

## QUEENS GRILL

Dinner

### ROYAL SPA SELECTIONS

Appetizer — Chicken Consommé with Herbed Quenelles  
Entrée — Duck Breast with Fig Butter, Port Wine Glaze & Roasted Butternut Squash  
Dessert — Lemon Blackberry Tart

### APPETIZERS & SOUPS

Moroccan Spiced Ahi Tuna Loin, Olive Tapenade & Cherry Tomatoes  
Parma Ham, Melon & Avocado Pear, Tossed Herb Salad  
Steamed Fresh Black Mussels, White Wine, Parsley Cream Sauce  
Cream of Garden Vegetables, Parmesan Croutons (V)  
Chicken Consommé with Herbed Quenelles  
Chilled Celeriac & Apple Soup (V)

### SALAD

Green Oak Leaf & Boston Salad, Olivetti Tomatoes, Red Radishes, Sherry Vinaigrette (V)  
Frisee & Curly Endive, Smoked Chicken & Roasted Peaches, Stilton Dressing

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### ENTRÉES

Pan-seared Fresh Cod, Parmesan Mash & Pommery Mustard Sauce  
Thai Marinated Grilled Prawns, Spun Cucumber Salad, Mint & Lime Dressing  
Grilled Pork Chop, Wild Mushroom Ragout, Scallion Potatoes and Morel Sauce  
Tournedos au Poivre  
Vegetable & Bean Chili Taco Shells, Steamed Rice (V)

### DESSERTS

White Chocolate & Raspberry Parfait, Berry Coulis  
Amaretto Crème Brulee  
Warm Apple Strudel with Brandy Sauce  
Fresh Peach Tart Tatin, Cinnamon Parfait  
Sugar Free - Fresh Rhubarb Pie with Vanilla Sauce  
Chocolate & Vanilla Ice Cream with Strawberry Frozen Yoghurt  
A Selection of International Cheeses from the Cheese Trolley is Served Tableside

(V) Indicates dishes suitable for Vegetarians