

Princess Grill.

Dinner.

APPETISERS.

Mature Cheddar and Spring Onion Croquettes
Homemade pickles ✓

Quail Breast Saltimbocca
Crispy quail's egg* and potato salad

Baby Shrimps Salad
Spicy horseradish and tomato sauce, baby gem and apple 🌱

Broccoli and Fennel Remoulade
Pea and mint dressing 🌱 🌿

SALAD.

Classic Caesar Salad
Garlic croutons and shaved parmesan

Ancient Grain Tabbouleh
Vinaigrette 🌿

SOUPS.

Cream of Mushroom Soup 🌱 🌿

Oxtail Consommé
Vegetables 🌱

🌱 Plant-based. ✓ Vegetarian. 🌿 Gluten free.

Some of our dishes may contain allergens including nuts or nut extracts. Information pertaining to allergies and intolerances available on request.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Princess Grill.

Dinner.



ENTRÉES.

Chef's Special

Sri Lankan Style Chicken Curry

Basmati Rice, Cucumber Raita, Naan Bread and a Poppadom

Beef Fillet* Surf and Turf

Sautéed garlic king prawns, Béarnaise sauce, potato skins and asparagus spears (S)

Fillet of Wild Atlantic Halibut

Baby Prawns, Baby Spinach, New Potatoes, Dill Hollandaise.

Pumpkin and Parsnip Shepherd's Pie

Tender stem broccoli (S) (V)

Cauliflower Biryani

Fried paneer, braised cumin rice and mango (V)

DESSERTS.

Brioche Pain Perdu

Cinnamon, apple compote, rye bread ice cream

Chocolate Fudge Cake

Candied walnuts, raspberries and White chocolate cream

Mille-Feuille of Summer Berries

Vanilla ice cream

Chocolate and Banana Delice

Banana jam, cocoa nibs and peanut brittle (S) (V)

Choice of Ice Creams

Strawberry and mint choc chip ice creams,
lemon sorbet and caramel sauce

CHEESE TROLLEY.

A selection of artisan cheeses with accoutrements from the trolley

Coffee and Petit Fours.