



PRINCESS CRUISES

EMERALD PRINCESS

## Luncheon

### Late-Late Riser






#### Continental Breakfast

*Croissant, Danish Pastries, Butter and Honey or Marmalade*

#### Blueberry Pancakes

*Maple Syrup, Whipped Cream*

### Starters, Soups & Salad

-  Smoked Turkey Breast on Baby Greens, Honey-Mustard Vinaigrette
-  New Zealand Green Shell Mussels in Teriyaki-Ginger Broth
-  Pureed Vegetable Soup with White Beans, Herb Croutons
-  Chicken Broth with Matzo Balls and Fine Vegetables
-  Crisp Field Lettuce with Cherry Tomatoes and Shallots  
*Selection of Home-Made and Low-Fat Dressings*

### Fresh Ground Sirloin Burgers & Other Dishes

Hamburger

Cheese Burger

Bacon Burger

½ Pound Each, Traditional Garnish and Crisp Fries

 Veggie Burger


Large Plate of French Fries with Mayo and Heinz Tomato Ketchup

### Tempting Variations

Soup & Salad


Soup & Sandwich

Soup, Salad & ½ Sandwich

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

## *A Pastaio*

**Carbonara Style Rigatoni with Pancetta, Egg and Cream**

 **Spinach Fettuccine and Mushrooms in Garlic-Tomato Sauce**

## *Super Salad, Gourmet Sandwich & Large Plates*

### **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*

### **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*

### **Vegetarian Burrito with Char-Broiled Vegetables and Red Kidney Beans**

*Guacamole, Mexican Salsa*

## *Desserts, Cheese & Fruit*

### **Fresh Fruit Tartlet**

*Chantilly Foam*

### **Walnut, Pear and Chocolate Turnover**

*Vanilla Sauce*

### **Cinnamon Rice Pudding**

### **Ice Cream**

*Tutti Frutti Pecan Cappuccino Blueberry Frozen Yogurt*

### **Imported & Domestic Cheeses, Crackers and Biscuits**

*St. Paulin Jarlsberg Aged Brie*

### **Ever-Changing, Seasonal Fresh Fruits**

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#### Continental Breakfast

*Croissant, Danish Pastries, Butter and Honey or Marmalade*

#### Two Poached Eggs on Wilted Spinach


*Mornay Sauce*

### Starters, Soups & Salad

 Grilled Vegetables and Imported Cured Meats, Truffle Oil

Crisp-Fried Calamari, Marinara Dipping Sauce, ½ Lemon

New England Clam Chowder, Oyster Crackers

 Cholesterol-Free, Ice-Cold Spanish Gazpacho, Classic Condiments

 Shredded Greens and Red Cabbage with Carrots

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

### Fresh Ground Sirloin Burgers & Other Dishes

Hamburger

Cheese Burger

Bacon Burger

½ Pound Each, Traditional Garnish and Crisp Fries

 Veggie Burger


Large Plate of French Fries with Mayo and Heinz Tomato Ketchup

### Tempting Variations

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## *A Pastaio*

Potato Gnocchi Tossed with Arugula in Creamy Gorgonzola Sauce

Pappardelle Noodles with Chicken and Mushroom Ragout

## *Super Salad, Gourmet Sandwich & Large Plates*

 **Greek Salad with Feta Cheese and Kalamata Olives**

*Cucumber and Tomatoes on Cos Lettuce*

**Lox & Bagel, Make-Your-Own Deli Sandwich**

*Smoked Salmon, Cream Cheese, Capers and Red Onion*

**Lemon Sole “Grenobloise” with Mushroom Gratin**

*Parsley Potatoes*

 **Coq au Vin Braised in Red Wine Sauce “Grand-Mother” Style**

*Mashed Potatoes, Croutons*

 **Slow-Roasted, Butterflied Leg of Lamb, Minted Lamb Jus**

*Vegetables, Sautéed Onion Potatoes*

 **Baked Yellow Bell Pepper Stuffed with Aromatic Rice and Raisins**

*Carrot Puree, Glazed Bok Choy*

## *Desserts, Cheese & Fruit*

**Chocolate Mud Pie**

*Chocolate Shavings, Mocha Sauce*

**Floating Islands in Vanilla Sauce**

*Caramel Drizzle*


 **Mixed Berry Jello**

**Ice Cream**

*Torroncino Pistachio Mint Chocolate Honeydew Frozen Yogurt*

**Imported & Domestic Cheeses, Crackers and Biscuits**

*Morbier Reggiano Mozzarella*

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#### **Continental Breakfast**


