Lotus Spa dishes are designed to provide harmony of the mind, body and spirit. These dishes reflect the perfect balance of nutrition and flavor.
Il Pastaio

Carbonara Style Rigatoni with Pancetta, Egg and Cream

Spinach Fettuccine and Mushrooms in Garlic-Tomato Sauce

Super Salad, Gourmet Sandwich & Large Plates

Chicken Cobb Salad
Bacon, Avocado, Tomato and Blue Cheese Crumbles on Iceberg Lettuce, French Vinaigrette

Philly Steak Sandwich on Toasted French Baguette
Smothered Onions and Cheddar Cheese Melt, Crisp Fries

Red Snapper on Bell Pepper Puree
Succotash and Roasted Potatoes

Chicken and Potato Curry
Basmati Rice, Raisins and Almonds, Condiments

London Mixed Grill
Beef Medallion, Veal Kidney, Lamb Chop, English Banger, Green Beans and Shoestring Potatoes

Vegetarian Burrito with Char-Broiled Vegetables and Red Kidney Beans
Guacamole, Mexican Salsa

Desserts, Cheese & Fruit

Fresh Fruit Tartlet
Chantilly Foam

Walnut, Pear and Chocolate Turnover
Vanilla Sauce

Cinnamon Rice Pudding

Ice Cream
Tutti Frutti  Pecan  Cappuccino  Blueberry Frozen Yogurt

Imported & Domestic Cheeses, Crackers and Biscuits
St. Paulin  Jarlsberg  Aged Brie

Ever-Changing, Seasonal Fresh Fruits

If you have any food-related allergies or special dietary requirements, please contact only your Headwaiter or Maitre d’Hôtel
EMERALD PRINCESS

Luncheon

Late-Late Riser

Continental Breakfast
Croissant, Danish Pastries, Butter and Honey or Marmalade

Two Poached Eggs on Wilted Spinach
Mornay Sauce

Starters, Soups & Salad

Grilled Vegetables and Imported Cured Meats, Truffle Oil

Crisp-Fried Calamari, Marinara Dipping Sauce, ½ Lemon

New England Clam Chowder, Oyster Crackers

Cholesterol-Free, Ice-Cold Spanish Gazpacho, Classic Condiments

Shredded Greens and Red Cabbage with Carrots
Selection of Home-Made and Low-Fat Dressings

Fresh Ground Sirloin Burgers & Other Dishes

Hamburger

Cheese Burger

Bacon Burger

½ Pound Each, Traditional Garnish and Crisp Fries

Veggie Burger

Large Plate of French Fries with Mayo and Heinz Tomato Ketchup

Tempting Variations

Soup & Salad

Soup & Sandwich

Soup, Salad & ½ Sandwich

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Il Pastaio

Potato Gnocchi Tossed with Arugula in Creamy Gorgonzola Sauce

Pappardelle Noodles with Chicken and Mushroom Ragout

Super Salad, Gourmet Sandwich & Large Plates

Greek Salad with Feta Cheese and Kalamata Olives

Cucumber and Tomatoes on Cos Lettuce

Lox & Bagel, Make-Your-Own Deli Sandwich

Smoked Salmon, Cream Cheese, Capers and Red Onion

Lemon Sole “Grenobloise” with Mushroom Gratin

Parsley Potatoes

Coq au Vin Braised in Red Wine Sauce “Grand-Mother” Style

Mashed Potatoes, Croutons

Slow-Roasted, Butterflied Leg of Lamb, Minted Lamb Jus

Vegetables, Sautéed Onion Potatoes

Baked Yellow Bell Pepper Stuffed with Aromatic Rice and Raisins

Carrot Puree, Glazed Bok Choy

Desserts, Cheese & Fruit

Chocolate Mud Pie

Chocolate Shavings, Mocha Sauce

Floating Islands in Vanilla Sauce

Caramel Drizzle

Mixed Berry Jello

Ice Cream

Torroncino  Pistachio  Mint Chocolate  Honeydew Frozen Yogurt

Imported & Domestic Cheeses, Crackers and Biscuits

Morbier  Reggiano  Mozzarella

Ever-Changing, Seasonal Fresh Fruits

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Il Pastaio

Sedanini with Vegetables and Mushrooms in Cream Sauce

Maccheroni alla Chitarra with Lamb Ragout and Bell Pepper

Super Salad, Gourmet Sandwich & Large Plates

Seared Salmon Salad with Japanese Vinaigrette over Mixed Greens, Scallions

Gyro Style Pork Sandwich in Pita Pocket
   Apple Compote, Onion Rings, French Fries

