

# 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

### Avocado Toast with Poached Egg\*

optional: with smoked salmon or prosciutto

### 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*

## 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*

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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<sup>†</sup>

Mimosa \$10

Bloody Mary \$11

Prosecco \$12

Beau Joie Brut  
Champagne \$20

## 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

 Vegetarian

 Gluten-Free

<sup>†</sup> All food and beverages, including cover charges, are subject to a 20% service charge which will be added to your check.

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# 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

## 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

### 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



Vegetarian



Gluten-Free

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# PRINCESS Sailaway Dinner




World's  
Best Cruise Ship for  
Dining





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


## Appetizers


Green Chile and Corn Soup   
roasted bell pepper, cilantro


Caribbean Seafood Ceviche\*  
shrimp, surimi, mahi mahi, cilantro, scotch bonnet pepper,  
red onion, lime juice

Deep-Fried Brie Bites  
crispy golden bites of brie cheese, tangy cranberry jam

Chopped Garden Salad    
romaine, red onion, green olives, tomato, cucumber, green beans,  
apple, organic seed mix, choice of dressing

French Onion Soup   
gruyère cheese, crouton

Princess Shrimp Cocktail   
tangy cocktail sauce

Classic Caesar Salad   
romaine, garlic croutons, parmesan,  
creamy caesar dressing



Vegetarian



Gluten-Free



Princess Favorite



No Added Sugar

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## Mains

### Bucatini Caponata

eggplant, olives, bell pepper, capers, basil, pine nuts

### Curried Vegetable Cutlet

indian spices, garbanzo beans, tomato sauce, baby bok choy

### Red Wine Braised Short Ribs

wild mushrooms, broccoli, creamy polenta

### Seared Salmon\*

mashed potatoes, carrots, lemon-caper butter

### Jerked Pork Tenderloin\*

peanuts, black beans, rice pilaf, collard greens

### Fettuccine Alfredo

creamy parmesan sauce

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## GRILLERY

### Chicken Breast

mashed potatoes,  
market vegetables

### Seared Dorade Fillet\*

lemon butter sauce,  
market vegetables

### Striploin Steak\* 6 oz.

french fries,  
market vegetables

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### *Make the evening extra special*

**Filet Mignon\*\*†** 7 oz - *red-skin mashed potatoes, sautéed mushrooms* \$24

**Lobster Tail†** 6-7 oz - *red-skin mashed potatoes, grilled asparagus* \$24

**The Perfect Match\*\*†** - *filet mignon & lobster tail, choice of sides* \$34

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## Desserts

### Milky Chocolate Hazelnut Soufflé

amaretto sabayon

### Pistachio Love Boat By Cecile

pistachio mousse with pistachio crunch  
on vanilla shortbread

### Pavlova By Cecile

coconut meringue, red fruit compote,  
whipped coconut ganache

### French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

### Lemon Cream Pie

orange coulis

### International Cheese Plate

crackers, chutney

### Sorbet du Jour - Raspberry

### Seasonal Fruit Plate

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