*Croissant, Danish Pastries, Butter and Honey or Marmalade*

#### **Grilled Minute Steak and Two Fried Eggs**

*Sauteed Mushrooms, Hash Browns*

### *Starters, Soups & Salad*

**Rollmops with Potato-Sour Cream Salad, Apple-Horseradish Puree**

 **Tricolore Vegetable Pate and Mesclun-Herb Salad, Buttermilk Ranch Dressing**

**Roasted Tomato Cream Soup, Brioche Croutons**

 **Chicken Broth with Egg Drop, Curly Parsley**

 **Escarole and Romaine Lettuce with Orange Segments, Toasted Almonds**  
*Selection of Home-Made and Low-Fat Dressings*

### *Fresh Ground Sirloin Burgers & Other Dishes*

**Hamburger**

**Cheese Burger**

**Bacon Burger**

**½ Pound Each, Traditional Garnish and Crisp Fries**

 **Veggie Burger**


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

### *Tempting Variations*

**Soup & Salad**


**Soup & Sandwich**

**Soup, Salad & ½ Sandwich**


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## *A Pastaio*

Sedanini with Vegetables and Mushrooms in Cream Sauce

 Maccheroni alla Chitarra with Lamb Ragout and Bell Pepper

## *Super Salad, Gourmet Sandwich & Large Plates*

 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*

Chicken Brunswick Stew with Kernel Corn  
*Lima Beans, Cornbread*

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

Broccoli, Potato and Parmesan Cake  
*Cheese Sauce, Garden-Fresh Vegetables*

## *Desserts, Cheese & Fruit*


Tapioca Pudding  
*Almond Praline and Ladyfinger Cookies*

Baba au Rhum  
*Baked Yeast Cake Soaked in Myer's Rum*

 Fruit Sunday Cup

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

Imported & Domestic Cheeses, Crackers and Biscuits  
*Esrom Danish Gorgonzola Provolone*

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#### **Continental Breakfast**

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#### **Frittata with Mushrooms**


*Provolone, Italian Sausage, Polenta and Herbed Focaccia*

### *Starters, Soups & Salad*

 **Air-Cured Bresaola with Olive Oil, Parmesan Streams**

**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 Julienne**

 **Boston Lettuce with Artichoke and Palm Hearts**  
*Selection of Home-Made and Low-Fat Dressings*

### *Fresh Ground Sirloin Burgers & Other Dishes*

**Hamburger**

**Cheese Burger**

**Bacon Burger**

**½ Pound Each, Traditional Garnish and Crisp Fries**

 **Veggie Burger**


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

### *Tempting Variations*

**Soup & Salad**

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## *Al Pasto*

### **Lasagne Bolognese**

*Minced Beef and Cream Sauce*



### **Spaghetti Aglio, Olio e Peperoncino**

*Garlic, Parsley, Extra Virgin Olive Oil and Chili Flakes*

## *Super Salad, Gourmet Sandwich & Large Plates*

### **Spicy Andouille Sausage and Red Skin Potato Salad**

*Celery Hearts and Pommery Mustard Dressing*

### **Horseradish Roastbeef Special in Sourdough Roll**

*Country-Style Dijon Mustard, French Fries*



### **River Trout in Brown Butter and Sage**

*Haricots Verts, Roasted Bell Peppers, Parsley New Potatoes*

### **Roasted Rabbit Roulade with Pan Gravy**

*Grilled Pear, Napa Cabbage, Roast Potatoes*

### **Madras Style Lamb and Potato Curry in Coconut Cream**

*Basmati Rice, Condiments*



### **Potato Latkes with Sour Cream Topping**

*Apple Compote*

## *Desserts, Cheese & Fruit*

### **Chocolate Marquise Terrine**

*Coffee Anglaise*

### **Baked Apple in Puff Pastry**

*Warm Vanilla Sauce*



### **Orange Jello**

### **Ice Cream**

*Raspberry Strawberry Daiquiri Stracciatella Honey-Vanilla Frozen Yogurt*

### **Imported & Domestic Cheeses, Crackers and Biscuits**

*Sage Derby Camembert Muenster*



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