



A TASTE OF FRANCE

CHEF'S RECOMMENDATION

ESCARGOTS À LA BOURGUIGNONNE [Ⓜ]
baked snails in garlic-parsley butter—a true
French delicacy

ROASTED BEEF TENDERLOIN*
roasted and carved with creamy mashed potatoes,
asparagus and a rich peppercorn sauce

CRÈME BRULÉE [Ⓜ]
smooth, rich vanilla custard topped with a crackly
caramelized sugar topping

STARTERS

ICEBERG WEDGE SALAD
chilled iceberg lettuce, tomatoes, crispy bacon and chives
drizzled with blue cheese dressing

CLASSIC CAESAR SALAD [Ⓜ]
crisp romaine, garlic croutons, Parmesan, creamy
Caesar dressing

CREAMY BUTTERNUT SQUASH SOUP [Ⓜ]
roasted harvest squash blended with coconut milk topped with
crisp toasted pumpkin seeds

BAKED FRENCH ONION SOUP [Ⓜ]
savory beef broth with caramelized onions and herb croutons coated
with melted Gruyère and Parmesan cheeses

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CRISPY BUTTERMILK CALAMARI
golden fried squid rings served with a fresh
fennel salad and chipotle-lime aioli

MAIN COURSES

**FRAGRANT
HERB-CRUSTED SALMON*** [Ⓜ]
pan-seared crunchy topping with
horseradish served with celery root
purée, snow peas and a lemon-
butter sauce

CHICKEN CORDON BLEU
breaded chicken breast stuffed with
ham and swiss cheese, served with
creamy mashed potatoes, assorted
vegetables and a gruyère and
Parmesan cheese sauce
Grilled chicken breast available upon request.

CLASSIC BEEF BOURGUIGNON
tender beef stew with pearl onions,
mushrooms and thick-cut bacon in
a red wine demi-glace, served
with white rice

ROASTED BEEF TENDERLOIN*
roasted and carved with creamy
mashed potatoes, asparagus and
a rich peppercorn sauce

SEAFOOD LINGUINE
al dente ribbon pasta tossed with
a Chardonnay cream sauce, sautéed
bay scallops, shrimp and
New Zealand mussels

**SPRING PEA AND
ASPARAGUS RISOTTO** [Ⓜ]
creamy short grain rice in
simmering pea and mint sauce with
jumbo tender asparagus

CURRIED LAMB ROGAN JOSH
tender cut lamb in a spicy fennel-
saffron sauce with basmati rice,
mint chutney, roti and
crispy papadum
Indian vegetarian entrée available upon request.

DESSERTS

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

CRÈME BRULÉE [Ⓜ]
smooth, rich vanilla custard topped with a crackly
caramelized sugar topping

TOASTED ALMOND CREAM PUFFS
light flaky profiteroles, stuffed with sweet cream
and chocolate sauce

CAPPUCCINO CHOCOLATE CAKE [Ⓜ]
rich chocolate sponge cake layered with chocolate ganache,
topped with a whipped coffee and sweet cream foam
dusted with Dutch cocoa

DARK CHOCOLATE CHIP COOKIES [Ⓜ]
homestyle favorite served with fresh raspberries

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 allergies or dietary restrictions.

Royal Caribbean International galleries 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. †An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.