

BREAKFAST

HOT OFF THE GRIDDLE

Belgian Waffle 

whipped cream,
strawberry compote

Texas Toast French Toast 

cinnamon sugar, whipped butter,
warm maple syrup

Banana Bread French Toast 

oatmeal crust, berry compote,
whipped butter, warm maple syrup

Buttermilk Pancakes 

whipped butter, warm maple syrup,
sliced banana, blueberries

Buckwheat Pancakes 

ginger-honey whipped butter,
warm maple syrup, assorted berries

*Sugar-free maple syrup is
available upon request*

On the Side

hickory-smoked bacon

turkey bacon

pork sausage links or patty

english pork banger

plant-based sausage links

turkey sausage links

corned beef hash

carved honey-glazed ham

hash brown potatoes

EGGS AND OMELETTES

Eggs Benedict*

toasted english muffin, two poached eggs,
hollandaise sauce

TWO WAYS - YOUR CHOICE:

Classic* - with canadian bacon

Forest Mushroom* - with mushrooms
and spinach

Smoked Salmon Omelette*

cream cheese, chives, red onions,
hash browns

Three-Egg Omelette*

toast, hash browns

AS YOU LIKE IT, CHOOSE FROM:

Cheese

Ham & Cheese

Mushroom & Spinach

Avocado Toast with Poached Egg*

optional: with smoked salmon or prosciutto

*Egg whites or egg substitute are
available upon request*

BREAKFAST FAVORITES

Stewed Fruits - *prunes, apricots, figs*

Fruits - *fresh fruit salad, fruit platter,
fruit parfait, grapefruit segments*

Yogurt - *plain, fruit-flavored or greek*

Cottage Cheese

Homemade Muesli

Smoked Salmon* - *cream cheese, tomato,
red onion, capers*

Hot Cereals - *oatmeal, steelcut oatmeal,
cream of wheat*

*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.

COMPLIMENTARY MORNING BEVERAGES



JUICES

orange
apple
grapefruit
cranberry
pineapple
grape
prune
tomato
V-8

MILK

skim milk
low-fat milk
whole milk
chocolate milk

TEA

tea
decaf tea

EYE-OPENERS[†]

Mimosa

Bloody Mary

Prosecco

Baron Fuente
Tradition Champagne

SKILLET AND SCRAMBLED

Ham & Cheese Skillet* 🍳

poached eggs, potatoes, green onions, red onions,
bell peppers, pico de gallo salsa, sour cream

Vegetable Scramble* 🍳

scrambled eggs, spinach, onions, cheddar, mushrooms,
black beans, chipotle-cilantro sauce

INTERNATIONAL BREAKFAST

All-American Breakfast*

two jumbo eggs, hash browns,
hickory-smoked bacon or link sausage, toast

Full English Breakfast*

two jumbo eggs, fried bread, pork banger, english back bacon,
baked beans, mushrooms, grilled tomato

Vegetable Frittata 🍳

onion, spinach, asparagus, goat cheese, red chili flakes

European Cold Breakfast Plate*

sliced ham, gouda cheese, herring, mustard, pickles, red beets,
boiled egg, boston lettuce, tomato, cucumber, crusty bread

Asian Congee

rice porridge with ginger, tofu, chicken, green onions, boiled egg

Pan Asian Breakfast*

hot miso soup, steamed white rice, tamagoyaki, broiled salmon

Aloo Masala and Egg Bhurji*

paratha, tomato chutney, pickles, sambar

Baked Fresh Daily

served upon request

bread/toast, bagel

raisin bun

english muffin

blueberry muffin

butter croissant

chocolate croissant

cheese danish

fruit danish

SPREADS:

butter, margarine

jam, jelly

honey

Nutella®

(hazelnut and cocoa)

cream cheese

 Vegetarian

 Gluten-Free

[†] All food and beverages, including cover charges, are subject to an 20% service charge which will be added to your check.

