

## STARTERS, SOUPS &amp; SALAD

**Cold Smoked Salmon and Crayfish Tails\***  
tomato-vodka marinated crayfish  
dilled cucumber & caper salad

**Tempura Vegetable Sushi** ◉  
rum-wasabi emulsion, Korean kimchi

**Chicken Liver Tartlet with Fried Onions**  
Madeira-tomato jus, crisp puff pastry

**Alaska-Style Seafood Soup**  
white fish, salmon, shrimp and mussels in shellfish broth  
herb crostini

**Roasted Garlic Cream Soup** ◉  
sage and cheese crostons

**Chilled Blended Coconut Soup** ◉  
hint of orange and honey, lychee garnish

**Garden Mixed Greens, Radicchio  
and Cucumber Shaverings** ◉  
selection of homemade and low-fat dressings

## MAINS

**Spaghetti Carbonara**  
traditional pasta dish with bacon, cream and egg

**Sautéed Lemon Sole Filets "Colbert"**  
wilted spinach, steamed potatoes, parsley and tarragon butter

**Tandoori Fire-Roasted Tiger Prawns**  
yogurt raita, saffron-scented basmati rice, crisp poppadums

◉ **Roast Beef with Yorkshire Pudding and Gravy\***  
horseradish cream, glazed carrots, green peas and crusty potatoes

**Red Wine and Shitake Braised Beef Short Ribs**  
root vegetables, baby onions, forked mash potatoes

**White, Kidney and Red Bean Cassoulet** ◉  
grilled polenta, parmesan cheese crumble, herbed tomato gravy



**Chicken and Leek Pot Pie**  
buttery flaky pastry, tarragon, creamy gravy

*"You can put just about anything in a pot pie, but I prefer the classic marriage of roast chicken and sautéed leek. The leek adds a layer of sweet, comforting flavor."*

## PRINCESS DINNER

British Isles - Baltic Cuisine 

## Beer - The Original Beverage

Beer is one of the first cultivated beverages on earth. The subtle variations of this refreshing drink are the subject of great rivalries between countries, and the Baltic region is no different. Name brands Tuborg and Carlsberg are the pride of Denmark, while Finland, Poland and Sweden all boast flourishing microbreweries. Beer consumption is a way of life in Germany, celebrated with Oktoberfest celebrations, with all beers adhering to a strict code as described by the "purity laws" of 1516, which dictate that beer can only be crafted from hops, malt, yeast and water. With such an outstanding variety available, you are sure to find a favorite!

FEATURED  
BEVERAGES

**Woodbridge**  
Chardonnay, California  
baked apple

**Ancient Peaks**  
Merlot, California  
black cherry, plum  
cinnamon spiced

## 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 crostons  
anchovies upon request

**Fettuccine Alfredo**  
**An All-Time Princess Favorite** ◉  
rich, comforting and entirely satisfying

**Grilled Salmon with Herb & Lemon Butter\***  
seasonal vegetables, parley potatoes

**Country Chicken**  
pan-seared breast, fragrant thyme jus and harvest vegetables

**Princess Gourmet Beef Burger\***  
Stilton cheese, sautéed mushrooms, French fries

◉ Vegetarian  Regional United Kingdom Baltic Flavors

\*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 Maître d'Hôtel.