



PRINCESS CRUISES

EMERALD PRINCESS



A CULINARY HERITAGE OF EXCELLENCE IN FOOD

## *Captain's Welcome Dinner*

### *Small Plates*

Smoked Barberie Duck Breast, Wild Greens, Cassis Vinaigrette

 Grapefruit and Kiwi, Minted Raspberry Coulis

Blue Crab Claw Quiche, Dry Roasted Chili Salsa

### *Soups and Salad*

 Herbal Chicken Tea and Wonton Soup, Spring Onions

Asparagus Cream Soup with Salmon Quenelles, Scallions

 Chilled Yogurt-Tamarind Soup, Lemon Zest


 Panache of Butter Lettuce, Curly Endive, Radicchio and Arugula

*Choice of Home-Made and Low-Fat Dressings*

### *Always Available*

 Tiger Shrimp Cocktail, Piquant American Sauce

Classic Caesar Salad

 *Lotus Spa dishes are designed to provide harmony of the mind, body and spirit.  
These dishes reflect the perfect balance of nutrition and flavor*

*If you have any food related allergies or special dietary requirements,  
please make sure to contact only your Headwaiter or the Maitre d'Hôtel*

## *Princess Signatures*

**Bow Tie Pasta with Veal Strips, Morel Mushroom and Petits Peas in Cream Sauce**

**Fettuccine Alfredo, The All-Time Favorite from Rome**

## *Large Plates*

*The Chef has paired each dish with the freshest and most enhancing sidings*

 **Halibut with Green Swiss Chard**

*Haricots Verts and Potatoes, Tomato-Cumin Coulis*

**Shrimp Newburg, Pea Pods and Carrots**

*Saffron Rice Timbale*

 **Hunter-Style Rock Cornish Game Hen**

*Mushroom and Potato Ragout*

 **Two Beef Filet Mignons**

*Madeira-Truffle Demi-Glace, Almond Croquettes, Wild Thyme Sprig*

## *Always Available*

 **Atlantic Silver Salmon Cutlet**

*Princess Compound Butter*

 **Farm-Raised Chicken Breast**

*Herbed Natural Juice*

**Corn-Fed New York Cut Sirloin Steak**

*Red Wine Demi-Glace*

 **Premium Beef Filet Tournedos**

*Mustard and Sage Essence*

## *Vegetarian Menu*

 **Grapefruit and Kiwi, Minted Raspberry Coulis**

 **Panache of Butter Lettuce, Curly Endive, Radicchio and Arugula**

 **Bow Tie Pasta Tossed with Tomato Segments and Basil**

**Vegetable Fritters on Paprika Cream Sauce, Braised Lentils**

**Artisan Cheeses, Walnut Bread, Cluster of Grapes**

 **Sweet & Nutritious, Ecofriendly Fruits, Changed Daily**



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## *Princess Dinner*

### *Small Plates*

 Peruvian Scallop Ceviche and Avocado

 Mexiquitic Style Prickly Pear and Pineapple, Tequila

Wild Mushroom Tartlet with Truffle Oil and Rock Salt

### *Soups and Salad*

Tarragon Scented Oyster and Spinach Bisque

Old English Barley and Mutton Soup

 Chilled Celery Root and Apple Veloute


 Seasonal Mixed Greens with Yellow Beets and Cherry Tomatoes

*Choice of Home-Made and Low-Fat Dressings*

### *Always Available*

 Tiger Shrimp Cocktail, Piquant American Sauce

Classic Caesar Salad

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## *Princess Signatures*

**Trenette Noodles with Basil Pesto, Red Bliss Potatoes and String Beans**

**Fettuccine Alfredo, The All-Time Favorite from Rome**

## *Large Plates*

*The Chef has paired each dish with the freshest and most enhancing sidings*



**Salmon Steak with Herb Butter Crust**

*Roasted Leeks, Caper and Tomato Beurre Blanc*

**Crawfish Etouffee with Louisiana Hot Sauce**

*Pilaf Rice*

**Asian Spiced Duck Breast**

*Honey-Garlic Glaze, Baby Bok Choy, Fondant Potatoes*

**Aged Beef Rib Eye Steak “Café de Paris”**

*Roasted New Potatoes*

## *Always Available*



**Atlantic Silver Salmon Cutlet**

*Princess Compound Butter*



**Farm-Raised Chicken Breast**

*Herbed Natural Juice*

**Corn-Fed New York Cut Sirloin Steak**

*Red Wine Demi-Glace*



**Premium Beef Filet Tournedos**

*Browned Onion Gravy*

## *Vegetarian Menu*



**Moroccan Orange Salad, Dried Dates and Golden Raisins**



**Penne Pasta with Tomato and Chili Sauce**



**Mixed Seasonal Field Greens with Yellow Beets and Cherry Tomatoes**



**Sweet & Sour Vegetables, Pine Nuts and Buckwheat Noodle Cake**

**Artisan Cheeses, Walnut Bread, Cluster of Grapes**



**Sweet & Nutritious, Ecofriendly Fruits, Changed Daily**



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## *Italian Dinner*

### *Small Plates*

 Herb and Sea Salt Preserved Shrimp, Squid and Black Mussel Antipasto, Lemon Aioli

