PRINCESS CRUISES

GRAND PRINCESS

Luncheon

Late-Late Riser

(V) **Continental Breakfast**
Croissant, Danish Pastries, Butter and Honey or Marmalade

(V) **Blueberry Pancakes**
Maple Syrup, Whipped Cream

Appetizers

Smoked Turkey Breast on Baby Greens, Honey-Mustard Vinaigrette

New Zealand Green Shell Mussels in Teriyaki-Ginger Broth

(V) **Pureed Vegetable Soup with White Beans, Herb Croutons**

Chicken Broth with Matzo Balls and Fine Vegetables

(V) **Crisp Field Lettuce with Cherry Tomatoes and Shallots**
Selection of Homemade and Low-Fat Dressings

Fresh Ground Sirloin Burgers & Fries

½ Pound Hamburger, Cheese Burger or Bacon Burger
Traditional Garnish and Crisp Fries

(V) **Veggie Burger**

(V) **Large Plate of French Fries with Mayo and Heinz Tomato Ketchup**

Combos

Soup & Salad

Soup & Philly Steak Sandwich

Soup, Salad & ½ Philly Steak Sandwich

(V) Vegetarian
Lotus Spa dishes are lower in fat, cholesterol and sodium

Pasta

Carbonara Style Rigatoni with Italian Bacon, Egg and Cream

(V) **Spinach Fettuccine and Mushrooms in Garlic-Tomato Sauce**

Main Courses

Chicken Cobb Salad
Bacon, Avocado, Tomato and Blue Cheese Crumbles on Iceberg Lettuce, French Vinaigrette

Philly Steak Sandwich on Toasted French Baguette
Smothered Onions and Cheddar Cheese Melt, Crisp Fries

Sauteed Red Snapper on Bell Pepper Puree
Succotash and Roasted Potatoes

Chicken and Potato Curry
Basmati Rice, Raisins and Almonds, Condiments

London Mixed Grill
Beef Medallion, Veal Kidney, Lamb Chop, English Banger, Green Beans and Shoestring Potatoes

(V) **Vegetarian Burrito with Char-Broiled Vegetables and Red Kidney Beans**
Guacamole, Mexican Salsa

Desserts

Fresh Fruit Tartlet
Whipping Cream

Walnut, Pear and Chocolate Turnover
Vanilla Sauce

Cinnamon Rice Pudding

Ice Cream
Tutti Frutti Pecan Cappuccino Blueberry Frozen Yogurt

(V) **Imported & Domestic Cheeses with Crackers and Biscuits**
St. Pauline Jarlsberg Aged Brie

(V) **Seasonal Fresh Fruits**

If you have any food-related allergies or special dietary requirements,
please contact only your Headwaiter or Maitre d'Hôtel

PRINCESS CRUISES

GRAND PRINCESS

Luncheon

Late-Late Riser

(V) **Continental Breakfast**
Croissant, Danish Pastries, Butter and Honey or Marmalade

(V) **Two Poached Eggs on Sauteed Spinach**
Cheese Sauce

Appetizers

Marinated Grilled Vegetables and Imported Cured Meats

Crisp-Fried Calamari, Marinara Dipping Sauce, Lemon

New England Clam Chowder, Oyster Crackers

(V) **Ice-Cold Spanish Gazpacho, Classic Condiments**

(V) **Shredded Greens and Red Cabbage with Carrots**
Selection of Homemade and Low-Fat Dressings

Fresh Ground Sirloin Burgers & Fries

½ Pound Hamburger, Cheese Burger or Bacon Burger
Traditional Garnish and Crisp Fries

(V) **Veggie Burger**

(V) **Large Plate of French Fries with Mayo and Heinz Tomato Ketchup**

Combos

Soup & Salad

Soup & Lox & Bagel Sandwich

Soup, Salad & ½ Lox & Bagel Sandwich

(V) Vegetarian
Lotus Spa dishes are lower in fat, cholesterol and sodium

L2/09

Pasta

(V) **Potato Gnocchi in Creamy Gorgonzola Sauce**

Pappardelle Noodles with Chicken Ragout

Main Courses

(V) **Greek Salad with Feta Cheese and Kalamata Olives, Mediterranean Vinaigrette**
Cucumber and Tomatoes on Cos Lettuce

Lox & Bagel, Make-Your-Own Deli Sandwich
Smoked Salmon, Cream Cheese, Capers and Red Onion

Skillet Fried Sole with Lemon and Parsley
Mushroom Gratin, Boiled Potatoes

Parmesan Chicken and French Fries
Gravy

Slow-Roasted, Butterflied Leg of Lamb, Minted Lamb Jus
Vegetables, Sauteed Onion Potatoes

(V) **Baked Yellow Bell Pepper Stuffed with Aromatic Rice and Raisins**
Carrot Puree, Glazed Bok Choy

Desserts

Double Chocolate Fudge Cake
Mocha Sauce

Blueberry Roulade with Mascarpone Cream

Mixed Berry Jello

Ice Cream
Torroncino Pistachio Mint Chocolate Honeydew Frozen Yogurt

(V) **Imported & Domestic Cheeses with Crackers and Biscuits**
Morbier Reggiano Mozzarella

(V) **Seasonal Fresh Fruits**

If you have any food-related allergies or special dietary requirements,
please contact only your Headwaiter or Maitre d'Hôtel

