



BON VOYAGE

CHEF'S RECOMMENDATION

MEDITERRANEAN TAPAS MEDLEY

a spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

BRAISED LAMB

fork tender braised lamb with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

CREMA CATALANA

smooth and rich Spanish-style custard topped with a crackly caramelized sugar topping

STARTERS

MEDITERRANEAN TAPAS MEDLEY

a spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

PAN-SEARED ASPARAGUS

jumbo green asparagus with creamy white bean hummus and a hazelnut-basil pesto drizzle

CHILLED SHRIMP COCKTAIL

tender shrimp, classic horseradish cocktail sauce, fresh lemon

BAKED FRENCH ONION SOUP

savory beef broth with caramelized onions and herb croûtons coated with melted Gruyère and Parmesan cheeses

CLASSIC CAESAR SALAD

crisp romaine, garlic croûtons, Parmesan, creamy Caesar dressing

SEAFOOD CAKE

panko breaded and deep-fried until golden brown, with mango-carrot slaw and a spicy garlic mayonnaise

MAIN COURSES

PECAN CRUSTED SALMON*

roasted salmon under a crunchy creole pecan crust with warm potatoes in a light horseradish scallion crema

AUTUMN TURKEY DINNER

juicy roasted turkey over mashed sweet potatoes, apple stuffing with toasted walnuts, sautéed corn and rich cider gravy

(Grilled chicken breast available upon request)

BRAISED LAMB

fork tender braised lamb with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

GRILLED

MEDITERRANEAN STEAK*

prepared to order with garlic potato wedges, tender roasted vegetables and a classic chimichurri sauce

SPAGHETTI

BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

VEGETABLE

GREEK MOUSSAKA

layers of grilled eggplant, Roma tomatoes and tender potatoes and onions, topped with panko breadcrumbs and served with oregano-tomato salsa

CHICKEN CHETTINAD

classic Indian dish of chicken marinated in a spicy coconut-masala sauce, served with jasmine rice, papadum, roti and raita

(roti, vegetable and raita available upon request)

DESSERTS

WARM APPLE COBBLER

sweet crumble over cinnamon-dusted apples served with vanilla ice cream

CREMA CATALANA

smooth and rich Spanish-style custard topped with a crackly caramelized sugar topping

DARK CHOCOLATE BROWNIE

rich cocoa brownie, sweet whipped cream, caramel popcorn and a caramel drizzle

LAYERED PEACH TRIFLE

layers of soaked sponge cake, sweet peaches, whipped cream and a strawberry-lime sauce

CHOCOLATE CHERRY TART

vanilla tart shell with rich dark chocolate ganache and cherry filling, sweet whipped cream and lemon zest

ICE CREAM

choice of vanilla, strawberry or chocolate

(ice cream and dessert available upon request)

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL

broiled lobster tail with melted butter \$16.99*

CHOPS GRILLE FILET MIGNON*

grilled beef tenderloin with your selection of sauce \$19.99*

SURF AND TURF*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99*

* Royal Classic ** No Sugar Added *** Vegan

Requests for items that are not featured on this menu can only be accommodated for allergies or dietary restrictions.

Royal Caribbean International ships are not food-allergen-free environments. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. **No 10% gratuity will be added for certain ports or itineraries. ***Not apply for certain ports or itineraries.