



Dining Options

Princess Pizzeria Menu



Location: Deck 14, Forward, Starboard

DINNER

PIZZA

Pizza Margherita 
fresh tomato sauce, mozzarella, sweet basil

Daily Special Pizza

Pizza Pepperoni
tomato sauce, mozzarella, spicy pepperoni, crushed red pepper, oregano



Vegetarian



Dining Options

Provence Dining Room Menu



Location: Deck 6, Midship

DINNER

STARTERS

Ruby Grapefruit and Sliced Kiwi

Raspberry sauce, fresh mint

Shredded Duck and Pork Rillettes

port wine-infused red onion, gherkins, baguette

Tempura Vegetable Sushi

rum-wasabi emulsion, Korean kimchi

SALAD/SOUPS

Butter Lettuce, Curly Endive, Radicchio & Arugala Salad

choice of dressings

Mango Mimosa Soup



cinnamon, nutmeg

West Australian Lobster Bisque

prawns, cognac

PASTAS

Spaghetti Bolognese

rich and hearty beef sauce

Southeast Asia Curried Noodles



tofu, shiitake, scallion, broccoli

MAINS

Spinach-Potato Flan, Spicy Tomato Sauce



asparagus, zucchini, tomatoes, roasted potatoes

Roasted Red Snapper, Saffron-Papaya Cream Sauce

glazed sweet potatoes, vegetable couscous

Sauteed Prawns. White Cocoa Beurre Blanc

DINNER

MAINS

Spinach-Potato Flan, Spicy Tomato Sauce 
asparagus, zucchini, tomatoes, roasted potatoes

Roasted Red Snapper, Saffron-Papaya Cream Sauce
glazed sweet potatoes, vegetable couscous

Sauteed Prawns, White Cocoa Beurre Blanc
bok choy, coconut rice pilau

Duck à l'Orange *
grand marnier, almond-broccoli, layered herb-potato cake

Broiled Lamb Shawarma, Tzatziki and Mint-Parsley Relish *
artichoke purée, carrots, rosemary, chickpeas, squash

Medallions of Beef Tenderloin, Cognac & Black Peppercorn Demi-Glace
roasted carrots and squash, parmesan-potato beignet

PRINCESS FAVORITES

Prawn Cocktail
Lemon Myrtle Dressing

Romaine & Kale Caesar Salad 
parmesan, crispy chickpeas, caesar dressing

Bacon Potato Soup
cheddar cheese, sour cream, chives

Fettuccine Alfredo 
rich parmesan cream sauce

Crisp-Skin Salmon *
silky green pea puree, mint, chickpeas

Pan-Roasted Chicken Breast
pan gravy, mashed potatoes, spring vegetables

DESSERT

Chocolate Hazelnut Bar with Citrus Cream
hazelnut dacquoise cake, dark and milk chocolate crème

Peach Melba 5.00
Peach Melba

Sugar-Free Semolina Tart
fresh berries

DINNER

DESSERT

- Chocolate Hazelnut Bar with Citrus Cream

hazelnut dacquoise cake, dark and milk chocolate crème
- Peach Melba

Peach Melba

5.00
- Sugar-Free Semolina Tart

fresh berries
- Gourmandises

PRINCESS FAVORITES DESSERT

- Princess Love Boat Dream

rich chocolate mousse on brownie
- Traditional Fruit Pavlova

passion fruit coulis
- French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines
- Create Your Own Sundae

vanilla or chocolate gelato, sorbet of the day. strawberry, chocolate, butterscotch, caramel or pineapple toppings, whipped cream
- Brie & Gouda Cheese

dried apricots, port wine reduction
- Sweet & Nutritious Fruits

lemon twist, mint leaf

BEVERAGE

SPARKLING

- DeBortoli Willowglen Sparkling Brut, Bin 11

13 gls 59 btl
- Pirie Vintage Sparkling Brut, Bin 12

18 gls 83 btl

WHITES & ROSE

- De Bortoli Willowglen Sémillon Sauvignon Blanc, Bin 46

12 gls 53 btl
- Brown Brothers Moscato, Bin 48

13 gls 59 btl
- De Bortoli Willowglen Chardonnay, Bin 57

12 gls 53 btl



Dining Options

Provence Dining Room Menu



Location: Deck 6, Midship

DINNER

STARTERS

Tropical Fruit Cup with Macadamia Nuts 
melon, papaya, mango, lemon-honey dressing

