



**GRAND PRINCESS
SAILAWAY 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.

Seasonal Fresh Fruit Mosaic Flavored with Armagnac
Watercress, Shredded Red Radish and Hearts of Iceberg Lettuce
Sautéed Filet of Rockfish with Green Asparagus Tips

VEGETARIAN MENU

Cream of Porcini Mushroom Soup Perfumed with Tarragon
Watercress, Shredded Red Radish and Hearts of Iceberg Lettuce
Pasta Shells with Broccoli and a Touch of Fresh Tomato Sauce
Moroccan Vegetable Ragoût with Pita Bread
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

Epicurean Cold Water Lobster and Seafood Terrine
A Delicious Blend of Lobster Meat, Shrimp and Rockfish, Accompanied by a Garden Green Bouquet
Seasonal Fresh Fruit Mosaic Flavored with Vintage Armagnac
Crispy Spring Rolls in a Honey-Soy, Sesame and Mustard Seed Sauce

SOUPS

Beef Consommé with a Julienne of Carrot, Celery and Wild Rice
Cream of Porcini Mushroom Soup Perfumed with Tarragon
Iced Piña Colada Cream Soup Splashed with Rum

SALAD

Watercress, Shredded Red Radish and Hearts of Iceberg Lettuce
Thousand Island, Citrus-Herb Vinaigrette or Low-Fat House Tomato Dressing

ENTRÉES

PRINCESS FAVORITE

Conchiglie alla Campagnola
Pasta Shells Tossed with Lemon Roasted Chicken and Fresh Steamed Broccoli in a Sauce of Fresh Tomato, Capers, Cured Olives, Garlic and Parmesan Cheese

Sautéed Filet of Rockfish with Green Asparagus Tips
Delicate Freshwater Fish Filet on a Bed of Herb Couscous with Freshly Squeezed Lemon

Seafood Turnover in a Lobster Sauce
Shrimp, Scallops, Calamari and Whitefish Enveloped in Puff Pastry with Sautéed Fresh Spring Vegetables

Smoked Virginia Ham with Cranberry Gravy
Port-Glazed Oven Roast with Vichy Carrots and Scalloped Potatoes

Nebraska Prime Rib of Beef au Jus
Top Choice Beef with Grilled Tomato, Corn on the Cob and a Baked Idaho Potato

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, Green Peppercorn Sauce
Grilled Aged New York Sirloin Steak