

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Roasted Beet and Watercress Salad with Hazelnut Chilli Vinegar 110/5/3 (v)

Pan Seared Peppered Tuna with Carrot Stir-Fry and Rice 340/7/5*

Grand Marnier Crème Brûlée 150/6/trace



APPETISERS AND SOUPS

Pâté en Croute with Cumberland Jelly and Red Onion Marmalade

Salmon Rilette with Pickled Cucumber, Soy and Honey Dressing and Wasabi Mayonnaise

Thai Vegetable Spring Rolls with Rice Noodle Salad and Tangy Cashew Sauce (v)

Creole Gumbo Soup with Okra and Wild Rice (v)

Beef Consommé with Julienne of Herb Pancake

Chilled Roasted Peach Soup (v)



SALAD

Mixed Greens, Avocado, Tomato, Red Onion, and Shredded Fried Tortilla with Spicy Tomato Dressing or Whole Grain Mustard Vinaigrette (v)

THE VERANDA OFFERING AN EXPERIENCE OF EXQUISITE FRENCH CUISINE AND IMPECCABLE WHITE STAR SERVICE. BOOK YOUR TABLE TODAY BY CALLING 14319 OR VISITING ON DECK 2 IN THE GRAND LOBBY!



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ENTRÉES

- Spaghetti Alle Vongole - Clams and Spring Onions in a White Wine Cream Sauce
Prawn Provençal with Spinach, Bok Choy, Shiitake Mushrooms, Bean Sprouts and Basmati Rice
Roast Prime Rib of Beef with Broccoli, Roasted Root Vegetables, Baked Potato and Sour Cream served with Natural Gravy*
Peking Marinated Barbary Duck Breast with Bok Choy, Vegetable Stir-fry, Fried Rice and a Sweet and Sour Plum Sauce*
Vegetable Cutlet with a Pine Nut Crust and Sun-Dried Tomato Fondue with Broccoli and Carrots (v)
Mille Feuille of Asparagus with Wilted Spinach, Asparagus Mousse and Champagne Sauce (v)

DESSERTS

- Jamaican Banana and Rum Cake with Coconut Ice Cream and Toffee Sauce
White Chocolate Panna Cotta with Raspberry Coulis
Warm Bakewell Tart with Crème Anglaise
Low Sugar Apricot Clafoutis
Pistachio and Chocolate Ice Creams with Strawberry Frozen Yoghurt and Cherry Sauce
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

WINE TO COMPLEMENT YOUR DINNER

- Wild Yeast Chardonnay, Springfield Estate, Robertson, South Africa \$55.00/ bottle
Adobe Red, Clayhouse Wines, Central Coast, California, USA \$50.00/ bottle
Pinot Noir Beerenauslese, Willi Opitz, Austria \$15.50/ glass

(v) - Denotes vegetarian choice

* Whilst all the food we serve on board is prepared to the highest health and safety standards, Public Health Services have determined that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

Some of our products may contain allergens. If you are sensitive to any of these, please speak to a member of staff before dining.

Please note that some of these dishes may contain nuts or nut extracts.