Bacon-Wrapped Pork Terrine
pickled vegetables, whole grain mustard, baguette

Vol-Au-Vent with Prawns
brandy and tarragon sauce

SALAD/SOUPS

Seasonal Field Greens, Shredded Carrots and Tomatoes 
choice of dressings

Chilled Spicy Tomato Soup
roasted Maui onions and fresh tarragon

Green Pea Soup
pancetta chips, truffle oil

PASTAS

Conchiglie alla Campagnola
pasta shells in marinara sauce with broccoli, capers and olives optional: add wok-fried chicken strips

Stir-Fried E-Fu Noodles
crabmeat, cantonese egg noodles

MAINS

Smoky Gouda Quesadilla 
spinach, sun-dried tomato, mushroom, tomato crema

Pan-Seared Hoki, Red Curry
confit potato, stir-fried vegetables

DINNER

MAINS

Smoky Gouda Quesadilla



spinach, sun-dried tomato, mushroom, tomato crema

Pan-Seared Hoki, Red Curry

confit potato, stir-fried vegetables

Stir-Fried Calamari

sweet chilli, cashews, vegetable julienne, wok-fried rice

Cumin-Spiced Turkey Chili, Mexican Rice

cornbread, sour cream, spring onion, cilantro

Breaded Pork Schnitzel

German potato salad, braised red cabbage

Slow-Roasted Prime Rib, Rosemary Jus and Horseradish Cream

country-style succotash, char-grilled tomato, twice-baked cheesy potato

PRINCESS FAVORITES

Prawn Cocktail

Lemon Myrtle Dressing

Romaine & Kale Caesar Salad



parmesan, crispy chickpeas, caesar dressing

Bacon Potato Soup

cheddar cheese, sour cream, chives

Fettuccine Alfredo



rich parmesan cream sauce

Crisp-Skin Salmon



silky green pea puree, mint, chickpeas

Pan-Roasted Chicken Breast

pan gravy, mashed potatoes, spring vegetables

DESSERT

Burned Rhubarb napoleon

Sugar-Free Milk Chocolate Mousse Cake

whipping cream

Carrot Cake

cream cheese frosting

DINNER

DESSERT

- Burned Rhubarb napoleon**
- Sugar-Free Milk Chocolate Mousse Cake**
whipping cream
- Carrot Cake**
cream cheese frosting

PRINCESS FAVORITES DESSERT

- Princess Love Boat Dream**
rich chocolate mousse on brownie
- Traditional Fruit Pavlova**
passion fruit coulis
- French Vanilla Bean Crème Brulée**
sugar cane crust, lemon madeleines
- Create Your Own Sundae**
vanilla or chocolate gelato, sorbet of the day. strawberry, chocolate, butterscotch, caramel or pineapple toppings, whipped cream
- Brie & Gouda Cheese**
dried apricots, port wine reduction
- Sweet & Nutritious Fruits**
lemon twist, mint leaf

