

STARTERS, SOUPS & SALAD

Tian of Crab, Scallop and Shrimp*
duo of caviar, papaya dressing

Rice Paper Wrap
tofu, crunchy vegetables, ginger & chili dip

Escargots Bourguignon
garlic herb butter

Chicken and Vegetable Petite Marmite
chicken consommé, carrots, celery, turnip, zucchini

Roasted Tomato Cream Soup ♻️
brioche croutons, basil pesto swirl

Chilled Yogurt Apple Soup ♻️
honey, goat cheese, crispy grape tempura

Belgian Endive, Boston Lettuce and Tomato ♻️
selection of homemade and low-fat dressings

MAINS

Ravioli di Vitello in Salsa di Funghi Porcini
veal pasta, porcini mushroom sauce

Pan-Fried Tilapia Filet
superior soy sauce and bok choy

Beef Wellington, Truffle-Madeira Demi-Glace*
dill-scented vegetables, butter-confit potato tart

Roasted Farm-Raised Pheasant
caramelized shallots, green bean & bacon bundle, butter-roasted potatoes
thyme jus

Broiled Lobster Tail
lemon-arugula risotto, butter sauce

Red Wine Braised Beef Short Ribs
sautéed vegetables, whipped potatoes

Rollatine Ripiene con Zucca, Mascarpone e Noci ♻️
pumpkin, walnut & mascarpone filled crêpe
thyme-cream sauce

Baltic Cuisine

Foraging Forest Berries

In the Baltics, the land and the short growing season make an inhospitable climate for grapes, so local wines are produced with berries. The new summer sun of June ushers in the first flavorful offerings of the Baltic forest berry crop in an array of colors and flavors - from ruby raspberries and violet blueberries to the late summer yellows of cloudberry and the crimson delight of bilberries and cranberries. These foraged berries lend their sweet tanginess to jams, sauces and traditional desserts as well as mulled wines.

FEATURED BEVERAGES

Nobilo

Sauvignon Blanc, New Zealand
pineapple, passion fruit, guava

Spellbound

Petite Sirah, California
black and bramble fruits
vanilla bean

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*

black truffle sauce, smoked gouda cheese, 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.