 Dry-Cured Prosciutto di Parma and Sweet Cantaloupe Melon

Eggplant Parmigiana with Basil-Tomato Sauce

### *Soups and Salad*

Pasta e Fagioli Red Bean Soup, Parsley-Parmesan Dust

 Rustic Vegetable Minestrone, Pesto Crostini

 Nippy Peach Bellini Soup with Sparkling Prosecco


 Mixed Greens and Baby Spinach with Crisp Bacon Bits, Pecorino Cheese and Pine Nuts

*Choice of Home-Made and Low-Fat Dressings*

### *Always Available*

 Tiger Shrimp Cocktail, Piquant American Sauce

Classic Caesar Salad

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## *Princess Signatures*

**Pappardelle Pasta and Grotto-Style Rabbit Ragout**


**Fettuccine Alfredo, The All-Time Favorite from Rome**

## *Large Plates*

*The Chef has paired each dish with the freshest and most enhancing sidings*

 **Turbot Saltimbocca over Linguine**  
*Tomato Sauce and Basil Oil*

 **Gamberi alla Fra Diavolo**  
*Flambéed Scampi in Hot & Fiery Marinara Sauce, Pearl Rice*

 **Classic Veal Scaloppine in Marsala Wine Sauce**  
*Green Beans and Grilled Cherry Tomatoes, Creamy Mashed Potatoes*

**Brasato di Manzo al Barolo**

*Beef Pot Roast Braised in Full-Bodied Barolo Wine with all the Trimmings, Cornmeal Cakes*

## *Always Available*

 **Atlantic Silver Salmon Cutlet**  
*Princess Compound Butter*

 **Farm-Raised Chicken Breast**  
*Herbed Natural Juice*

**Corn-Fed New York Cut Sirloin Steak**  
*Red Wine Demi-Glace*

 **Premium Beef Filet Tournedos**  
*Barolo Wine Reduction*

## *Vegetarian Menu*

**Baked Eggplant Parmigiana**

 **Vegetable Minestrone, Pesto Crostini**

 **Mixed Greens and Baby Spinach, Pecorino Cheese and Pine Nuts**

 **Stuffed Zucchini and Braised White Beans**

**Artisan Cheeses, Walnut Bread, Cluster of Grapes**

 **Sweet & Nutritious, Ecofriendly Fruits, Changed Daily**



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## *Landfall Dinner*

### *Small Plates*

 Fruits of the Sea and Avocado, Lime-Cilantro Vinaigrette

 Watermelon and Feta Cheese, Toasted Pumpkin Seeds

Creamed Chicken, Sweetbreads and Mushrooms in Puff Pastry Case

### *Soups and Salad*

 Philadelphia Pepper Pot Soup, Chili Dust

 Double Beef Consomme with Mini Choux Buns, Scallions

Chilled Curried Pumpkin Cream Soup


 Grilled Vegetables with Chives and Hearts of Romaine Lettuce

*Choice of Home-Made and Low-Fat Dressings*

### *Always Available*

 Tiger Shrimp Cocktail, Piquant American Sauce

Classic Caesar Salad

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## *Princess Signatures*

**Linguine Pasta with Littleneck Clams in Cream Sauce, Love Parsley**

**Fettuccine Alfredo, The All-Time Favorite from Rome**

## *Large Plates*

*The Chef has paired each dish with the freshest and most enhancing sidings*

 **Freshwater Barramundi with Gentle Spices and Garam Masala**  
*Aromatic Rice*

 **Seared Diver Scallops**  
*Herb Ratatouille, Roasted Hazelnut Potatoes*

**Roasted Tom Turkey with All the Trimmings**  
*Fruit Stuffing, Giblet Gravy, Cranberry Relish, Glazed Sweet Potato*

 **Prime Rib of The Best Beef au Jus**  
*Horseradish Cream, Twice Baked Potato*

## *Always Available*

 **Atlantic Silver Salmon Cutlet**  
*Princess Compound Butter*

 **Farm-Raised Chicken Breast**  
*Herbed Natural Juice*

**Corn-Fed New York Cut Sirloin Steak**  
*Red Wine Demi-Glace*

**Premium Beef Filet Tournedos**  
*Madeira and Foie Gras Gravy*

## *Vegetarian Menu*

 **Grilled Vegetables with Chives and Heart of Romaine Lettuce**

 **Vegetable Consomme with Mini Choux Buns, Scallions**

 **Rice and Eggplant Timbale & Fritters, Spicy Tomato Sauce, Mango Cheek**

**Linguine Pasta with Overnight Tomatoes and Chili**

**Artisan Cheeses, Walnut Bread, Cluster of Grapes**

 **Sweet & Nutritious, Ecofriendly Fruits, Changed Daily**