BEVERAGE

SPARKLING

- DeBortoli Willowglen Sparkling Brut, Bin 11**

13 gls *59 btl*
- Pirie Vintage Sparkling Brut, Bin 12**

18 gls *83 btl*

WHITES & ROSE

- De Bortoli Willowglen Sémillon Sauvignon Blanc, Bin 46**

12 gls *53 btl*
- Brown Brothers Moscato, Bin 48**

13 gls *59 btl*
- De Bortoli Willowglen Chardonnay, Bin 57**

12 gls *53 btl*
- Masterpeace Grenache Rose, Bin 63**

12 gls *53 btl*



Dining Options

Provence Dining Room Menu



Location: Deck 6, Midship

DINNER

STARTERS

Prosciutto and Melon

dry-cured ham, sweet cantaloupe

Seafood Antipasto *

shrimp, black mussels, squid, white balsamic, pickled vegetables, red pepper spread, kalamata olives

Eggplant Parmesan

tomato sauce, mozzarella cheese

SALAD/SOUPS

Italian Salad

risee, radicchio, tomato, cucumber, chickpeas, pecorino cheese, choice of dressings

Iced Peach Bellini Soup

peach purée, sparkling prosecco

Minestrone Soup

vegetables, ditalini pasta, basil pesto

PASTAS

Spaghetti and Meatballs

featuring our classic house-made fresh tomato sauce

Fettuccine Alfredo

rich parmesan cream sauce

MAINS

Wild Mushroom Lasagna

cashew ricotta, garlic cream

DINNER

MAINS

Wild Mushroom Lasagna

cashew ricotta, garlic cream

Grilled Snapper, Eggplant Caponata

roasted fingerling potatoes, asparagus, summer squash

Sauteed Prawns and Sea Scallops, Garlic and Herbs *

mixed vegetables, crushed potatoes

Breaded Chicken Breast, Prosecco Radicchio Cream

stuffed with fontina cheese, spinach, mushrooms, grilled radicchio, roasted tomato and potato

Lamb Ossobucco

polenta, roasted brussels sprouts

Tuscan-Style Beef Striploin Steak, Chianti Red Wine Sauce

Italian bean casserole with pancetta, Swiss chard

PRINCESS FAVORITES

Prawn Cocktail

Lemon Myrtle Dressing

Romaine & Kale Caesar Salad

parmesan, crispy chickpeas, caesar dressing

Bacon Potato Soup

cheddar cheese, sour cream, chives

Crisp-Skin Salmon *

silky green pea puree, mint, chickpeas

Pan-Roasted Chicken Breast

pan gravy, mashed potatoes, spring vegetables

DESSERT

Tiramisu

espresso, zabaglione cream bittersweet cocoa

Sugar-Free Mochaccino Semifreddo

orange compote

Gianduja Soufflé

vanilla torroncino sauce

DINNER

PRINCESS FAVORITES

Prawn Cocktail

Lemon Myrtle Dressing

Romaine & Kale Caesar Salad

parmesan, crispy chickpeas, caesar dressing

Bacon Potato Soup

cheddar cheese, sour cream, chives

Crisp-Skin Salmon *

silky green pea puree, mint, chickpeas

Pan-Roasted Chicken Breast

pan gravy, mashed potatoes, spring vegetables

DESSERT

Tiramisu

espresso, zabaglione cream bittersweet cocoa

Sugar-Free Mochaccino Semifreddo

orange compote

Gianduja Soufflé

vanilla torroncino sauce

PRINCESS FAVORITES DESSERT

Princess Love Boat Dream

chocolate mousse, raspberry crème brulee on brownie

Traditional Fruit Pavlova

passion fruit coulis

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Pear Flambe

vanilla gelato

Create Your Own Sundae

vanilla or chocolate gelato, sorbet of the day. strawberry, chocolate, butterscotch, caramel or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

DINNER

DESSERT

- Tiramisu**
espresso, zabaglione cream bittersweet cocoa
- Sugar-Free Mochaccino Semifreddo**
orange compote
- Gianduja Soufflé**
vanilla torroncino sauce

