

## Starters

### SMOKED POTATO SOUP

topped with crispy garlic, Spanish chorizo and fragrant thyme oil

### ICEBERG WEDGE

fresh iceberg lettuce, tomatoes and crispy applewood-smoked bacon drizzled with blue cheese dressing

### SMOKED SALMON SALAD

poached peaches, tarragon and arugula with raspberry vinaigrette

*classics*

### MOZZARELLA STICKS

mozzarella cheese coated with crispy garlic-seasoned panko breading, served with a zesty marinara dipping sauce

### CAESAR SALAD

crisp romaine lettuce, garlic croutons, Parmesan, creamy Caesar dressing and your choice of chicken or shrimp

*available as a starter or entrée*

## Main Courses

### ROASTED ATLANTIC COD

roasted cauliflower, sautéed spinach, toasted pine nuts, caper vinaigrette

### MEDITERRANEAN LAMB PITA

grilled lamb, olives, feta, garlic and tomatoes in a grilled pita, served with Greek salad

### BBQ PULLED PORK SANDWICH

smoked low and slow, served on a brioche bun with fresh coleslaw and fries

### BUTTERNUT SQUASH RISOTTO

creamy arborio rice with roasted butternut squash finished with sage and brown butter

*classics*

### SPAGHETTI BOLOGNESE

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

### ROYAL CHICKEN SANDWICH

cajun spice fried chicken served on a brioche bun topped with avocado, fried onions and grilled vine-ripened tomatoes, served with English mustard, spicy mayonnaise and french fries

### STEAK FRITES\*

grilled sirloin topped with creamy béarnaise sauce and served with crispy truffle fries

## Desserts

### ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and decadent chocolate mousse

### KEY LIME PIE

tangy key lime custard in a brown butter graham cracker crust

### COCONUT LAYER CAKE 🌴

coconut sponge cake, coconut whipped cream and raspberry sauce

*classics*

### SEASONAL FRUIT MEDLEY

a selection of fresh hand-cut fruit

### ICE CREAM

vanilla, strawberry or chocolate

*no sugar added ice cream is also available*

🌿 no sugar added

\*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.

An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

To view our menus,  
scan and tap the link  
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