



BRITANNIA RESTAURANT

Dinner
29th July, 2008

ROYAL SPA SELECTIONS

Appetizer — Chilled Cantaloupe Soup with Ricotta (V)
Entrée — Mediterranean Stuffed Chicken Breast with Tomato Salad
Dessert — Fresh Fruit Tart

APPETIZERS & SOUPS

Smoked Chicken Carpaccio, Mushroom Salad & Pear Chutney
Marinated Green Lip Mussels, Red Wine Shallot Mignonette
Char Sui Pork Spring Roll, BBQ Plum Sauce
Cream of Asparagus & Celeriac, Truffle Crème Fraiche (v)
Chilled Cantaloupe Soup with Ricotta (V)

SALAD

Boston Lettuce, Shaved Red Onions, Black Eye Beans, Cumin Croutons, Lemon Dressing (V)
Iceberg Chunks, Carrots, Baby Shrimps, Pineapple Chunks, Marie Rose Sauce



Iced Belvedere Vodka, Poland

\$5.50 by the glass



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ENTRÉES

Linguni Pasta with Smoked Salmon, Spring Onions, Chives & Russian Vodka
Fillet of Halibut, Fricasse of Summer Vegetables & Champagne Beurre Blanc
Broiled Berkshire Veal Cutlet, Herb Mash, Creamed Spinach, Wild Mushroom & Port Jus
Roasted Venison Loin, Poached Pear, Gin Juniper Sauce
Eggplant, Ricotta & Spinach Lasagna, Shaved Parmesan (V)

 NV	<i>Rondel Rose, Cava, Spain</i>	<i>\$28.00 per bottle</i>
2004	<i>Barossa Valley Estate, Ebenezer Shiraz, Australia</i>	<i>\$66.00 per bottle</i>

DESSERTS

Tiramisu
Vanilla Profiteroles with Chocolate Sauce
Warm Apple & Rhubarb Pie, Vanilla Ice Cream
Sugar Free - Angel Food Cake with Strawberry Compote
Butter Pecan and Chocolate Ice Cream with Vanilla Frozen Yoghurt
Cheese Selection with Caprice Des Deux, Saint Paulin, Pepper Boursin and Gloucester

	<i>Calvados, Normandy, France</i>	<i>\$6.25 by the glass</i>
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(V) Indicates dishes suitable for Vegetarians



Indicates a Chief Sommelier Selection