

Starters

ARUGULA AND RADICCHIO SALAD

shaved roasted cauliflower chips, pomegranate seeds, prosciutto and crumbled goat cheese in a sherry vinaigrette

SHRIMP CEVICHE*

lime-marinated shrimp tossed with cucumber, avocado, radish, red onions, cilantro and serrano chilies

SEAFOOD CAKE

deep-fried until golden brown, with shredded carrots, radishes, bean sprouts, bell peppers and garlic mayonnaise

ROASTED POBLANO PEPPER SOUP

rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

classics

BAKED FRENCH ONION SOUP

savory beef broth with onions and herb croûtons baked with Gruyère cheese

CAESAR SALAD

romaine, garlic croûtons, Parmesan, creamy Caesar dressing

SHRIMP COCKTAIL

chilled shrimp, horseradish cocktail sauce, fresh lemon

ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

GARDEN SALAD

fresh lettuce, tomatoes, cucumber, onion, house vinaigrette

ARTISAN CHEESE PLATE

assorted cheeses, fig and date chutney, dried fruit bread

Premium Selections

Served with seasonal vegetables, and your choice of baked potato, mashed potatoes or rice

*An 18% gratuity will be added for certain parties or dinners. VAT may apply for certain parts of itineraries.

 no sugar added

Main Courses

PAN-SEARED SOLE

flaky white fish served with jasmine rice, broccoli, cherry tomatoes and a fragrant anise-garlic-butter sauce

CHICKEN PARMESAN

breaded chicken breast topped with marinara sauce and melted mozzarella cheese, served over al dente spaghetti

BRAISED BEEF SHORT RIB

succulent beef short rib braised in a cabernet reduction, served with roasted root vegetables and mashed potatoes

GRILLED PORK CHOP

served with aromatic jasmine rice, snow peas and garnished with black sesame seeds

WILD MUSHROOM RISOTTO

hearty arborio rice cooked with wild mushrooms, mascarpone cheese and cream

classics

HERB-CRUSTED SALMON*

pan-seared with horseradish, celery root purée, snow peas, grape tomatoes and a lemon-butter sauce

ROASTED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots and spinach, and a savory thyme jus

NEW YORK STRIP STEAK*

prepared to order with choice of herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese and fresh basil

Desserts

MISSISSIPPI MUD PIE

chocolate filling on an Oreo® cookie crust, whipped cream and shaved chocolate

LEMON CURD TARTLET

creamy lemon curd topped with torched meringue and a chocolate curl

DARK CHOCOLATE CUSTARD

topped with fresh raspberries and mint

classics

CRÈME BRÛLÉE

rich vanilla custard topped with caramelized sugar

APPLE BLOSSOM À LA MODE

warm apple tart served with vanilla ice cream and caramel sauce

ROYAL CHEESECAKE

velvety cheesecake garnished with glazed strawberries

ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and decadent chocolate mousse

SEASONAL FRUIT MEDLEY

a selection of fresh hand-cut fruit

ICE CREAM

choice of vanilla, strawberry or chocolate
no-sugar-added ice cream is also available

WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95*

CHOPS GRILLE FILET MIGNON*

roasted beef tenderloin with your selection of sauce \$16.95*

SURF & TURF*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95*

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleries are not food-allergen-free environments. For further allergen information, please ask your waiter.

To view our menus, scan and tap the link on your screen

