

# princess farewell dinner

## freshly baked breads

*Specially crafted for tonight's menu*

## beverages

*See our wine list, Medallion app menu or QR code menu for a variety of beer, wine, cocktails and soft drinks, or ask your server for a recommendation to pair with your menu selection*

## starters, soups, salad

### Watermelon with Feta Cheese (v)

pumpkin seeds, mint syrup drizzle

### Seafood Cocktail 📍

shrimp, bay scallop, cod, citrus mayonnaise

### Crispy Salmon Cake\* 📍

poached egg, hollandaise sauce

### Tropical Fruit Soup (v)

banana, mango, pineapple, passion fruit, lemongrass

### Scandinavian Fish Soup 📍

shellfish broth, cod, shrimp, mussels, herb crostini

(V) Vegetarian (gf) Gluten-Free 📍 Local Eats UK-Baltic Flavors

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

## pasta

### Spinach Ricotta Ravioli (v)

pesto sauce, parmesan

### Fettuccine Alfredo

rich parmesan cream sauce

## mains

### Grilled Marinated Portobello Mushroom (v)

roasted butternut squash, chipotle cream, caramelized rosemary apples, toasted almonds

### Sole Fillet Palermitana\* ♡

olives, beans, tomato, red onion

### Crispy Sweet & Sour Shrimp

jasmine rice, stir-fried vegetables

### Braised Lamb Shank

three-bean ragout, gremoulata, snow peas

### Crackling Pork Belly

sticky rice, savoy cabbage, chili-ginger-soy glaze

### Slow-Roasted Prime Rib, Rosemary Jus\*

baked potato, green beans, char-grilled tomato



## princess favorites

### Princess Shrimp Cocktail

lettuce chiffonade, cocktail sauce

### Classic Caesar Salad (v)

romaine, garlic croutons, parmesan,  
creamy caesar dressing

### Romaine & Kale Caesar Salad (v)

parmesan, crispy chickpeas,  
creamy caesar dressing

### French Onion Soup

gruyère cheese, crouton

### Chicken Korma

basmati rice, cashew nuts, papadum

### Fish 'n Chips ♡

beer-battered haddock, mushy peas,  
french fries, tartar sauce

### Grilled New York Strip Steak\* 8oz

garlic herb butter, french fries, vegetables

## Make the evening extra special

Filet Mignon* 8 oz - elegant and tender, with red-skin mashed potatoes and sautéed mushrooms	\$19
Lobster Tail 6-7 oz - sweet and succulent, with red-skin mashed potatoes and grilled asparagus	\$19
The Perfect Match* - filet mignon & lobster tail, with choice of sides	\$29