

STARTERS, SOUPS & SALAD

Trio of Seafood, Citrus and Avocado
lobster, shrimp and squid with orange filets
lime-cilantro vinaigrette

Watermelon and Feta Cheese
toasted pumpkin seeds, extra virgin olive oil
lemon drizzle

Sautéed Chicken and Veal Sweetbreads
light mushroom cream sauce, puff pastry case

Double Beef Consommé
mini choux buns and green onions

Hearty Philadelphia Pepper Pot Soup
rich and piquant broth with tripe and root vegetables

Chilled Curried Pumpkin Cream Soup
cumin, coriander and cardamom spices in coconut milk

Grilled Zucchini and Eggplant with Sun-Dried Tomatoes
Chives and Romaine Lettuce
selection of homemade and low-fat dressings

MAINS

Linguine alle Vongole
noodles with littleneck clams in cream sauce and parsley

Pan-Roasted Filet of Kingklip with Mild Curry Sauce
green beans, carrots, turnips, aromatic rice

Mariner-Style Black Mussels in White Wine Cream Sauce
home-style garlic bread, French fries

Grilled New York Cut Strip Steak with Green Peppercorn Sauce
tomato Provençale, sautéed zucchini, lyonnaise potatoes

Lancashire Hotpot
braised lamb and kidney in rich sauce, topped with roasted potatoes

Eggplant and Basmati Rice Timbale
crispy fritters, mango, spicy tomato sauce



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."

British Isles - Baltic Cuisine



Lancashire Hotpot

This hearty repast was developed to feed the workers during the industrial revolution in the northwest corner of England. With simple ingredients combined and left on the stove to simmer, the dish was filling and nutritious and ready at the end of the day. While many believe the dish was named for the casserole in which it is cooked, the origin may actually be from "hodge podge," as the contents of the Lancashire hotpot can vary. Savor traditional Lancashire Hotpot with braised lamb and kidney on the menu tonight.

FEATURED BEVERAGES

Classic Negroni
gin, campari
sweet vermouth

Katnook Estate Shiraz, Australia
raspberry, dark cherry
hints of licorice

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 "BLT" Burger
bacon, lettuce and tomato, 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.