

## CHEF'S DINNER

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### Caribbean Cuisine



#### David McDonald Greves

Chef David presently resides in London but was born and raised in Cape Town, South Africa where he started his career working 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 and became an exchange Chef to the Raffles Hotel in Singapore. After a stint in the cruise industry and several assignments at hotels in the United Kingdom, David joined the Priory House Restaurant in Somerset where his cuisine earned a Michelin star. He joined Princess Cruises as Executive Chef in 2009. During his free time, David enjoys restoring and redecorating old properties.

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## PRINCESS FAVORITES

Available every evening



#### Caribbean Shrimp Cocktail

diced pineapple, jicama and orange salsa, cilantro

#### Classic Caesar Salad

crisp romaine lettuce, caesar dressing, parmesan, herb croutons  
anchovies upon request

#### Fettuccine Alfredo

#### An All-Time Princess Favorite

rich, comforting and entirely satisfying

#### Grilled Salmon with Herb & Lemon Butter\*

seasonal vegetables, parsley potatoes

#### Country Chicken

pan-seared breast, fragrant thyme jus and harvest vegetables

#### Princess Gourmet Beef Burger\*

honey glazed Virginia ham, Brie cheese, French fries

## STARTERS, SOUP & SALAD



### Coconut Red Snapper Ceviche\*

red onion, cilantro, Scotch bonnet pepper and lime juice

### Twice Baked Goat Cheese Soufflé

garlic sabayon

### Creamed Artichoke Bisque

gremolata of lemon, garlic and parsley

### Gourmet Greens with Asparagus Spears

cherry tomatoes, kalamata olive vinaigrette

## INTERMEZZO

### Orange Sorbet

infused with ginger and lemongrass

## MAINS

### Pan-Fried Orange Roughy

red skin potatoes, Provençale vegetables, spicy paprika cream

### Seared Sea Scallops with Beurre Noisette\*

nicoise-style ratatouille, brown butter and roast potatoes



### Pan-Seared Ancho Chili Infused Pork Chop\*

apple-tamarind sauce, jicama pancake

### Trilogy of Lamb Loin Chop, Veal Breast & Chicken Kebab\*

sautéed spinach, cherry tomatoes, croquette potatoes

### Crispy Southern Fried Chicken

## PRINCESS DESSERT

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### After Dinner Drinks, Digestifs, Dessert Wine

Coffee	Espresso	1.75
	Double Espresso	2.50
	Café Latte	2.50
	Cappuccino	2.50
	Mocha	2.75
Dessert Wine	Errazuriz Late Harvest, Sauvignon Blanc by the glass <i>notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters</i>	4.00
	Sherry	
	Harvey's Bristol Cream	7.00
	Tio Pepe	7.00
	Dry Sack	7.00
Liqueurs and Cordials	Amaretto di Saronno	7.50
	Drambuie	8.00
	Grand Marnier	8.00
	Kahlua	7.50
	Frangelico	7.50
	Irish Cream	7.50
	B&B D.O.M.	7.50
	Romana Sambuca	8.00
	Tia Maria	7.00
	Galliano	7.50
	Southern Comfort	7.00
Port Wine	Sandeman's Port (20 Years)	8.00
Cognac	St. Remy V.S.O.P.	7.50
	Remy Martin V.S.O.P.	8.00
	Courvoisier V.S.O.P.	8.00
	Remy Martin X.O.	19.00

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. A gratuity may be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. All inclusive beverage packages may not be shared or transferred and their use is restricted to specific venues.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d'Hôtel.

## Tonight's Selection

### Ménage à Trois

apple crumble, chocolate marquise, raspberry panna cotta

### Sugar-Free Chocolate Mint Cake

vanilla sauce

### Ice Cream

chocolate fudge, Kahlua mascarpone, mango tamarind sorbet

### Coffee or Tea with Homemade Mignardises

## Princess Favorites

Available every evening

### Princess Love Boat Dream

chocolate mousse on brownie

### Traditional New York Cheesecake

macerated strawberries

### French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

### Create Your Own Sundae

vanilla or chocolate ice cream

strawberry, chocolate, butterscotch, caramel

or pineapple toppings, whipped cream

### Brie & Gouda Cheese

dried apricots, port wine reduction

### Sweet & Nutritious Fruits

lemon twist, mint



*All chocolate selections on our menu feature exquisite chocolate from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.*