

STARTERS, SOUP & SALAD

Vegetable Terrine

layers of roasted bell peppers, zucchini, mushrooms, eggplant and artichokes in a tomato jelly, served with a tomato-basil coulis

Vol-Au-Vent, le Grand Chef

delicate puff pastry overflowing with luxuriant sherry-infused, tarragon-scented lobster & shrimp bisque

Wild Mixed Greens

roasted shrimp, fennel, orange, cucumber, frisée, lemon-dill vinaigrette

Chilled Ginger-Carrot-Coconut Soup

drizzled with lime crème fraîche and sprinkled with fried leek confetti

Oxtail Soup en Croute

julienned leeks and seasonal vegetables topped with a light pastry crown

PASTA

Spaghetti Alla Carbonara *

bacon, parmesan

Mama's Meat Lasagna

pasta layered with rich meat sauce and creamy parmesan white sauce

MAINS

Oven-Baked Vegetable Tart

phyllo crust, toasted pine nuts, red bell pepper oil

Twice-Baked Goat Cheese Souffle

arugula and pear salad, hazelnut vinaigrette

Wild Alaskan Seared Sockeye Salmon *

smoky lobster cream, arugula, brioche crouton

Grilled Bone-in Chicken Breast

rainbow cauliflower, carrots, asparagus

Rack of Lamb

gratin dauphinois, haricot verts, rosemary jus, mint sauce

Beef Wellington, Truffle-Madeira Demi-Glace *

double-baked potato, sautéed spinach

MAKE THE EVENING EXTRA SPECIAL

Filet Mignon 7oz - MDR *

elegant and tender, with red-skin mashed potatoes and sautéed mushrooms

19

Lobster Tail MDR 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

LIFE'S SWEETEST REWARDS

Princess Love Boat Dream

heart-shaped dessert with layers of chocolate-raspberry mousse and vanilla-raspberry cream on a shortbread cookie base

Lychee Raspberry Rose Mousse

coconut crisp, almond biscuit

Chocolate Tarte

vanilla crème anglaise

Tarte Chocolat

Chocolate tartlet

Iced Cointreau Soufflé

Chocoholic Cheesecake

hazelnut chocolate sauce

Sugar-Free Coconut Cake

raspberry sauce

French Vanilla Bean Crème Brulée

sugar cane crust, lemon madeleines

Create Your Own Sundae

vanilla or chocolate gelato, chef's daily sorbet toppings: strawberry, chocolate, butterscotch, caramel or pineapple whipped cream