



PRINCESS CRUISES

CROWN PRINCESS

LUNCHEON

LATE-LATE RISER


Continental Breakfast


Croissant, Danish Pastries, Butter and Honey or Marmalade


Blueberry Pancakes


Maple Syrup, Whipped Cream

STARTERS, SOUPS & ONE SIDE 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


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

PRINCESS SIGNATURE FAVORITES

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

Fettuccine Alfredo, The All-Time Favorite from Rome


LARGE PLATES, ENTREES & MAIN COURSES

 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

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

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