

Dinner

Starters

Assorted Chinese Dumplings

sweet chili sauce, fresh cilantro

Potato Mascarpone Flan

aromatic herbs, shallots, coarse pepper, cheese fondue



Watermelon Tofu Salad

fresh mint, pumpkin seeds and oil

Beef and Barley Soup

pearled barley, braised beef, root vegetables

Entrées

Pappardelle with Duck Ragout

roasted duck, juniper berries, white wine, sage

Shrimp Risotto

carabinieri rice, Mediterranean shrimp, white fish reduction, cherry tomatoes, shrimp bisque

Seared Diver Scallops with Ginger Lime Butter Sauce*

diced tomatoes, chervil, broccoli florets, vegetable jasmine pilaf rice

Slow-cooked Lamb Shank, Chianti Wine Sauce

garlic chive mashed potatoes, minted parsnips and carrots



Chef's Indian Vegetarian

today's curated lentil and vegetable selection

Classic Favorites

Grilled or Steamed Fillet of Salmon*

garden vegetables, hollandaise sauce

Broiled Beef Filet Mignon*

thyme-roasted vegetables, natural jus

Grilled Chicken Breast

lemon oil, roasted vegetables, green asparagus

Sauces for your Steak

Madeira sauce, green peppercorn sauce, creamy mushroom-mustard sauce

Baked Just for You

Every day a different selection of fresh-baked bread

Six-grain rolls topped with assorted seeds - Country white rolls - Green olive focaccia - Grissini

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

If you require a special diet please ask our Restaurant Manager one day in advance.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Desserts

International Cheese Selection from the Trolley
fruit and vegetable preserves, jellies, honey, dried and fresh fruit

Chocolate Duo Cake
dark and white Bavarian cream, Sacher biscuit

Tarte Tatin
confit apple, butter caramel, mascarpone crème fleurette

Tiramisù
mascarpone cream, ladyfinger biscuits dipped in coffee and bitter cocoa powder

Grandma's Chocolate Cake
with layers of dulce de leche and chocolate fudge

New York Cheesecake
strawberry compote

  **Chocolate Fudge Cake**
strawberry compote

Selection of Ice Cream and Fruit Sorbets
ask your waiter about our daily selection

 **Ice Cream**
ask your waiter for our daily selection

Petits Fours

Deliciously Healthy



Did you know?

Just a few grams of turmeric per day either in the form of powder, crushed root or fresh root can provide enough nutrients to help you avoid anemia, neuritis, memory disorders and offer protection against cancers, infectious diseases, high blood pressure, and strokes. It is also a natural food preservative. The paste is used to marinate fish, chicken and meat and enhances shelf life. It also offsets the smell of fish. In India, the sun dried roots are mixed with other spices such as curry leaves, peppers, etc., and are then gently roasted and ground to prepare masala curry powder.

Herbed Gravlax Salmon*
three-day cured salmon, potato patty, sour cream, salmon roe, honey mustard dressing

Indian Butter Chicken
cumin basmati rice pilaf, crispy pappadum bread, raita sauce

 **Fresh Fruit Plate**



Vegetarian



Vegan



No Sugar Added