



## BRITANNIA RESTAURANT

Dinner  
29th July, 2008

### ROYAL SPA SELECTIONS

Appetizer — Chilled Cantaloupe Soup with Ricotta (V)  
Entrée — Mediterranean Stuffed Chicken Breast with Tomato Salad  
Dessert — Fresh Fruit Tart

### APPETIZERS & SOUPS

Smoked Chicken Carpaccio, Mushroom Salad & Pear Chutney  
Marinated Green Lip Mussels, Red Wine Shallot Mignonette  
Char Sui Pork Spring Roll, BBQ Plum Sauce  
Cream of Asparagus & Celeriac, Truffle Crème Fraiche (v)  
Chilled Cantaloupe Soup with Ricotta (V)

### SALAD

Boston Lettuce, Shaved Red Onions, Black Eye Beans, Cumin Croutons, Lemon Dressing (V)  
Iceberg Chunks, Carrots, Baby Shrimps, Pineapple Chunks, Marie Rose Sauce



*Iced Belvedere Vodka, Poland*

*\$5.50 by the glass*



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### ENTRÉES

Linguni Pasta with Smoked Salmon, Spring Onions, Chives & Russian Vodka  
Fillet of Halibut, Fricasse of Summer Vegetables & Champagne Beurre Blanc  
Broiled Berkshire Veal Cutlet, Herb Mash, Creamed Spinach, Wild Mushroom & Port Jus  
Roasted Venison Loin, Poached Pear, Gin Juniper Sauce  
Eggplant, Ricotta & Spinach Lasagna, Shaved Parmesan (V)

 NV	<i>Rondel Rose, Cava, Spain</i>	<i>\$28.00 per bottle</i>
2004	<i>Barossa Valley Estate, Ebenezer Shiraz, Australia</i>	<i>\$66.00 per bottle</i>

### DESSERTS

Tiramisu  
Vanilla Profiteroles with Chocolate Sauce  
Warm Apple & Rhubarb Pie, Vanilla Ice Cream  
Sugar Free - Angel Food Cake with Strawberry Compote  
Butter Pecan and Chocolate Ice Cream with Vanilla Frozen Yoghurt  
Cheese Selection with Caprice Des Deux, Saint Paulin, Pepper Boursin and Gloucester

	<i>Calvados, Normandy, France</i>	<i>\$6.25 by the glass</i>
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(V) Indicates dishes suitable for Vegetarians

 Indicates a Chief Sommelier Selection