PRINCESS FAVORITES DESSERT

- Princess Love Boat Dream**
chocolate mousse, raspberry crème brulee on brownie
- Traditional Fruit Pavlova**
passion fruit coulis
- French Vanilla Bean Crème Brulée**
sugar cane crust, lemon madeleines
- Pear Flambe**
vanilla gelato
- Create Your Own Sundae**
vanilla or chocolate gelato, sorbet of the day. strawberry, chocolate, butterscotch, caramel or pineapple toppings, whipped cream
- Brie & Gouda Cheese**
dried apricots, port wine reduction
- Sweet & Nutritious Fruits**
lemon twist, mint leaf

BEVERAGE

SPARKLING

- DeBortoli Willowglen Sparkling Brut, Bin 11**
13 gls 59 btl
- Pirie Vintage Sparkling Brut, Bin 12**
18 gls 83 btl

WHITES & ROSE

- De Bortoli Willowglen Sémillon Sauvignon Blanc, Bin 46**
12 gls 53 btl
- Brown Brothers Moscato, Bin 48**
13 gls 59 btl



Dining Options

Provence Dining Room Menu



Location: Deck 6, Midship

DINNER

STARTERS

Orange and Grapefruit Cocktail 
Grand Marnier and mint

Seafood Trio Terrine
shrimp, scallops, lobster, avocado cream, orange gel

Sweet Pea & Chorizo Croquettes
lemon ricotta cream

SALAD/SOUPS

Rustic Caponata, Lemon Vinaigrette
eggplant, zucchini relish, olive oil crouton

Tropical Fruit Soup 
banana, mango, pineapple, passion fruit, lemongrass

Coastal Seafood Chowder
clams, shrimp, snapper, okra, cilantro

PASTA

Linguine and Clams
white wine, garlic

Chicken Hor Fun
shredded chicken, gravy, savoury flat noodles

MAINS

Eggplant Timbale, Smoked Gouda 
roasted tomatoes, fried eggplant, pumpkin seeds, chickpea cream

Pan-Seared Barramundi Fillet
garden vegetables, couscous, munthari butter sauce

Lump Crab Risotto

DINNER

MAINS

Eggplant Timbale, Smoked Gouda

roasted tomatoes, fried eggplant, pumpkin seeds, chickpea cream

Pan-Seared Barramundi Fillet

garden vegetables, couscous, munthari butter sauce

Lump Crab Risotto

parmesan, saffron

Herb-Crusted Turkey Breast, Thyme Jus

maple-roasted sweet potatoes, garlicky green beans and tomatoes

Surf and Turf *

rosemary sauce, sautéed shrimp, beef tenderloin fillet, boiled potatoes, grilled asparagus

Moroccan-Style Meatballs

soft-poached egg, tomato ragout, rice and beans

PRINCESS FAVORITES

Prawn Cocktail

Lemon Myrtle Dressing

Romaine & Kale Caesar Salad

parmesan, crispy chickpeas, caesar dressing

Bacon Potato Soup

cheddar cheese, sour cream, chives

Fettuccine Alfredo

rich parmesan cream sauce

Crisp-Skin Salmon *

silky green pea puree, mint, chickpeas

Pan-Roasted Chicken Breast

pan gravy, mashed potatoes, spring vegetables

DESSERT

Ice Cream Baked Alaska

chocolate sauce

Sugar Free Chocolate-Tapioca Pudding

toasted almonds

Sweet Mud Pie

DINNER

DESSERT

Ice Cream Baked Alaska

chocolate sauce

Sugar Free Chocolate-Tapioca Pudding

toasted almonds

Sweet Mud Pie

calvados vanilla anglaise

PRINCESS FAVORITES DESSERT

Princess Love Boat Dream

chocolate mousse, raspberry crème brulee on brownie

Traditional Fruit Pavlova

passion fruit coulis

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate gelato, sorbet of the day. strawberry, chocolate, butterscotch, caramel or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint leaf

