



PRINCESS CRUISES

escape completely

The Princess Cruises® dining experience

From elegant specialty restaurants to themed buffets on deck, our world-class chefs create freshly prepared cuisine from scratch using tantalizing ingredients to satisfy no matter the time of day or night.

Introducing the culinary celebrities of Grand Princess®



DAVID MCDONALD GREVES
Executive Chef

Executive Chef David McDonald Greves presently resides in London but was born and raised in Cape Town, South Africa where he started his career as a culinary professional at the age of 16 with the Southern Sun Hotel group.

David completed his apprenticeship and was assigned to various 5 star hotels in the coastal regions of South Africa. He then joined Orient Express Hotels and Safaris which afforded him the opportunity to travel as an exchange Chef to the Raffles Hotel in Singapore. Thereafter, David joined the cruise industry and spent three years travelling the world and expanding his culinary repertoire.

David relocated to the United Kingdom and accepted assignments at several upscale hotels and restaurants. He then headed to a private resort in the Caribbean catering to celebrities and members only. He joined the Priory House Restaurant in Somerset, England as Executive Chef earning a Michelin star for his cuisine. He has since worked for various hotels in England and several upscale cruise lines, successfully completing three world cruises. David joined Princess Cruises as Executive Chef in 2009.

When on vacation David spends his time buying, restoring and redecorating old properties.



FABIO MARCOTTI
Maitre D'Hotel

Fabio was born and raised in Northern Central Italy in a picturesque village situated in the Po valley, an area well known worldwide for its delicious cuisine.

His formal culinary career commenced with studies at the Catering School in Salsomaggiore Terme, a renowned school in Italy. He gained experience during term holidays at the five-star, Ciga Hotel Group and Gallia Hotel Group, and attained Chef de Rang position. Opportunities at many prestigious Hotels throughout Europe followed including the Star Hotel Group in Florence and Rome where he was Maitre d'Hotel.

Fabio started at Princess Cruises in 1997 when he worked as a Junior Waiter trainee on the original Regal and Star Princess. He achieved his goal of Head Waiter within one year. Since then, he has sailed through the ranks on many Princess and P&O Vessels. Having explored the world, Fabio insists his favorite itinerary is Alaska. For him, the panoramic beauty intensifies the realization of the need to protect this environment.

He enjoys reading about the fascinating history of the world and spends his vacation time enjoying the simple pleasures of home life with his wife Karyn, who is Australian. They call both Italy and Australia home.

Princess Cruises Recipes

Chili and Cumin-Rubbed Catfish

Charred Corn Relish, Steamed Okra and Fried Onions

Fresh orka is an un-ripened tropical plant. It originated in Africa and spread through the Americas, Asia and Europe although it is far less popular in the central and northern states than the South. It is suitable for many cooking methods but is best when stewed which allows its fibrous exterior to break down and a stodgy liquid to form which aids in thickening. Its acidic flavor is an acquired taste but is essential for the making of specialty dishes such as Caribbean and Middle Eastern tajines.

Ingredients:

Serves 6

12 small catfish filet portions,
Skin off, approximately 2 pounds
Juice from 1 lemon Paprika, cumin
and cayenne Oil for frying

CORN RELISH

1 ½ cups fresh corn
2/3 cup red pepper, diced
1 teaspoon garlic, chopped
¼ cup red onion, diced
¾ cup black beans, cooked
1 tablespoon red jalapeño,
chopped
½ cup olive oil
Juice from 1 lime
Juice from 2 lemons
2 tablespoons cilantro, chopped
2 teaspoons parsley, chopped
Salt and pepper

SEASONED FLOUR

1 cup flour
2 tablespoons salt
1 teaspoon white pepper
2 teaspoons paprika
1 tablespoon cumin
½ teaspoon cayenne pepper
1 large onion, thinly sliced
Seasoned flour, Oil for frying
Salt and pepper
3 cups young okra
2 teaspoons butter
Salt and pepper

Method:

1. Squeeze the lemon juice over the catfish filets. Season with the paprika, cumin and cayenne and dredge in seasoned flour. Heat enough oil in a heavy sauté pan to cover the bottom by ¼ inch. Shallow fry the catfish filets until golden and tender approximately 6 minutes. Season and drain on absorbent paper.

2. Heat a heavy pan until very hot with no oil. Add the corn kernels to the hot pan and allow the kernels to char. Add the red peppers and cook, stirring for 5 minutes. Reduce the heat and add the garlic and onions. Cook 2 minutes just to combine the flavors, but not to soften the vegetables. Add the remainder of the ingredients adjusts the seasoning and keep warm.

3. Slice the onion very thin. Separate the rings and dust with seasoned flour. Quickly deep fry the onions until lightly browned. Season and drain on absorbent paper. The onion will darken slightly after they removed from the oil. Season and keep warm.

4. Clean the okra and trim the stems. Steam the okra for 8 minutes whole. Once steamed, cut into ½ inch chunks if desired. Toss with butter, salt and pepper. Leaving the okra will help to contain the sap. It can also be cut and stewed if you prefer the natural characteristics of cooked okra.

