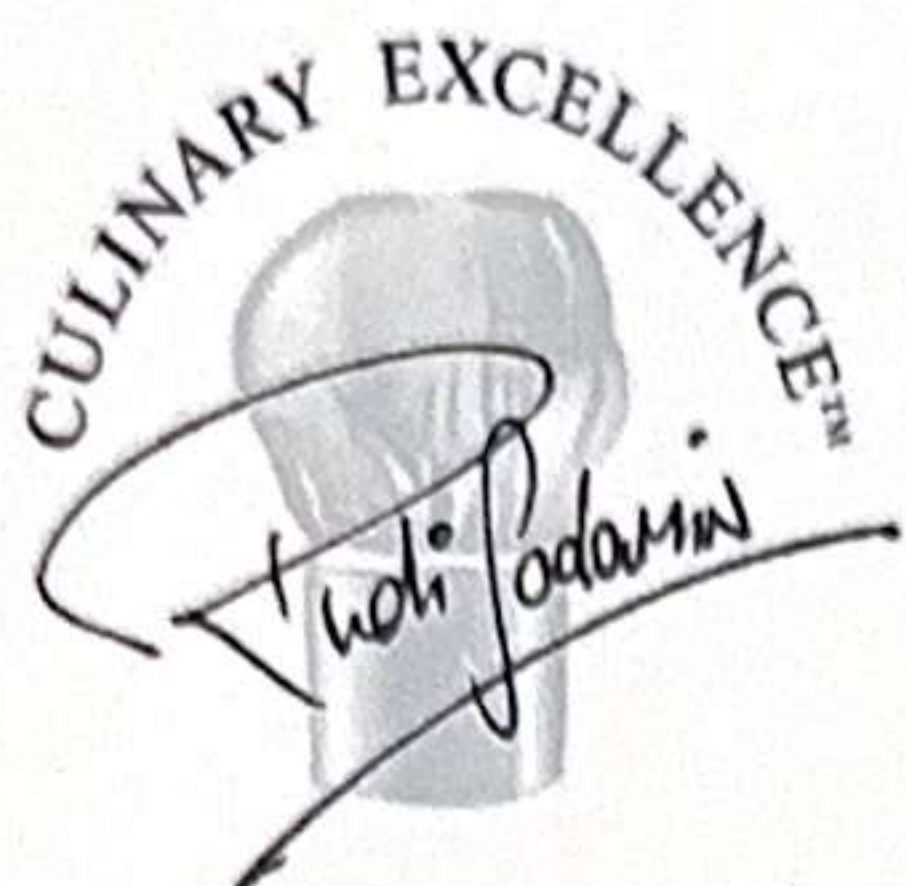




CHEF'S DINNER



We love to cook for you!

There is magic in the kitchens on board Princess Cruises led by Princess Master Chef Rudi Sodamin, Head of Princess Culinary Arts. Our kitchen brigade includes hundreds of cooks – or, as we like to say, “400” – plus assistant staff and dishwashers. Every galley has its own expert butchers, fishmongers, pastry team, baking team, vegetarian chefs, and so on – all of whom are directed by a single executive chef. Together we create culinary magic, we work from the heart, and we exemplify teamwork – and what it can achieve.

Chef's Recommendation

Tonight we've prepared a menu of our favorite dishes for you. Here's a selection of courses that offer a variety of flavors that are even better when paired with one another.

Vol-Au-Vent, le Grand Chef

Rack of Lamb*

Oven-Baked Vegetable Tart (v)

Starters

Tomato & Basil Bruschetta (v)

extra virgin olive oil, aged balsamic vinegar

Beef Carpaccio*

beef tenderloin, olive oil, parmesan, rocket

Vol-Au-Vent, le Grand Chef

delicate puff pastry overflowing with luxuriant sherry-infused, tarragon-scented lobster & shrimp bisque

Old-Fashioned Pea Salad

crispy bacon, cheddar cheese, sour cream dressing

Chilled Ginger-Carrot-Coconut Soup (v)

drizzled with lime crème fraiche and sprinkled with fried leek confetti

Oxtail Soup en Croute

julienned leeks and seasonal vegetables topped with a light pastry crown

(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

Spaghetti Alla Carbonara

bacon, parmesan

Fettuccine Alfredo

rich parmesan cream sauce

Mains

Oven-Baked Vegetable Tart (v)

phyllo crust, toasted pine nuts, red bell pepper oil

Trout Fillet Almondine*

parsley potatoes, almond butter, broccoli

Chicken Scaloppine

cognac mushroom sauce, rosemary potatoes, broccoli

Rack of Lamb*

gratin dauphinois, haricot verts, rosemary jus, mint sauce

Beef Wellington, Truffle Madeira Demi-Glace*

celeriac puree, asparagus, cherry tomato

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

Goan Fish Curry

basmati rice, mint chutney, papadum

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 Tarte

vanilla crème anglaise

Lemon Raspberry Bar

lemon mousse, lemon cream,
coconut crisp

Sugar-Free Coconut Cake

raspberry sauce

Chocolate Cheesecake

hazelnut chocolate sauce

Warm Blueberry Cobbler

butter milk biscuit, vanilla gelato

Create your own Sundae

vanilla or chocolate ice cream,
orange sorbet
toppings: strawberry, chocolate,
butterscotch, caramel
or pineapple, whipped cream