BEVERAGE

SPARKLING

DeBortoli Willowglen Sparkling Brut, Bin 11

13 gls 59 btl

Pirie Vintage Sparkling Brut, Bin 12

18 gls 83 btl

WHITES & ROSE

De Bortoli Willowglen Sémillon Sauvignon Blanc, Bin 46

12 gls 53 btl

Brown Brothers Moscato, Bin 48

13 gls 59 btl

De Bortoli Willowglen Chardonnay, Bin 57

12 gls 53 btl

Masterpeace Grenache Rose, Bin 63

12 gls 53 btl

Location: Deck 6, Midship

DINNER

STARTERS

Roasted Pineapple, Honeydew, Cantaloupe



tropical hibiscus syrup, dark molasses

House-Made Salmon Gravlax *

dill-cured with hints of citrus, honey-mustard sauce

Seared Garlic Prawns

basil- tomato fondue, olives, garlic, grilled baguette

SALAD/SOUPS

Watercress, Red Radish, Iceberg Lettuce



Selection Of Homemade And Low-Fat Dressings

Chilled Beetroot Borscht



swirl of sour cream

Hearty Chicken and Sweet Corn Soup

ham and ginger

PASTAS

Penne al Pomodoro con Calamari

Quill pasta, tomato sauce, kalamata olives and chili flakes

Asian Noodles, Soy-Sesame Dressing



stir-fried vegetables, ginger-infused broth

DINNER

PASTAS

Penne al Pomodoro con Calamari

Quill pasta, tomato sauce, kalamata olives and chili flakes

Asian Noodles, Soy-Sesame Dressing



stir-fried vegetables, ginger-infused broth

MAINS

Leek and Ricotta Cheese Tart



red bell pepper coulis, vegetable fricassée

Fillet of Cod, Grain Mustard Sauce



herb couscous, baby marrow batons, lemon

Cognac Crawfish Stew, Spiced Cajun Cream

roasted cauliflower, steamed rice

Tandoori Rubbed Chicken

roasted eggplant caviar, cucumber salad basmati rice

Cocoa-Spiced Rubbed Pork Tenderloin, Fried Red

Onions



green chili-sweet potato mash, summer squash, peppers, bourbon sauce

Cabernet-Braised Beef Short Ribs

roasted vegetables, whipped celeriac-horseradish potatoes

PRINCESS FAVORITES

DINNER

PRINCESS FAVORITES

Prawn Cocktail

Lemon Myrtle Dressing

Romaine & Kale Caesar Salad



parmesan, crispy chickpeas, caesar dressing

Bacon Potato Soup

cheddar cheese, sour cream, chives

Fettuccine Alfredo



rich parmesan cream sauce

Crisp-Skin Salmon *

silky green pea puree, mint, chickpeas

Pan-Roasted Chicken Breast

pan gravy, mashed potatoes, spring vegetables

DESSERT

Vanilla Mascarpone & Blueberry Cremeux

lime biscuit, berry coulis

Sugar-Free Mango Cheesecake

Traditional Fruit Pavlova

passion fruit coulis

Milky Chocolate-Hazelnut Soufflé

warm amaretto sabayon

PRINCESS FAVORITES DESSERT

DINNER

PRINCESS FAVORITES DESSERT

Princess Love Boat Dream

rich 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 gelato, sorbet of the day.
strawberry, chocolate, butterscotch, caramel or
pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint leaf

BEVERAGE

SPARKLING

**DeBortoli Willowglen Sparkling
Brut, Bin 11**

13 g/s 59 btl

**Pirie Vintage Sparkling Brut, Bin
12**

18 g/s 83 btl

WHITES & ROSE

BEVERAGE

WHITES & ROSE

De Bortoli Willowglen Sémillon Sauvignon Blanc, Bin 46	12 gls	53 btl
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Brown Brothers Moscato, Bin 48	13 gls	59 btl
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De Bortoli Willowglen Chardonnay, Bin 57	12 gls	53 btl
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Masterpeace Grenache Rose, Bin 63	12 gls	53 btl
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REDS

