Lotus Spa dishes are designed to provide harmony of the mind, body and spirit. These dishes reflect the perfect balance of nutrition and flavor.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Headwaiter or the Maitre d’Hôtel.
Princess Signatures
Bow Tie Pasta with Veal Strips, Morel Mushroom and Petits Peas in Cream Sauce

Fettuccine Alfredo, The All-Time Favorite from Rome

Large Plates
The Chef has paired each dish with the freshest and most enhancing sidings

Halibut with Green Swiss Chard
Haricots Verts and Potatoes, Tomato-Cumin Coulis

Shrimp Newburg, Pea Pods and Carrots
Saffron Rice Timbale

Hunter-Style Rock Cornish Game Hen
Mushroom and Potato Ragout

Two Beef Filet Mignons
Madeira-Truffle Demi-Glace, Almond Croquettes, Wild Thyme Sprig

Always Available

Atlantic Silver Salmon Cutlet
Princess Compound Butter

Farm-Raised Chicken Breast
Herbed Natural Juice

Corn-Fed New York Cut Sirloin Steak
Red Wine Demi-Glace

Premium Beef Filet Tournedos
Mustard and Sage Essence

Vegetarian Menu

Grapefruit and Kiwi, Minted Raspberry Coulis

Panache of Butter Lettuce, Curly Endive, Radicchio and Arugula

Bow Tie Pasta Tossed with Tomato Segments and Basil

Vegetable Fritters on Paprika Cream Sauce, Braised Lentils

Artisan Cheeses, Walnut Bread, Cluster of Grapes

Sweet & Nutritious, Ecofriendly Fruits, Changed Daily
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Princess Dinner

Small Plates

Peruvian Scallop Ceviche and Avocado

Mexiquitic Style Prickly Pear and Pineapple, Tequila

Wild Mushroom Tartlet with Truffle Oil and Rock Salt

Soups and Salad

Tarragon Scented Oyster and Spinach Bisque

Old English Barley and Mutton Soup

Chilled Celery Root and Apple Veloute

Seasonal Mixed Greens with Yellow Beets and Cherry Tomatoes

Choice of Home-Made and Low-Fat Dressings

Always Available

Tiger Shrimp Cocktail, Piquant American Sauce

Classic Caesar Salad
Princess Signatures

Trenette Noodles with Basil Pesto, Red Bliss Potatoes and String Beans
Fettuccine Alfredo, The All-Time Favorite from Rome

Large Plates

The Chef has paired each dish with the freshest and most enhancing sidings

Salmon Steak with Herb Butter Crust
Roasted Leeks, Caper and Tomato Beurre Blanc

Crawfish Etouffee with Louisiana Hot Sauce
Pilaf Rice

Asian Spiced Duck Breast
Honey-Garlic Glaze, Baby Bok Choy, Fondant Potatoes

Aged Beef Rib Eye Steak “Café de Paris”
Roasted New Potatoes

Always Available

Atlantic Silver Salmon Cutlet
Princess Compound Butter

Farm-Raised Chicken Breast
Herbed Natural Juice

Corn-Fed New York Cut Sirloin Steak
Red Wine Demi-Glace

Premium Beef Filet Tournedos
Browned Onion Gravy

Vegetarian Menu

Moroccan Orange Salad, Dried Dates and Golden Raisins
Penne Pasta with Tomato and Chili Sauce
Mixed Seasonal Field Greens with Yellow Beets and Cherry Tomatoes
Sweet & Sour Vegetables, Pine Nuts and Buckwheat Noodle Cake
Artisan Cheeses, Walnut Bread, Cluster of Grapes
Sweet & Nutritious, Ecofriendly Fruits, Changed Daily
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Princess Signatures

Pappardelle Pasta and Grotto-Style Rabbit Ragout

Fettuccine Alfredo, The All-Time Favorite from Rome

Large Plates

The Chef has paired each dish with the freshest and most enhancing sidings

Turbot Saltimbocca over Linguine
Tomato Sauce and Basil Oil

Gamberi alla Fra Diavolo
Flambéed Scampi in Hot & Fiery Marinara Sauce, Pearl Rice

Classic Veal Scaloppine in Marsala Wine Sauce
Green Beans and Grilled Cherry Tomatoes, Creamy Mashed Potatoes

Brasato di Manzo al Barolo
Beef Pot Roast Braised in Full-Bodied Barolo Wine with all the Trimmings, Cornmeal Cakes

Always Available

Atlantic Silver Salmon Cutlet
Princess Compound Butter

Farm-Raised Chicken Breast
Herbed Natural Juice

Corn-Fed New York Cut Sirloin Steak
Red Wine Demi-Glace

Premium Beef Filet Tournedos
Barolo Wine Reduction

Vegetarian Menu

Baked Eggplant Parmigiana

Vegetable Minestrone, Pesto Crostini

Mixed Greens and Baby Spinach, Pecorino Cheese and Pine Nuts

Stuffed Zucchini and Braised White Beans

Artisan Cheeses, Walnut Bread, Cluster of Grapes

Sweet & Nutritious, Ecofriendly Fruits, Changed Daily
Landfall Dinner
Small Plates

- Fruits of the Sea and Avocado, Lime-Cilantro Vinaigrette
- Watermelon and Feta Cheese, Toasted Pumpkin Seeds
- Creamed Chicken, Sweetbreads and Mushrooms in Puff Pastry Case

Soups and Salad

- Philadelphia Pepper Pot Soup, Chili Dust
- Double Beef Consomme with Mini Choux Buns, Scallions
- Chilled Curried Pumpkin Cream Soup
- Grilled Vegetables with Chives and Hearts of Romaine Lettuce
  Choice of Home-Made and Low-Fat Dressings

Always Available

- Tiger Shrimp Cocktail, Piquant American Sauce
- Classic Caesar Salad

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Princess Signatures

Linguine Pasta with Little Neck Clams in Cream Sauce, Love Parsley

Fettuccine Alfredo, The All-Time Favorite from Rome

Large Plates

The Chef has paired each dish with the freshest and most enhancing sidings

Freshwater Barramundi with Gentle Spices and Garam Masala
Aromatic Rice

Seared Diver Scallops
Herb Ratatouille, Roasted Hazelnut Potatoes

Roasted Tom Turkey with All the trimmings
Fruit Stuffing, Giblet Gravy, Cranberry Relish, Glazed Sweet Potato

Prime Rib of The Best Beef au Jus
Horseradish Cream, Twice Baked Potato

Always Available

Atlantic Silver Salmon Cutlet
Princess Compound Butter

Farm-Raised Chicken Breast
Herbed Natural Juice

Corn-Fed New York Cut Sirloin Steak
Red Wine Demi-Glace

Premium Beef Filet Tournedos
Madeira and Foie Gras Gravy

Vegetarian Menu

Grilled Vegetables with Chives and Heart of Romaine Lettuce

Vegetable Consomme with Mini Choux Buns, Scallions

Rice and Eggplant Timbale & Fritters, Spicy Tomato Sauce, Mango Cheek

Linguine Pasta with Overnight Tomatoes and Chili

Artisan Cheeses, Walnut Bread, Cluster of Grapes

Sweet & Nutritious, Ecofriendly Fruits, Changed Daily