



ISLAND PRINCESS LANDFALL 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.

Philadelphia Pepper Pot
Grilled Vegetables and Hearts of Romaine Lettuce
Freshwater Tilapia in a Parsley-Crumb Coat

VEGETARIAN MENU

Oranges Steeped in Grand Marnier and Mint
Chilled Yellow Pumpkin Cream Soup, Flavored with Cinnamon
Grilled Vegetables and Hearts of Romaine Lettuce
Broiled Eggplant with Pistachio Mint 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

Avocado Boat with Seafood in a Lime-Cilantro Vinaigrette
Floridian Orange Steeped in Grand Marnier and Mint
Vol-au-Vent à la Reine
Creamed Chicken, Sweetbreads and Mushrooms in a Puff Pastry Case

SOUPS

A Classic Philadelphia Pepper Pot
Fresh Green Asparagus Purée with Tapioca Pearls and Croûtons
Chilled blend of Zucchini, Pear and Ginger Soup with Poppy Seeds

SALAD

Grilled Vegetables and Hearts of Romaine Lettuce
Honey Mustard, Red Wine Vinaigrette or Low-Fat Garlic Chive Dressing

ENTRÉES

PRINCESS FAVORITE

Linguine alle Vongole
Long Pasta with a Tasty White Clam Sauce, Flavored with Sweet Bell Pepper

Freshwater Tilapia in a Parsley-Crumb Coat
*Sautéed Fish Filet in a Tasty Brown Sauce, Enhanced with
Pink Pepper Corn, Served over Jasmine Rice and a Variety of Vegetables*

Sea Scallops Mediterranean Fashion
*Presented on a Bed of Eggplant, Tomatoes, Zucchini,
Black Kalamata Olives, Capers and Fresh Herbs*

Young Tom Turkey and All the Trimmings
*Whole-Roasted with Dried Fruit Stuffing, Giblet Gravy,
Cranberry Sauce, Corn Pudding and Glazed Sweet Potatoes*

Roasted Prime Rib au Jus
*Premium Beef with Braised String Beans, Baked Idaho Potato
with Condiments, Presented with Creamy Horseradish*

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, Madeira Scented Demi-Glacé
Grilled Aged New York Sirloin Steak