

# BRITANNIA RESTAURANT

Dinner

## ROYAL SPA SELECTION

Fruit Coupe 80/trace/2 (v)

Monkfish wrapped in Napa Cabbage with Stir-fried Carrots, Steamed Rice and Ponzu Sauce 320/9/7

Chocolate Kahlua Cake 170/6/2



## APPETISERS AND SOUPS

Pâté de Campagne with Red Onion Marmalade and Grain Mustard Vinaigrette

Potted Shrimp with Soused Cucumber and Mixed Greens

Singapore Style Chicken Satay with Stir-fried Vegetables

Pea and York Ham Bisque

Duck Consommé with Wild Mushroom Ravioli

Chilled Strawberry and Champagne Soup (v)



## SALAD

Vegetarian Caesar – Hearts of Romaine, Parmesan and Croutons with Caesar Dressing (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

- Conchiglie Pasta with Mushrooms in a White Wine and Mascarpone Sauce (v)  
Fillet of Lemon Sole with Parsley New Potatoes, Asparagus and Carrots with a Brown Butter and Capers Sauce  
Grilled Sirloin Steak\* with a Stilton and Onion Tart, Chateau Potatoes, Wilted Spinach and Carrots with a Burgundy Glaze  
Roast Rack of Pork with Chive Mash, Ratatouille, Courgettes and a Cider and Apple Chutney served with Lavender Jus  
Aubergine Cannelloni Parmigianino with Mushroom Risotto and a Tomato Sauce (v)  
Spring Vegetable Brioche Tartlet with Warm Goat's Cheese and Asparagus (v)

## DESSERTS

- Chocolate and Walnut Slice with Caramel Sauce  
New York Cheesecake with Berry Compote  
Lemon Bread and Butter Pudding with Crème Anglaise  
Low Sugar Strawberry Parfait with Mango Coulis  
Coffee, Peach and Mango Ice Creams and Vanilla Frozen Yoghurt with Chocolate Sauce  
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

## WINE TO COMPLEMENT YOUR DINNER

- Riesling, Carmel Road, Monterey, California \$50.00/ bottle  
Le Cupole, Tenuta di Trinoro, Tuscany, Italy \$75.00/ bottle  
Vin de Constance, Klein Constantia, South Africa \$16.50/ 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.

