

Starters

SHRIMP AND POTATO SALAD

citrus-marinated shrimp and sliced fingerling potatoes with herbs and cilantro oil

INSALATA CAPRESE

sliced Roma tomatoes and fresh mozzarella drizzled with extra virgin olive oil, basil chiffonade and a balsamic reduction

VIDALIA ONION TART

flakey pastry baked with whipped eggs, cream, smoked bacon and Parmesan cheese, served over creamy leeks

MINESTRONE

a classic Italian soup—diced sautéed vegetables and macaroni pasta cooked in a savory tomato base

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 parts or dinners. VAT may apply for certain parts or itineraries.

 no sugar added

Main Courses

PAN-SEARED BARRAMUNDI

seared Asian sea bass served atop green beans, squash and fava beans, with a creamy black truffle sauce

BROILED LOBSTER TAIL

served with melted butter, a baked potato and tender seasonal vegetables

LEMON AND HARISSA ROASTED CHICKEN

marinated in lemon and a North African chili paste, served with sweet potatoes, snow peas and a creamy tahini dressing

ROASTED BEEF TENDERLOIN*

paired with creamy potato gratin, broccoli, carrots and a rich brandy-peppercorn sauce

EGGPLANT PARMESAN

crispy breaded eggplant topped with melted mozzarella cheese, ratatouille and marinara sauce

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 or dietary needs. Royal Caribbean International's galleries are not food-allergen-free environments. For further allergen information, please ask your waiter.

Desserts

MOLTEN CHOCOLATE CAKE

served hot with vanilla ice cream and caramel sauce

BAKED ALASKA

Neapolitan ice cream wrapped in sponge cake and torched meringue

PINEAPPLE SUNSHINE CAKE ☑

light and fluffy pineapple cake with a sweet whipped cream frosting

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

