

## Starters

### ROASTED BEETS AND ORANGE SALAD

roasted beets tossed with orange segments, watercress, toasted almonds, ricotta and mint with a red wine vinaigrette

### SALMON GRAVLAX\*

cured Atlantic salmon with thinly-sliced cucumber, onions, tomatoes, lemon, capers and honey-mustard dressing

### CRISPY COCONUT SHRIMP

breaded coconut shrimp with a pineapple-red-onion slaw and sweet chili dipping sauce

### LENTIL SOUP

hearty lentils cooked in a San Marzano tomato base with fragrant rosemary and extra virgin olive oil

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

 no sugar added

## Main Courses

### CLASSIC FISH AND CHIPS

deep-fried tempura-battered Atlantic cod served alongside thick-cut fried potatoes, coleslaw and tartar sauce

### ROASTED TURKEY

juicy roasted turkey served alongside mashed sweet potatoes, apple-bread stuffing, sautéed corn and rich cider gravy

### AGED PRIME RIB OF BEEF\*

slow-roasted boneless beef ribeye with crispy potato croquette, broccoli and horseradish au jus

### BRAISED LAMB SHANK

served with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

### CHEESE TORTELLONI

cheese-filled pasta in a rich cream sauce topped with grated Parmigiano-Reggiano and fresh parsley

### *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

### WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95†

### 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

**DARK CHOCOLATE BROWNIE**  
caramel sauce, torched meringue

### SUMMER FRUIT PAYLOVA

baked meringue, lemon cream, macerated fresh berries

### PROFITEROLES

puff pastries filled with sweet pastry cream, toasted almonds, chocolate glaze

### *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

\*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.