



# A TASTE OF THE CARIBBEAN

## CHEF'S RECOMMENDATION

### CRISPY COCONUT JUMBO SHRIMP

breaded coconut shrimp with a tangy pineapple celeriac slaw and sweet chili dipping sauce

### JERK SEASONED PORK CHOP

tender marinated pork chop with rice and beans, sweet plantains, Jamaican fried dumplings

### PINEAPPLE SUNSHINE CAKE

light and fluffy pineapple cake with a sweet whipped cream frosting

## STARTERS

### MAPLE-SOY TOFU AND AVOCADO SALAD

chilled marinated tofu tossed with plump grape tomatoes, ripe avocado and toasted white sesame seeds

### GREEN LENTIL SOUP

hearty lentils simmered in a San Marzano tomato base with fragrant rosemary

### 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

### ASIAN-STYLE PORK BAO TACOS

roasted pork belly in a sweet-chili sauce topped with sautéed vegetables and pork crackling in a soft, steamed bun

### CRISPY COCONUT JUMBO SHRIMP

breaded coconut shrimp with a tangy pineapple celeriac slaw and sweet chili dipping sauce

## MAIN COURSES

### GARLIC-HERB BUTTERED TIGER SHRIMP

broiled until golden brown, served with jasmine rice, sautéed seasonal vegetables and a garlicky herb butter

### ROASTED CARIBBEAN CHICKEN

paired with rice and black beans, sweet plantains and Jamaican fried dumplings topped with a pineapple and black bean salsa

### JERK SEASONED PORK CHOP

tender marinated pork chop with rice and beans, sweet plantains, Jamaican fried dumplings

### NEW YORK STRIP STEAK

prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

### PESTO TAGLIATELLE

al dente flat pasta noodles tossed with fresh pesto, cremini mushrooms, sundried tomatoes and Parmesan cheese

### STUFFED GRILLED EGGPLANT

whole wheat couscous with pomegranate seeds and bell peppers layered inside grilled eggplant, with minted cucumber and a spring onion dressing

### RUSTIC CHICKEN KORMA

tender chicken in a creamy, mildly spicy tomato-cashew sauce, basmati rice, roti, crispy papadum, and raita

Indian vegetarian entrée available upon request

## DESSERTS

### PINEAPPLE SUNSHINE CAKE

light and fluffy pineapple cake with a sweet whipped cream frosting

### CARROT CAKE

aromatic with cinnamon, allspice and toasted walnuts and finished with a sweet creamed cheese frosting

### ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and decadent chocolate mousse

### WARM BLUEBERRY COBBLER

sweet oatmeal crumble baked over plump blueberries, paired with vanilla ice cream

### FUDGE BROWNIE

rich chocolate brownie with sweet whipped cream and caramel sauce

### ICE CREAM

choice of vanilla, strawberry or chocolate

no sugar added and vegan ice creams are available

## 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 allergen or dietary restrictions.

Royal Caribbean International galleries are not beach-alongside-free environments. †Carcaring rate or undersubbed meals, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. †An 18% gratuity will be added for certain parties or businesses. VST may apply for certain parties or businesses.