

BRITANNIA RESTAURANT

Dinner

ROYAL SPA SELECTION

Mixed Greens with Pecan Nuts and Balsamic Dijon Dressing 85/5/3 (v)

Sautéed Garlic Shrimp with Wilted Spinach and Jasmine Rice

Almond Pear Torte 170/7/2



APPETISERS AND SOUPS

Mediterranean Smoked Chicken Salad with Cucumber, Black Olives and a Red Wine Vinaigrette

Serrano Ham, Melon and Rocket served with a Balsamic Dressing

Thai Fish Cakes with Sweet Chilli Sauce and a Cucumber and Red Onion Salad

Cheddar Cheese Soup (v)

Double Beef Consommé with Chive Celestine

Chilled Melon and Midori Soup (v)



SALAD

Frisée, Mâche, Rocket, Oak Leaf, Honey Pear and Tomato with a Creamy Garlic Dressing or Balsamic Vinaigrette (v)

THE
VERANDAH

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!



BRITANNIA RESTAURANT

ENTRÉES

- Crab and Crayfish Ravioli with Newburg Cream Sauce
Roasted Monkfish with New Potatoes and a Ragout of Artichoke Hearts, Crispy Leeks and Tomatoes
Roast Rack of Lamb* with Roast Potatoes, Ratatouille, Green Beans and Rosemary Jus
Grilled Fillet Steak* Rossini with Chateau Potatoes, Courgette, Buttered Carrot and Madeira Sauce
Leek and Broccoli Flan with Asparagus and Grilled Roma Tomato (v)
Indonesian Vegetable Bahmi Goreng with Shredded Omelette and Asian Pickle (v)*

DESSERTS

- Chocolate Macadamia Nut Tart with Vanilla Sauce
Coconut Panna Cotta with Crisp Pineapple and Tropical Fruit Compote
Hot Grand Marnier Soufflé* with Custard
Low Sugar Walnut Cake with Vanilla Sauce
Peach and Mango and Banana Pecan Cheese Cake Ice Creams, Champagne Sorbet and Raspberry Sauce
A Selection of British and International Cheeses with Bread, Biscuits, Chutney, Dried Fruit and Nuts

WINE TO COMPLEMENT YOUR DINNER

- Gewurztraminer, Cave Kientzheim-Kaysersberg, Alsace, France \$45.00/ bottle
Quinta de Chocopalha Tinto, Estramadura, Portugal \$50.00/ bottle
Cabernet Franc Icewine, Peller Estate, Niagara, Canada \$19.95/ 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.

