

## Starters

### ARUGULA AND RADICCHIO SALAD

shaved roasted cauliflower chips, pomegranate seeds, prosciutto and crumbled goat cheese in a sherry vinaigrette

### SHRIMP CEVICHE\*

lime-marinated shrimp tossed with cucumber, avocado, radish, red onions, cilantro and serrano chilies

### SEAFOOD CAKE

deep-fried until golden brown, with shredded carrots, radishes, bean sprouts, bell peppers and garlic mayonnaise

### ROASTED POBLANO PEPPER SOUP

rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

*classics* .....

### BAKED FRENCH ONION SOUP

savory beef broth with onions and herb croutons baked with Gruyère cheese

### CAESAR SALAD

romaine, garlic croutons, 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 ports or diners. VAT may apply for certain ports or itineraries.

 no sugar added

## Main Courses

### PAN-SEARED SOLE

flaky white fish served with jasmine rice, broccoli, cherry tomatoes and a fragrant anise-garlic-butter sauce

### CHICKEN PARMESAN

breaded chicken breast topped with marinara sauce and melted mozzarella cheese, served over al dente spaghetti

### BRAISED BEEF SHORT RIB

succulent beef short rib braised in a cabernet reduction, served with roasted root vegetables and mashed potatoes

### GRILLED PORK CHOP

served with aromatic jasmine rice, snow peas and garnished with black sesame seeds

### WILD MUSHROOM RISOTTO

hearty arborio rice cooked with wild mushrooms, mascarpone cheese and cream

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

## Desserts

### MISSISSIPPI MUD PIE

chocolate filling on an Oreo® cookie crust, whipped cream and shaved chocolate

### LEMON CURD TARTLET

creamy lemon curd topped with torched meringue and a chocolate curl

### DARK CHOCOLATE CUSTARD

topped with fresh raspberries and mint

*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

