



ISLAND PRINCESS ITALIAN 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.

A Classic Venetian Pasta e Fagioli Red Bean Soup
Baby Leaf and Spinach Tossed with Crispy Bacon, Pecorino Cheese and Pine Nuts
Grilled Swordfish with Broccoli and Steamed Potatoes

VEGETARIAN MENU

Baked Eggplant Parmigiana with Tomato Sauce and Basil
Rustic Vegetable Minestrone with Rice and Herbs
Baby Leaf Spinach, Pecorino Cheese and Pine Nuts
Gratinated Green Zucchini Boat Milanese Style
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'Hotel.*


PRINCESS CRUISES
escape completely™

ANTIPASTI

Shrimp, Squid and Mussels in a Mediterranean Herbs Marinade
with Lemon Mayonnaise
Prosciutto Crudo di Parma with Sweet Cantaloupe Melon
Baked Eggplant Parmigiana with Tomato Sauce and Basil

ZUPPE

A Classic Venetian Pasta e Fagioli Red Bean Soup
Rustic Vegetable Minestrone with Rice and Herbs
Jellied Beef Consommé with Marsala and Chopped Tomatoes

INSALATA

Baby Leaf Spinach Tossed with Crispy Bacon, Pecorino Cheese and Pine Nuts
Creamy Italian, Sun-Dried Tomato Vinaigrette or Low-Fat Mediterranean Dressing

SECONDI PIATTI SPECIALITÀ PRINCESS

Pappardelle al Sugo di Lepre
*Homemade Wide Egg Noodles Simmered with Tender Braised Rabbit and
Roasted Red and Yellow Peppers in a Rich Demi-Glace and Sage Sauce*

Filetto Di Pesce alla Griglia
Grilled Swordfish with Herb Butter, Broccoli and Steamed Potatoes

Gamberi alla Frá Diavolo
Shrimp Flambéed in Brandy with Pearl Rice and a Fiery Tomato Sauce

Filetto Di Maiale al Marsala
*Pan Seared Medallions of Pork Tenderloin
Served with Braised Fennel and Gratin Potatoes*

Brasato di Manzo al Barolo
*Beef Pot Roast Braised in Red Wine with Cornmeal Cakes
and an Array of Tuscan Fresh Vegetables*

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, Porcini Mushrooms Sauce
Grilled Aged New York Sirloin Steak