

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
on your screen

