

princess luncheon

brunch

Continental Breakfast (v)
croissant, danish pastries, butter, honey or marmalade

Maple Granola (v)
fruits and nuts

Seasonal Fresh Fruits (v)

Eggs Benedict*
canadian bacon, english muffin, hollandaise sauce

James Beard's French Toast (v)
corn flake coating, cinnamon and sugar

starters, soup & salad

Mozzarella and Vine-Ripened Tomatoes
basil, anchovies, balsamic reduction

Soy-Caramelized Prawns
*garlic, fennel & tomatillo sauce,
sautéed chicory*

Crisp Field Lettuce with Cherry Tomatoes (v)
choice of dressings

English Green Pea Soup
cheddar & chive croutons

Thai Hot & Sour Soup
shrimp, chili flakes, rice wine vinegar

burgers & fries

**Princess Homemade Hamburger,
Cheeseburger or Bacon Burger***
traditional garnish, french fries

Veggie Burger (v)

Large Plate of French Fries (v)
mayonnaise, ketchup

combos

Soup & Salad

Soup & Philly Steak Sandwich

Soup, Salad & ½ Philly Steak Sandwich



signature pastas
*available as an appetizer or main course and served
with freshly grated parmesan cheese*

Carbonara-Style Rigatoni
italian bacon, egg and cream

Mushroom and Spinach Fettuccine (v)
garlic-tomato sauce

main

Chicken Cobb Salad
*bacon, avocado, tomato and blue cheese
crumble, french vinaigrette*

Philly Steak Sandwich
*toasted baguette, caramelized onions,
cheddar cheese melt, french fries*

Sautéed Red Snapper Fillet
*succotash and roast potatoes, basil
marinara sauce*

Chicken Korma
*mildly spiced, basmati rice, raisins and
almonds, condiments*

London Mixed Grill*
*beef medallion, veal kidney, lamb chop,
english banger, green beans, shoestring
potatoes*

Vegetarian Burrito (v)
*char-broiled vegetables, red kidney beans,
guacamole, mexican salsa*

desserts

Fresh Fruit Tartlet
whipped cream

Walnut, Pear and Chocolate Turnover
vanilla sauce

Cinnamon Rice Pudding
rum-soaked raisins

Gelato
tutti frutti, pecan, chocolate chip cookie, blueberry frozen yogurt

(v) Vegetarian
Public Health Advisory: *Consulting 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 Restaurant Manager or the Director of Restaurant Operations.