

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 swirl

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 Filet of Rockfish
creamy potato and leek ragout, truffle oil

Broiled Lobster Tail and King Prawns
grilled asparagus, rice pilaf, lemon butter


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

Filet of Beef Wellington*
spinach flan, duchesse potatoes, truffle-madeira demi-glace

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

CAPTAIN'S GALA DINNER

British Isles - Baltic Cuisine 

Sweets for the Sweet

The English have a sweet tooth. Delightful trifles and jellies sweeten summer picnics, steamed puddings with roots in the Middle Ages warm in the damp winters, and tarts, pies and fowls (feather light concoctions laced with cream) make an appearance as soon as fruits bloom in the gardens. Early English desserts were sweetened with honey, but once Columbus discovered America and cane sugars to Europe, puddings grew even sweeter. Elizabeth I's court favored custards, but her fondness for all things sugary was legendary, as were her apparently black teeth!

FEATURED BEVERAGES

Nohku
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

☉ Vegetation  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.