Caribbean Cuisine

Jamaican Jerk Spice

Jerk-style cooking, in which meat or seafood is dry-rubbed or wet marinated with a mixture of hot spices, began in the 17th century as a method of food preservation, but has become a modern favorite way to create a tender and spicy-sweet taste of the islands. The principal seasonings are allspice, called "pimento" in Jamaica, and Scotch bonnet peppers, but may also include cloves, cinnamon, scallions, nutmeg, thyme, garlic, and salt - many chefs create their own secret recipe.

FEATURED BEVERAGES

Robert Mondavi
Pinot Noir, California
strawberry, vanilla

Blood & Sand Cocktail
Whiskey, cherry brandy
vermouth, orange juice

PRINCESS FAVORITES

Available every evening

Caribbean Shrimp Cocktail
diced pineapple, jicama and orange salsa, cilantro

Classic Caesar Salad (V)
crisp romaine lettuce, caesar dressing, parmesan, herb croutons
anchovies upon request

Fettuccine Alfredo
An All-Time Princess Favorite (V)
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*
Caribbean jerk seasoned crab meat, French fries

STARTERS, SOUPS & SALAD

Air-Cured Swiss Beef
arugula dressing, cornichons, pickled silverskin onions

Honey & Rum Roasted Pineapple (V)
strawberry-coconut relish

Aruba's Carnival Celebration*
sautéed calamari, tomato confit, basil

Rustic Beef & Vegetable Hot Pot
crisp baked miniature empañada

Black Bean Chowder
golden-fried tortilla strips and sour cream

Puerto Rico's Spice Island Gazpacho (V)
tomato, cucumber, cilantro, avocado and jalapeño

Seasonal Field Greens, Celery Hearts and Tomatoes (V)
selection of homemade and low-fat dressings

MAINS

Trenette ai Frutti di Mare con Pomodoro e Basilico
flat noodles with seafood, tomato and basil

Pan-Seared Red Snapper with Chili, Cilantro and Lime Butter Sauce
bok choy, rice pilaf

Chili-Spiced Szechuan Shrimp
rice wine-hoisin sauce, garlic, ginger, sesame oil, bean sprouts and cilantro fried rice

Red Wine and Shiitake Braised Beef Short Ribs
root vegetables, baby onions, whipped potatoes

Island-Spiced Jerk Chicken with Rice & Red Beans
marinated in rum, molasses, lime juice, thyme and Scotch bonnet peppers

Spinach, Mushroom and Emmentaler Cheese Quiche (V)

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 *notes of honey and golden raisins add depth and richness to the fruity, citric Sauvignon Blanc characters*	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.

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

Chocolate Journeys: Coconut Mousse with Dark Chocolate Cream and Crunchy Roasted Coconut

Coming from Florida and growing up in the pastry industry, coconut mousse is a personal favorite of Chef Norman Love. He created this extremely popular dessert with a dark chocolate crème brulée, featuring a crunchy roasted coconut base, a coconut buttery cake, and finished with a coconut mousse.

Viennese Apple Strudel
Vanilla Sauce
à la mode

Sugar-Free Coffee Mousse Cake
vanilla sabayon

Ice Cream
rocky road, butter pecan
pineapple sorbet

Princess Favorites

Available every evening

Princess Love Boat Dream
chocolate mousse on brownie

Traditional New York Cheesecake
macerated strawberries

Create Your Own Sundae
vanilla or chocolate ice cream
strawberry, chocolate, butterscotch, caramel or pineapple toppings, whipped cream

French Vanilla Bean Crème Brulée
sugar cane crust, lemon madeleines

Brie & Gouda Cheese
dried apricots, port wine reduction

Sweet & Nutritious Fruits
lemon twist, mint

Chocolate JOURNEYS℠

This exquisite treat is from our Chocolate Journeys℠ program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.