

## Starters

### DUCK TERRINE

duck paté with pickled baby vegetables, apricot chutney and toasted sourdough bread

### EGGPLANT AND KALAMATA OLIVE TARTARE

marinated spiced eggplant with red peppers, served with red pepper hummus, kalamata olives and garlic bread

### SEAFOOD PUFF PASTRY

flaky seafood pastry with a lobster-cream sauce

### BAKED POTATO SOUP

rich and creamy, served with cheddar cheese, bacon, sour cream and fresh chives

### *dassies*

### 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

## Main Courses

### MOROCCAN SPICED ANI TUNA\*

grilled tuna steak served over mint couscous, sautéed spinach and tequila peppers, topped with a yogurt vinaigrette

### LASAGNA AL FORNO

layers of lasagna pasta, beef ragout, marinara sauce, and ricotta and mozzarella cheeses

### BEEF STROGANOFF

classic Russian dish of tender beef strips in a paprika-mushroom sauce, served atop al dente linguine pasta

### MOJO MARINATED GRILLED PORK CHOP

bone-in pork loin marinated in a savory citrus sauce, paired with sweet potatoes, broccoli and a cumin-citrus reduction

### GREEK VEGETARIAN MOUSAKA

chunky tomatoes, potatoes, onions and melted feta cheese, and a fresh salad with fragrant oregano

### *dassies*

### 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

### BANANAS FOSTER

sautéed bananas topped with vanilla ice cream and caramel sauce

### TRADITIONAL ENGLISH TRIFLE

layers of sherry-soaked sponge cake, fruit, vanilla custard and whipped cream

### COCONUT LAYER CAKE ☐

coconut sponge cake, coconut whipped cream and raspberry sauce

### *dassies*

### 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*

## Premium Selections

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

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

☐ no sugar added

### WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95<sup>1</sup>

### CHOPS GRILLE FILET MIGNON\*

roasted beef tenderloin with your selection of sauce \$16.95<sup>1</sup>

### SURF & TURF\*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95<sup>1</sup>

\*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.

<sup>1</sup>For further allergen information, please ask your waiter.