



ISLAND PRINCESS CAPTAIN'S GALA DINNER

LOTUS SPA MENU



Our Lotus Spa Menu is designed to enhance our spa tradition of providing harmony of the mind, body and spirit. These dishes reflect the perfect balance of nutrition and flavor.

Double Chicken Broth with Vermicelli and Scallions
Belgian Endive, Boston Lettuce and Tomato Wedges Salad
Sautéed Alaskan Rockfish Filet with Saffron Sauce

VEGETARIAN MENU

Golden Fresh Fruit Collection Flavored with Kirsch
Roasted Garlic Velouté with Rosemary
Belgian Endive, Boston Lettuce and Tomato Wedges Salad
Ravioli di Ricotta with Fresh Tomato Sauce
Assorted International Cheese and Crackers
Seasonal Fresh Fruit Plate

ALWAYS AVAILABLE

A Classic Caesar Salad
Succulent Shrimp Cocktail, Red American Sauce
Homemade Fettuccine all'Alfredo Original Recipe from Rome

*Baked Potatoes and French Fries can be requested
in addition to the daily vegetable selection.*

*If you have any food-related allergies or special dietary requirements,
please make sure to contact only your Head Waiter or the Maître d'Hôtel.*


PRINCESS CRUISES
escape completely™

APPETIZERS

A Symphony of Caviar Hermitage
Golden Caviar and Silver Salmon Red Caviar, Combined with Siberian Crab Pâté
Golden Fresh Fruit Collection Flavored with Triple Sec Liqueur
Baked Clams Casino with Bacon and Bread Crumbs

SOUPS

Double Chicken Broth with Vermicelli Pasta and Fresh Vegetables
Roasted Elephant Garlic Velouté Flavored with Rosemary
Chilled Tomato Soup Garnished with Sweet Basil

SALAD

Belgian Endive, Boston Lettuce and Tomato Wedges Salad
Russian, Balsamic Vinaigrette or Low-Fat Tomato-Herb Dressing

ENTRÉES

PRINCESS FAVORITE

Ravioli con Salsa di Funghi Porcini
*Stuffed Pasta Squares of Beef, Herbs and Ricotta Cheese in a Sauce of
Wild Sautéed Mushrooms, Garlic and Cream*

Sautéed Alaskan Rockfish Filet with Saffron Sauce
Accompanied with Snow Peas, Glazed Carrots and Crusty New Potatoes

Twin Broiled Lobster Tail
Presented on the Shell with Melted Lemon Butter and Rice Pilaf

Royal Pheasant in Pan Juices
An Oven Roast with Brussels Sprouts, Caramelized Shallots and Parisienne Potatoes

Beef Wellington Perigourdine
*Puff Pastry-Wrapped Tenderloin in a Black Truffle Madetra Sauce with
Baby Vegetables and Duchess Potatoes*

ALWAYS AVAILABLE GRILL ENTRÉES

Lemon and Herb Scented Broiled North Sea Silver Salmon Filet
Herb Marinated Bone and Skinless Breast of Chicken
Beef Filet Tournedos, Balsamic Reduction
Grilled Aged New York Sirloin Steak