Lock & Key Pinot Noir, Bin 65	15 gls	68 btl
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De Bortoli Willowglen Shiraz Cabernet, Bin 68	12 gls	53 btl
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Masterpeace Merlot, Bin 71	12 gls	53 btl
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De Bortoli Willowglen Cabernet Merlot, Bin 78	12 gls	53 btl
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RED

Devil's Corner Resolution Pinot Noir, Bin 66	18 gls	83 btl
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Katnook Cabernet Sauvignon, Bin 73	17.00 gls	77.00 btl
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Henschke 'Henry's Seven' Grenache Shiraz Mourvèdre, Bin 76	19 gls	84 btl
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Location: Deck 6, Midship

DINNER

STARTERS

Chilled Cantaloupe Melon Cocktail



fresh mint, orange zest

Lime and Salt-Cured Salmon

bay shrimp, crunchy peas, pickled cucumber

Escargots Bourguignon

mushroom, garlic herb butter

SALAD/SOUPS

Belgian Endive, Boston Lettuce and Tomato

choice of dressings

Chilled Yogurt Apple Soup

honey, goat cheese, grapes, tempura spaetzle

Double Concentrated Beef Broth

with shredded beef and root vegetable brunoise

PASTAS

Lemon-Scented Ravioli, Truffle Oil



mascarpone, vegetable ragout, sage cream sauce

Fettuccine Alfredo



rich parmesan cream sauce



DINNER

PASTAS

Lemon-Scented Ravioli, Truffle Oil



mascarpone, vegetable ragout, sage cream sauce

Fettuccine Alfredo



rich parmesan cream sauce

MAINS

Pumpkin, Walnut and Mascarpone Crêpes



thyme-cream sauce

Pan-Seared Snapper Fillet



eggplant caponata, lemongrass vinaigrette

Grilled King Prawns

lemon-caper butter, whipped potatoes, asparagus

Seared Five-Spice Duck Breast



boiled daikon, vietnamese shirataki noodles, sweet soy glaze

Pork Loin, Herbed Brioche Crust, Lavender and

Honey Jus



sweet potato, kale, pumpkin, squash

Beef Wellington, Truffle-Madeira Demi-Glace



dill-scented vegetables, layered butter-confit potatoes

PRINCESS FAVORITES



DINNER

PRINCESS FAVORITES

Prawn Cocktail

Lemon Myrtle Dressing

Romaine & Kale Caesar Salad

parmesan, crispy chickpeas, caesar dressing

Bacon Potato Soup

cheddar cheese, sour cream, chives

Crisp-Skin Salmon *

silky green pea puree, mint, chickpeas

Pan-Roasted Chicken Breast

pan gravy, mashed potatoes, spring vegetables

DESSERT

Chocolate Pistachio Dome

almond cake, bittersweet chocolate mousse, almond & pistachio nougatine, milk chocolate glacage

Chantilly Swan

raspberry sauce

Sugar-Free Cherry Trifle

chocolate wafer

Petits Fours

PRINCESS FAVORITES DESSERT

Princess Love Boat Dream



DINNER

PRINCESS FAVORITES DESSERT

Princess Love Boat Dream

chocolate mousse, raspberry crème brulee on brownie

Traditional Fruit Pavlova

passion fruit coulis

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Crêpes Suzette

vanilla gelato

Create Your Own Sundae

vanilla or chocolate gelato, sorbet of the day. strawberry, chocolate, butterscotch, caramel or pineapple toppings, whipped cream

Brie & Gouda Cheese

dried apricots, port wine reduction

Sweet & Nutritious Fruits

lemon twist, mint leaf

BEVERAGE

SPARKLING

**DeBortoli Willowglen Sparkling
Brut, Bin 11**

13 gls 59 btl

**Pirie Vintage Sparkling Brut, Bin
12**

18 gls 83 btl