

## Starters

### DUCK TERRINE

duck liver pâté with pickled baby vegetables, whole grain mustard, 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 puff pastry filled with seafood in a lobster-cream sauce, finished with crème fraîche and chives

### BAKED POTATO SOUP

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

### *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 BOURGIGNONNE

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 ports or itineraries. VAT may apply for certain ports or itineraries.

 no sugar added

## Main Courses

### MOROCCAN SPICED AHI TUNA\*

seared tuna steak served over mint couscous, with sautéed spinach, bell pepper coulis, yogurt vinaigrette

### LASAGNA AL FORNO

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

### CLASSIC BEEF STROGANOFF

Russian dish of tender beef in a paprika-mushroom sauce over linguine pasta with pickles, crispy beets and sour cream

### 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 MOUSSAKA

grilled eggplant, tomatoes, potatoes and onions baked with a breadcrumb and cheese topping, oregano-feta crumble

### *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, baked potato, sautéed vegetables

### 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\*

## 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

### *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

### 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.