

# THE URBAN GARDEN Martini

Grey Goose Vodka, cucumber,  
basil, lemongrass

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\$13<sup>1</sup>

<sup>1</sup>An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

\*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 galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

# Appetizers

## Roasted Organic Beet Salad

Goat cheese, crispy beets,  
prosciutto, candied walnuts,  
Champagne vinaigrette

## Sunchoke Velouté

Black truffle, shallots,  
thyme, tumeric

## Caesar Salad

Romaine lettuce, parmesan  
cheese, anchovies

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## Roasted Spiced Pumpkin Bisque

Crème fraîche,  
sourdough croûtons,  
applewood smoked bacon

## Seared Honey Glazed Scallops

Red peppers and chorizo  
stew, orange sauce

## Crispy Berkshire Pork Belly

Parsnip purée, apple and  
watermelon radish slaw,  
port wine reduction

## Braised Short Rib

Creamy mascarpone polenta,  
roasted heirloom carrots,  
crispy onion, natural jus

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Made Tableside

# Entrées

## Pan-seared Halibut

Warm potato salad, mesclun leaves, saffron and truffle hollandaise

## Seared Venison Loin\*

Celery root purée, turnips, brussels sprouts, chocolate-port wine sauce

## Duck Duo\*

Seared breast and crispy leg, pearl onions, poached pear, fava beans, brussels sprouts

## Cauliflower Steak

Greek yogurt, garlic confit, pumpkin seeds and thyme

## Pan-seared Veal Medallions\*

Potato mash, organic vegetables, Madeira sauce

## Lamb Wellington\*

Crispy puff pastry, butternut squash, sautéed spinach, garlic jus

## Lobster Thermidor\*

Cognac cream, tarragon and parmesan cheese

## Roasted Tenderloin of Beef for Two\*

Carved tableside, served with truffle potato purée, chips, local baby vegetables, black garlic, and selection of bearnaise and Bordelaise sauce

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# Cheeses & Desserts

## Artisanal Cheese Selection

Served with dried fruit and homemade bread

## Fried Cheesecake

Nutella, whipped cream, caramelized popcorn

## Peanut Butter Chocolate Tart

Caramelized walnuts, blackcurrant sorbet

## Hazelnut Passion Fruit Bar

Lime gel, yuzu mango sorbet