Fritto Misto Platter with Shrimp, Scallops, Calamari and Whitefish
   Tartar Sauce, Fried Potatoes, Lemon

Chicken Brunswick Stew with Kernel Corn
   Lima Beans, Cornbread

Milanese Style Ossobuco, Saffron Risotto
   Veal Shank Braised in White Wine, Vegetables and Tomato-Porcini Sauce

Broccoli, Potato and Parmesan Cake
   Cheese Sauce, Garden-Fresh Vegetables

Desserts, Cheese & Fruit

Tapioca Pudding
   Almond Praline and Ladyfinger Cookies

Baba au Rhum
   Baked Yeast Cake Soaked in Myer's Rum

Fruit Sunday Cup

Ice Cream
   Walnut     Chocolate Swirl     Zuppa Inglese     Mango Frozen Yogurt

Imported & Domestic Cheeses, Crackers and Biscuits
   Esrom Danish     Gorgonzola     Provolone

Ever-Changing, Seasonal Fresh Fruits

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Luncheon

Late-Late Riser
Continental Breakfast
Croissant, Danish Pastries, Butter and Honey or Marmalade

Frittata with Mushrooms
Provolone, Italian Sausage, Polenta and Herbed Focaccia

Starters, Soups & Salad

Air-Cured Bresaola with Olive Oil, Parmesan Streams

Fried Mozzarella Sticks with Marinara Dipping Sauce

Root Vegetables and Shiitake Mushrooms in Clarified Fish Broth, Chives

Cock-A-Leekie, Traditional Scottish Chicken Rice Soup with Leek Julienne

Boston Lettuce with Artichoke and Palm Hearts
Selection of Home-Made and Low-Fat Dressings

Fresh Ground Sirloin Burgers & Other Dishes

Hamburger

Cheese Burger

Bacon Burger

½ Pound Each, Traditional Garnish and Crisp Fries

Veggie Burger

Large Plate of French Fries with Mayo and Heinz Tomato Ketchup

Tempting Variations

Soup & Salad

Soup & Sandwich

Soup, Salad & ½ Sandwich

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Lasagne Bolognese
Minced Beef and Cream Sauce

Spaghetti Aglio, Olio e Peperoncino
Garlic, Parsley, Extra Virgin Olive Oil and Chili Flakes

Super Salad, Gourmet Sandwich & Large Plates

Spicy Andouille Sausage and Red Skin Potato Salad
Celery Hearts and Pommery Mustard Dressing

Horseradish Roastbeef Special in Sourdough Roll
Country-Style Dijon Mustard, French Fries

River Trout in Brown Butter and Sage
Haricots Verts, Roasted Bell Peppers, Parsley New Potatoes

Roasted Rabbit Roulade with Pan Gravy
Grilled Pear, Napa Cabbage, Roast Potatoes

Madras Style Lamb and Potato Curry in Coconut Cream
Basmati Rice, Condiments

Potato Latkes with Sour Cream Topping
Apple Compote

Desserts, Cheese & Fruit

Chocolate Marquise Terrine
Coffee Anglaise

Baked Apple in Puff Pastry
Warm Vanilla Sauce

Orange Jello

Ice Cream
Raspberry  Strawberry Daiquiri  Stracciatella  Honey-Vanilla Frozen Yogurt

Imported & Domestic Cheeses, Crackers and Biscuits
Sage Derby  Camembert  Muenster

Ever-Changing, Seasonal Fresh Fruits

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