

PRINCESS GRILL RESTAURANT



QUEEN ELIZABETH 2

CUNARD

Mediterranean Adventure - En Route to Cagliari
Wednesday 28th September 2005

SIMPLICITY

With today's changing lifestyles and the quest for healthier living through increased nutritional awareness, we at Cunard, bring you a daily selection of dishes, that reflect these needs. These dishes, although low in cholesterol, salt and fat, are high in flavour.

Celery Crudities with Greek Tzatziki Dip



Chicken Broth with Vegetables



Boston Lettuce with Your Choice of Fat Free Dressing
Ranch, Blue Cheese, Caesar, Thousand Island, Italian and French Dressing



Pan-fried fillet of Cod Fish with Tangy Curry Sauce
Broccoli Rose, Buttered Carrot Diamonds and Coriander Basmati Rice



Sugar-Free Strawberry Yogurt Charlotte on Mango Sauce

A Selection of Steamed Vegetables and Baked Potatoes are always available

A LA CARTE

Smoked Halibut Rose with Washabi Horseradish Cream
Thinly Sliced Parma Ham with Seasonal Melon
Caesar Salad with Croutons and Parmesan Shavings
Baked Fillet of Norwegian Salmon
Crisp Chicken Breast with Rosemary
Reindeer Cutlet with Prune filled Apple and Cranberry Game Sauce
Grilled Lamb Chops with Lemmon Pepper Butter, Home-made Potato Chips

*All dishes may be ordered with your choice of French Fries, Boiled Potatoes,
Baked Potato, Mashed Potatoes, Rice and Vegetables of the Day*

Cristian Wastl
Chef de Cuisine

Peter Convery
Chief Sommelier

Ico Pranic
Maitre D' Hotel

DINNER

APPETIZERS

Sampler of Smoked and Cured Fish with Classical Garnish
Sliced Seared Pheasant Breast on Marinated Mushrooms and Radicchio
Poached Scallop Ceviche with Fresh Cilantro and Lime
Crab Meat and Wild Mushroom Cheese Cake with Scallions and Red Pepper Coulis

SOUPS

Italian Style Tuscany Bean Soup with Crostinis
Russian Beef Borscht with Sour Cream
Chilled Mexican Avocado Soup with Cayenne Toast

SALADS

Radicchio and Oak Leaf Lettuce with Dried Fruit
Diced Greek Salad with Feta and Kalamata Olives

ENTRÉES

Tortellini di Carne alla Panna Rosa
Meat Filled Italian Pasta with Creamy Tomato Sauce
Pan-fried fillet of Cod Fish with Tangy Curry Sauce
Broccoli Rose, Buttered Carrot Diamonds and Coriander Basmati Rice
Creole Seafood Jambalaya with Chirozo Sausage
Roasted Capon with Chipolata, Bacon and Madeira Jus
Onion Mashed Potatoes, Cauliflower "Polonaise" and Green Asparagus
Entrecôte Double "a la Mode du Chef"
Grilled Marinated Double Cut Striploin Carved on a Herb Crouton
Served with a Bouquet of Fresh Vegetables, Pont Neuf Potato and Burgundy Glaze

VEGETARIAN

Polenta Cake with Sun-dried Tomato on Wild Mushroom Sauce
Gratinated with Mozzarella Cheese



YOUR SOMMELIER RECOMMENDS

2001	<i>Shafer Chardonnay, Napa Valley</i>	\$54.00
1999	<i>E.Guigal, Cote-Rotie, "Brune & Blonde", Rhone</i>	\$72.00