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Brunch

Light & Easy

Bircher Muesli

Blueberry Yogurt
with Almonds

Cottage Cheese
with Poached Peach 🍴

Strawberry Yogurt with
Homemade Granola

Tropical Berry Fruit Cup 🍴

Assorted Chia Seed Parfaits 🍴

Oatmeal, Grits, Cream of Wheat
condiments

Fresh From Our Bakery

Donuts

Assorted Danish

Selection of Breads

Croissants

Classic Granola

Pain au Chocolat

Gluten-Free Muffins 🍴

Gluten-Free Breads 🍴

Cracked & Scrambled

Chef's Daily Omelet*
choice of toppings

Eggs Any Style*
fried, poached, or scrambled

Classic Eggs Benedict*

Seafood Eggs Benedict*

Princess Eggs Benedict*
smoked brisket

**Avocado Toast with
Poached Egg***
optional: with smoked salmon
or prosciutto

Salmon Frittata* 🍴
smoked salmon, chives,
cream cheese,
asparagus & greens

Starters

Caesar Salad, Herb Croutons
grilled chicken or shrimp, parmesan

Crisp Field Lettuce Salad 🍴
cherry tomatoes, fennel & citrus fruits,
choice of dressing

Meatballs
pork shoulder, mortadella,
tomato pomodoro, grana padano

Clam Chowder
yukon potatoes, bacon

Smoked Salmon & Bagel*
cream cheese, capers, lemon

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COMPLIMENTARY MORNING BEVERAGES

Proudly Serving

LAVAZZA

coffee
decaf coffee

JUICES

orange
apple
grapefruit
cranberry
pineapple
grape
prune
tomato
V-8

MILK

skim milk
low-fat milk
whole milk
chocolate milk

TEA

tea
decaf tea

EYE-OPENERS

Mimosa

Bloody Mary

Prosecco

Baron Fuente
Tradition Champagne

Princess Classics

All-American Breakfast*

two jumbo eggs, hash browns, hickory-smoked
bacon or link sausage, toast

French Toast

cornflake coating, cinnamon & sugar

Chicken & Waffle Sandwich

warm maple syrup

Italian-Style Carbonara Pasta

italian bacon, egg, and cream

Calamari Fritti with Marinara and Aioli

Grilled Salmon* 🍷

béarnaise sauce, market vegetables

Grilled Sirloin Steak*

mushroom sauce, fried country potatoes,
and vegetables

Princess Burger*

6 oz patty, house-made pickle, onion,
lettuce, fried egg, sharp cheddar

Penne Pasta Arrabiata 🌿

fresh basil

Creamy Shrimp Scampi Risotto 🍷

with lime and mascarpone

Desserts

Berry Pavlova with Chantilly Cream 🍷

Carrot Cake with Cream Cheese Frosting

Gelato - Chocolate, Vanilla, Strawberry,
Vegan Chocolate

Buffet

Assorted Donuts & Pastries

Selection of Breakfast Parfait & Granola

Variety of Cheeses

Assorted Charcuterie

Selection of Freshly Baked Breads

Hot Smoked Salmon and Dip

Seafood Salad

Citrusy Fruit Salad

Watermelon & Feta

Heirloom Tomato Caprese, Castelvetro Olives

Roasted Fingerling Potatoes

Steamed Market Vegetables

Carving of the Day* jus, condiments

 Vegetarian

 Gluten-Free



LUNCH

LUNCH BITES

CALAMARI FRITTI

tender fried squid with marinara,
chipotle tartar sauce, dijon aioli

ROASTED CAULIFLOWER 🌿🍋

herbed tahini and lemon, smoked paprika

CREAMY BACON SOUP

bacon, leeks, croutons

THAI SPRING ROLL

deep-fried with minced shrimp, vegetables,
peanuts, sweet chili sauce

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MAINS

COBB SALAD

avocado, lettuce, bleu cheese,
bacon, tomato, egg
choice of: grilled salmon* or
vegan chicken strips

QUINOA SALMON POKE BOWL*

corn, black beans, sweet potato,
cherry tomato, bell pepper,
red cabbage, pumpkin seeds,
honey-lime dressing

MONTE CRISTO

pan fried egg-dipped ham,
turkey and cheese sandwich

SIGNATURE BURGER*

(vegetarian patty available on
request) 1/3 lb. patty, gouda and
cheddar cheese, bacon jam, tomato
aioli, arugula, on brioche bun

PLANT-BASED CHICKEN BURRITO

onion, black beans, rice, cheese

MAC & CHEESE

camembert, cheddar, parmesan,
smoked paprika

PENNE WITH SPICY TOMATO SAUCE, SHRIMP AND PARSLEY

CHIPOTLE ROASTED STRIPLOIN, GRAVY*

corn tortilla chips, avocado,
chimichurri sauce

SWEETS

LIME AND MANGO CAKE

key lime cream, hazelnut sponge, mango cream

NEW YORK-STYLE CHEESECAKE

fresh strawberries

SUNDAE

vanilla ice cream, fudge, chopped nuts, marshmallows, whipped cream

ICE CREAM

ask your server about our daily offerings,
vegan ice cream is also available



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Gluten-Free

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