


SANCTUARY
RESTAURANT™

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*

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

*Egg whites or egg substitute are
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

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

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 \$9

Bloody Mary \$9

Prosecco \$11

M. Haslinger & Fils

Champagne \$19

[†] All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

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



INDULGENCES

Lobster Benedict*[†]

toasted english muffin

two poached eggs

hollandaise sauce

\$12.50

Steak & Eggs*[†]

new york striploin

two jumbo eggs

hash browns, toast

\$15.00

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 Vegetarian

 Gluten-Free

SAMPLE MENU

Prices and menu offerings are subject to change and menu offerings may vary by ship.



Lunch

Lunch Bites

Calamari Fritti

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

Roasted Cauliflower 🌿 🍷

herbed tahini and lemon, smoked paprika

Roasted Pumpkin Soup 🍷

roasted pepitas, pumpkin oil

Colossal Fries 🌿

truffle aioli, cheese sauce, mayonnaise

Street Tacos 🍷

shredded cabbage, mango salsa, lime

choice of: fish, chicken, or vegetable on corn tortilla*

Thai Spring Roll

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

Passion Fruit Yogurt

mango, granola, chia seeds and mint

Summer Roll

crunchy vegetables in rice paper with creamy peanut dipping sauce

INDULGENCES

Seafood Salad† 🍷 \$24

jumbo lump crab, shrimp and lobster meat, boiled eggs, tomato, asparagus

Lobster Roll*† \$18

lump lobster with mayonnaise served on a buttery roll, kettle-cooked potato chips

Beef Tenderloin*† \$24

6 oz. filet steak, grilled asparagus, scalloped potatoes, cipollini onions

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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

Club Sandwich

turkey, ham and cheese on sourdough bread with bacon, lettuce, tomato, served with coleslaw

Hot Chili Dog

beef hot dog with chili con carne, cheddar cheese

Signature Burger*

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

Spanish Tortilla

green olives, cherry tomato, salsa

Mac & Cheese

camembert, cheddar, parmesan, smoked paprika

Farmer's Omelet

ham, onion, green bell pepper, cheddar

Buttermilk Fried

Chicken & Waffles

sauteed greens and maple syrup

Spaghetti Aglio Olio

*pasta with olive oil, garlic and red pepper flakes optional: grilled shrimp**

Mongolian Seafood*

shrimp, scallops, calamari, chili, bok choy, scallions, napa cabbage, shiitake mushrooms, oyster sauce, steamed rice

Baked Chicken Enchilada

flour tortilla, cheese sauce, onions, cilantro

Sweets

Orange Chocolate Cake

brownie, orange-dark chocolate mousse

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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PRINCESS DINNER

BREADS AND ROLLS

Ours are made from scratch and freshly oven-baked for tonight's dinner.

BEVERAGES

See our wine list or Medallion app menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection.



Please ask your server if you would like to order from our daily Vegetarian & Vegan Menu

STARTERS, SOUP, SALAD

CHICKEN AND TABBOULEH SALAD

parsley, tomato and bulgur, hummus, pomegranate dressing

SEAFOOD DEVILED EGGS*

filled with salmon, shrimp, caviar and honey mustard dressing

CRISP FRIED SOFTSHELL CRAB

thai red curry sauce, rice noodles salad

MÉLANGE OF GREENS WITH AVOCADO

grapefruit, red onion, cannellini beans, ginger, currents
grilled shrimp on request

CHICKEN AND CHORIZO SOUP

spanish rice, saffron, carrots, bell peppers



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PASTA

SPAGHETTI BOLOGNESE
meat sauce, parmesan cheese

MAINS

CHILES RELLENOS 🌿
mild poblano peppers, monterey jack cheese, green chili sauce, rice

PARMESAN-CRUSTED BAKED HADDOCK & FRIED OYSTER
caper gherkins dip, olive oil crushed potatoes, buttered vegetables

BLUE-RIBBON CHICKEN CORDON BLEU
ham, swiss cheese, vegetable bâtonnets, crushed potatoes

CARNE ASADA
rice, black beans, guacamole, warm flour tortillas

VEAL SCALLOPINE MILANESE
panko crust, arugula, radicchio, lemon, gremolata,
parmesan fingerling potatoes

PRINCESS FAVORITES

PRINCESS JUMBO SHRIMP COCKTAIL
prawns served with tangy cocktail sauce

CLASSIC CAESAR SALAD
crispy romaine, garlic croutons, parmesan, creamy caesar dressing

FROM THE CARVING TROLLEY: OVEN-BAKED SALMON
COULIBIAC*
sauce choron, green asparagus

FETTUCCHINE ALFREDO
creamy parmesan sauce

GRILLED BEEF FILET MIGNON* 8 oz
garlic herb butter, béarnaise and bordelaise sauces, seasonal vegetable,
french fries