PRINCESS CRUISES

GRAND PRINCESS

Luncheon

Late-Late Riser

(V) **Continental Breakfast**
Croissant, Danish Pastries, Butter and Honey or Marmalade

Grilled Minute Steak and Two Fried Eggs
Sauteed Mushrooms, Hash Browns

Appetizers

Rollmop Herrings with Potato Salad, Apple-Horseradish Puree

(V) **Layered Vegetable Pate with Mesclun Salad, Ranch Dressing**

(V) **Potato Soup with Chives, Garlic Croutons**

Chicken Broth with Egg Drop, Curly Parsley

(V) **Escarole and Romaine Lettuce with Orange Segments, Toasted Almonds**
Selection of Homemade and Low-Fat Dressings

Fresh Ground Sirloin Burgers & Fries

½ Pound Hamburger, Cheese Burger or Bacon Burger
Traditional Garnish and Crisp Fries

(V) **Veggie Burger**

(V) **Large Plate of French Fries with Mayo and Heinz Tomato Ketchup**

Combos

Soup & Salad

Soup & Gyro Style Pork Sandwich

Soup, Salad & ½ Gyro Style Pork Sandwich

(V) Vegetarian
Lotus Spa dishes are lower in fat, cholesterol and sodium

L3/09

Pasta

(V) **Sedanini with Vegetables and Mushrooms in Cream Sauce**

Maccheroni alla Chitarra with Lamb Ragout and Bell Pepper

Main Courses

Seared Salmon Salad with Japanese Vinaigrette over Mixed Greens, Scallions

Gyro Style Pork Sandwich in Pita Pocket
Apple Compote, Onion Rings, French Fries

Fritto Misto Platter with Shrimp, Scallops, Calamari and Whitefish
Tartar Sauce, Fried Potatoes, Lemon

Brunswick Chicken Stew with Kernel Corn
Lima Beans, Cornbread

Milanese-Style Ossobuco, Saffron Risotto
Veal Shank Braised in White Wine, Vegetables and Tomato Sauce

(V) **Griddled Broccoli, Potato and Parmesan Cake**
Cheese Sauce, Garden-Fresh Vegetables

Desserts

Tapioca Pudding
Almond Praline and Ladyfinger Biscuits

Baba au Rhum
Baked Yeast Cake Soaked in Dark Rum

Fruit Sunday Cup

Ice Cream
Walnut *Chocolate Swirl* *Zuppa Inglese* *Mango Frozen Yogurt*

(V) **Imported & Domestic Cheeses with Crackers and Biscuits**
Esrom Danish *Gorgonzola* *Provolone*

(V) **Seasonal Fresh Fruits**

If you have any food-related allergies or special dietary requirements,
please contact only your Headwaiter or Maitre d'Hôtel

PRINCESS CRUISES

GRAND PRINCESS

Luncheon

Late-Late Riser

(V) **Continental Breakfast**
Croissant, Danish Pastries, Butter and Honey or Marmalade

Open-Face Frittata with Mushrooms
Provolone, Italian Sausage, Polenta and Herbed Focaccia

Appetizers

Air-Cured Bresaola with Olive Oil, Parmesan Streams

(V) **Fried Mozzarella Sticks with Marinara Dipping Sauce**

Root Vegetables and Shiitake Mushrooms in Clarified Fish Broth, Chives

Cock-A-Leekie, Traditional Scottish Chicken Rice Soup with Leek Juliennes

(V) **Boston Lettuce with Artichoke and Palm Hearts**
Selection of Homemade and Low-Fat Dressings

Fresh Ground Sirloin Burgers & Fries

½ Pound Hamburger, Cheese Burger or Bacon Burger
Traditional Garnish and Crisp Fries

(V) **Veggie Burger**

(V) **Large Plate of French Fries with Mayo and Heinz Tomato Ketchup**

Combos

Soup & Salad

Soup & Horseradish Roastbeef Sandwich

Soup, Salad & ½ Horseradish Roastbeef Sandwich

(V) Vegetarian
Lotus Spa dishes are lower in fat, cholesterol and sodium

Pasta

Lasagne Bolognese
Minced Beef and Cream Sauce

(V) **Spaghetti Aglio, Olio e Peperoncino**
Garlic, Parsley, Extra Virgin Olive Oil and Chili Flakes

Main Courses

Spicy Andouille Sausage and Southern Style Potato Salad
Dill Pickles

Horseradish Roastbeef Sandwich in Sourdough Roll
Country-Style Dijon Mustard, French Fries

Sauteed River Trout in Brown Butter and Sage
Green Beans, Roasted Bell Peppers, Parsley New Potatoes

Braised Beef Roulade with Pan Gravy
Napa Cabbage, Roast Potatoes

Madras Style Lamb and Potato Curry in Coconut Cream
Basmati Rice, Condiments

(V) **Griddled Potato Latkes with Sour Cream Topping**
Apple Compote

Desserts

Chocolate Marquise Slice
Coffee Sauce

Baked Apple in Puff Pastry
Warm Vanilla Sauce

Orange Jello

Ice Cream
Raspberry *Strawberry Daiquiri* *Stracciatella* *Honey-Vanilla Frozen Yogurt*

(V) **Imported & Domestic Cheeses with Crackers and Biscuits**
Sage Derby *Camembert* *Muenster*

(V) **Seasonal Fresh Fruits**

If you have any food-related allergies or special dietary requirements,
please contact only your Headwaiter or Maitre d'Hôtel