

Starters

ROASTED BEETS AND ORANGE SALAD

roasted beets tossed with orange segments, watercress, toasted almonds, ricotta and mint with a red wine vinaigrette

SALMON GRAVLAX*

cured Atlantic salmon with thinly-sliced cucumber, onions, tomatoes, lemon, capers and honey-mustard dressing

CRISPY COCONUT SHRIMP

breaded coconut shrimp with a pineapple-red-onion slaw and sweet chili dipping sauce

LENTIL SOUP

hearty lentils cooked in a San Marzano tomato base with fragrant rosemary and extra virgin olive oil

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

ESCAIGOTS 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 potatoes, mashed potatoes or rice

*An 18% gratuity will be added for certain parties or dinners. V&T may apply for certain parties or dinners.

 no sugar added

Main Courses

CLASSIC FISH AND CHIPS

deep-fried tempura-battered Atlantic cod served alongside thick-cut fried potatoes, coleslaw and tartar sauce

ROASTED TURKEY

juicy roasted turkey served alongside mashed sweet potatoes, apple-bread stuffing, sautéed corn and rich cider gravy

AGED PRIME RIB OF BEEF*

slow-roasted boneless beef ribeye with crispy potato croquette, broccoli and horseradish au jus

BRAISED LAMB SHANK

served with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

CHEESE TORTELLONI

cheese-filled pasta in a rich cream sauce topped with **grated** Parmigiano-Reggiano and fresh parsley

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

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*

WHOLE MAINE LOBSTER

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

*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.

Desserts

DARK CHOCOLATE BROWNIE

caramel sauce, torched meringue

SUMMER FRUIT PAYLOVA

baked meringue, lemon cream, macerated fresh berries

PROFITEROLES

puff pastries filled with sweet pastry cream, toasted almonds, chocolate glaze

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*

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

