



BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTIONS

Waldorf Salad 120/2/3 (v)

Sautéed Garlic Shrimp with Jasmine Rice

Tiramisù 160/8/tr



APPETIZERS AND SOUPS

Italian Prosciutto Ham and Cantaloupe Melon*

Foie Gras with Artichokes, Duck Confit Terrine and Saffron Herb Aioli

Escargots Bourguignon with Garlic Herb Butter

Tortilla Soup (v)

Beef Consommé with Truffle Royal and Chervil

Chilled Melon and Maple Ginger Soup (v)



SALAD

Mixed Gourmet Lettuce with Asparagus, Mushrooms, Olives, Tomatoes, Red Onion and Mozzarella Cheese (v)

Aged Balsamic and Virgin Olive Oil Dressing, Raspberry Vinaigrette



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ENTRÉES

Penne Arrabbiata (v)

Broiled Lobster Tail with Sesame-crusted Jumbo Shrimp, Parmesan Tomato Pilaf and Newburg Sauce

Roast Duck à l'Orange with Hazelnut Croquette Potatoes

Fillet of Beef Wellington with Pommes Dauphinoise and Périgourdine Sauce*

Tofu Steak Au Poivre with Bok Choy and Spring Onion Rice (v)

Homemade Spanakopita with Tomato Coulis (v)



DESSERTS

Coconut and Pineapple Mousse with Passion Fruit Sauce

Macadamia and Ricotta Cheese Crème Brûlée

Baked Alaska with Flambéed Morello Cherries

Low in Sugar - Chocolate Mousse

Maple Nut and Vanilla Ice Creams, Orange Sorbet with Chocolate Fudge Sauce

Cheese Selection with Provolone, Gruyère and Goat's Cheese

Nutrition Key : Calories / Fat Grams / Fibre Grams

(v) Indicates dishes suitable for Lacto-Ovo Vegetarians

Public Health Services have determined that consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk for foodborne illness, especially if you have certain medical conditions.

These items are marked with an asterisk *