5. Serve the fried fish with a generous amount of the corn relish, okra and fried onions.

Princess Cruises Recipes

Penne with Tomato, Spinach, Pancetta and Marjoram, Toasted Garlic Chips

1 kilogram Penne pasta, boiled and cooled on a tray with olive oil
1 kilogram Spinach, fresh or frozen
6 grams Shallots, Chopped
1/16 kilogram Pancetta strips
13 milliliters Tomato sauce
3 grams Garlic, Sliced (not crushed)
liter Extra virgin olive oil
6 grams Cocktail tomatoes, Quartered
7 grams Butter, Cubed, Cold
1/2 gram Basil leaves, Chiffonade
1 gram Marjoram, Chopped
bunch Parsley, Chopped
12 1/16 grams Parmesan cheese, Grated
Salt and pepper, To taste

1. Saute garlic in olive oil until crisp and starting to brown. Quickly remove from oil and drain on paper towel
2. Saute shallots and pancetta and add tomato sauce
3. Season and simmer for a few minutes
4. Reheat pasta in boiling salted water and blanch spinach
5. Add pasta and spinach to sauce, toss and add marjoram, basil, cocktail tomatoes, butter and parmesan cheese
6. Adjust seasoning and finish with Extra Virgin olive oil
7. Garnish with basil and toasted garlic chips

Desserts – Tiramisu “Pick Me Up”

TIRAMISU FILLING BASE

7 1/2 kilograms egg yolks
5 kilograms sugar
12 liters heavy cream
350 milliliters marsala wine
13 kilograms mascarpone cheese
75 grams zabayone ice cream base

21 trays of sponge roulades

COFFEE SYRUP

2 kilograms instant coffee
750 grams sugar
3 liters warm water

Cocoa powder
as needed vanilla sauce with a little zabayone ice cream base, 5 dots on the plate

3 liters heavy cream
100 each ladyfinger cookie
100 each mint leaves

Zabayon Vanilla Anglaise
2 1/2 liters half and half

1. The filling base will make 7 trays
2. Whip up the heavy cream and keep aside, soften the mascarpone
3. Whip the egg yolks and sugar to a stiff pick add the zabayone and marsala wine
4. Fold in the mascarpone cheese and heavy cream
5. Place a layer of roulade soak well with the coffee syrup, pour the filling on top and repeat this method three time
6. There should be three layer as per photo
7. Arrange tiramisu on a chilled 10"plate as per photo.

Tasty tidbits

Under the supervision of the Executive Chef and Maître D'Hôtel, the following crew members prepare and serve all of the tasty cuisine onboard Grand Princess:

From the galley

Executive Sous Chef	x 1
Chef De Cuisine	x 1
Sous Chefs	x 6
Chief Chef	x 1
Chief Butcher	x 1
Chief Baker	x 1
First Cook	x 22
First Pastry Chef	x 3
Second Cook	x 33
Second Pastry Chef	x 6
Third Cook	x 26
Third Pastry Chef	x 5
Provision Master	x 1
Ice Carver	x 1
Assistant Cooks	x 34
Galley Supervisor	x 1
Asst. Galley Supervisor	x 1
Dishwasher	x 68
Asst. Butcher	x 1
Asst. Baker	x 1
Asst. Provision	x 5
Galley Helper	x 11

From the dining room

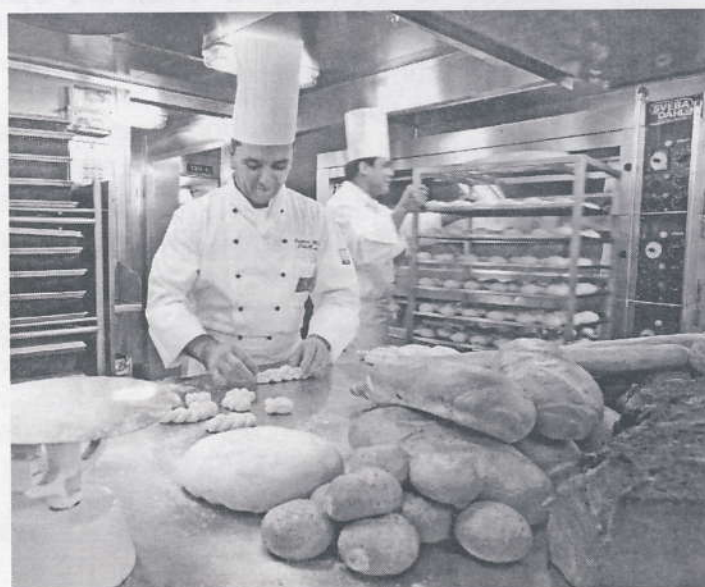
Asst. Maître d'Hôtel	x 1
Head Waiter	x 9
Wine Sommelier	x 1
Buffet Supervisor	x 7
Waiter	x 92
Asst. Waiters	x 40
Buffet Steward	x 102

The flavors you crave

Every day, our dedicated team of chefs carefully prepares the authentic, flavorful food served in each of our elegant dining venues onboard.

Each dish is skillfully made from scratch, from our signature pastas to our homemade pizza to the bread and rolls that are baked fresh three times daily.

Whether you're tasting a crisp tossed salad or cutting into a juicy, tender steak, you can rest assured that every great-tasting meal has been created using only the freshest and highest quality ingredients, delivering mouthwatering flavors to your taste buds whenever you desire.



This adds up to a grand total of 482 crew members dedicated to providing you with an unforgettable onboard dining experience.

It has been a pleasure having you onboard with us and we look forward to sailing with you again soon.

Until then we wish you a Buon Appetito!