

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 \$29.95¹

CHOPS GRILLE FILET MIGNON*

roasted beef tenderloin with your selection of sauce \$16.95¹

SURF & TURF*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95¹

*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.