

## STARTERS, SOUPS &amp; SALAD

**Red Snapper Mojito Ceviche\***  
mint, mango, avocado and a splash of rum

**Trio of Cantaloupe, Honeydew  
and Watermelon** 🍉  
vintage port wine and lime zest drizzle

**Crispy Hand-Rolled Vegetable Spring Rolls** 🥟  
hoisin-peanut dip, lemongrass, cilantro

**Fortified Chicken Broth with Tortellini and Spinach**  
parmesan cheese

**Creamed Artichoke Bisque** 🍷  
lemon, garlic and parsley gremolata

**Frozen Rum-Infused Piña Colada Soup** 🍹  
refreshing coconut-pineapple smoothie

**Watercress, Red Radish, Iceberg Lettuce** 🥬  
selection of homemade and low-fat dressings

## MAINS

**Conchiglie alla Campagnola** 🍝  
pasta shells, marinara sauce, broccoli, capers and olives  
optional add wok-fried chicken strips

**Basa with Pineapple-Papaya Salsa\***  
pan-seared fillet, pea pods, bamboo shoots, daikon sprouts, potato cake

**Roasted Pork with Apricot Glaze**  
white bean and smoked bacon ragout, roast potatoes

**Slow-Roasted Corn-Fed Prime Rib, Rosemary Jus  
and Horseradish Cream\***  
corn-on-the-cob, char-grilled tomato, baked Idaho potato

**Steak and Onion Pie** 🍷  
a pub favorite in flaky puff pastry, with garlic French fries

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



**Seafood Stew with Chilean Sea Bass, Black Mussels and Clams**  
cream, fennel, toasted baguette

*\*Fresh seafood in a creamy broth, flavored with sautéed fennel and a variety of herbs, spices, seeds and seasonings. Enjoy the stew with lots of bread for soaking up every drop of broth.\**

British Isles - Baltic Cuisine 

## English Influences

Traditional foods of England are characterized by their simplicity of ingredients and flavor. In the 16th and 17th centuries, the Puritans, English Protestants, were averse to strong seasoning, and the consumption of unadorned edibles was a reflection of piety. As the Puritans moved through the United Kingdom their conservative gastronomy followed them. But World War II, saw an influx of nationalities bringing with them exotic sauces, garlic, chilies and more. These foreign influences have permeated English cuisine, creating a multifaceted food culture reflected in its eclectic modern fare.

FEATURED  
BEVERAGES

**Clos du Bois  
Chardonnay, California**  
ripe pear, apple, citrus

**Estancia  
Pinot Noir, California**  
black cherry, plum  
and strawberry

## 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\***  
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.*