

STARTERS, SOUPS & SALAD

Game & Wild Mushroom Paté*
port wine glaze and salad bouquet

Prickly Pear & Sweet Pineapple ♻️
chili flakes, fresh mint and a splash of tequila

**Warm Crab & Artichoke Dip
with Baguette Chips**
seasoned with Old Bay spice and Dijon mustard

Cock-a-Leekie Soup
traditional Scottish chicken broth with rice, leeks and scallions

Smoked Haddock & Potato Chowder
classic and rich New England white fish soup

Chilled Granny Smith and Cider Soup ♻️
yogurt cream with cinnamon and calvados brandy

**Seasonal Field Greens with Shredded Carrots
and Cherry Tomatoes** ♻️
selection of homemade and low-fat dressings

MAINS

Rotelle con Coda di Manzo Brasata
braised oxtail over wagon wheel pasta

Steamed Cod over Warm Lentil Salad*
firm-fleshed cod filet with Dijon-balsamic dressing, boiled potatoes

Grilled Seafood Skewer with Mango & Lime Salsa
salmon, red snapper, shrimp and sea scallops, bok choy, jasmine rice

Surf & Turf
petite filet mignon, large prawns, béarnaise sauce, pencil asparagus

Oriental-Style Black Pepper Beef
stir-fried with onions, celery, green, red and yellow peppers

Leek and Ricotta Cheese Tart ♻️
vegetable ratatouille, tomato sauce, basil oil

CRAFTED
CURTIS STONE

Roasted Pork Belly
homemade applesauce, crispy roasted potatoes, sautéed spinach

*"Pork belly is one of my favorite cuts of meat. Roasting it, so it has a moist meaty inside,
reminds me of how my mum used to cook it."*

♻️ Vegetarian

D3-Amenity-Baltic/18

PRINCESS DINNER

Baltic Cuisine

Bee Happy

Honey is the liquid gold yielded from the short Nordic summer. As bees collect pollens from different plants, the range in color and flavor is remarkable, and one can be found to suit every palate. People in the Baltics enjoy this delicate ambrosia with bread and cheese and bake it into cakes drenched with sour cream. The Estonian sweet tooth is not as demanding as in other countries, but traditional Lithuanian honey biscuits date back to the 13th century and still find a place at holiday tables.

FEATURED BEVERAGES

Hogue
Riesling, Washington
apricot, peach, melon

Zen of Zin
Zinfandel, California
juicy blackberry
hint of herbs

PRINCESS FAVORITES

Available every evening

Shrimp Cocktail

an American classic with horseradish-spiked cocktail sauce

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*

chorizo sofrito, queso blanco, French fries

 Vegetarian

*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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