

Queens Grill

Dinner

ROYAL SPA SELECTIONS

Tuna Carpaccio

Mahi Mahi with Shiitake Mushrooms

Apple Strudel



APPETIZERS & SOUPS

Lobster Bisque with Tarragon Cream

Chicken Consommé with Julienne of Vegetables Royal

Chilled Blueberry Bisque with Ginger and Gin



SALAD

Iceberg Lettuce, Marmendasie Tomato, Russian Dressing

Romaine Lettuce & Feta Cheese Salad, Apple Sherry Dressing (v)

Queens Grill

ENTRÉES

Lobster Newberg, with Truffle Scented Pilaf Rice

Beef Wellington, Pommes Dauphine and Perigourdine Sauce

Basil and Mushroom Risotto, Roquefort Cream (v)

Glace Carrots, Asparagus Hollandaise, Cauliflower Polonaise

Baked Rattes Potatoes, Parsley New Potatoes, Creamed Potatoes



DESSERTS

White Chocolate Soufflé, Praline Sauce

Sugar Free, Apricot Mascarpone Mousse

Chocolate, Vanilla & Strawberry Ice Creams

(v) Indicates dishes suitable for Vegetarians