



THE ROYAL NIGHT

CHEF'S RECOMMENDATION

BAKED FRENCH ONION SOUP *
savory beef broth with caramelized onions and herb
croûtons coated with melted Gruyère and
Parmesan cheeses

MAINE LOBSTER TAIL
broiled lobster tail with melted butter
Additional lobster tail available for \$16.99

BAKED ALASKA
layered Neapolitan ice cream wrapped in
sponge cake and torched meringue

STARTERS

BRIGHT CITRUS AVOCADO AND MELON SALAD ®
sweet cantaloupe, ripe avocados, orange segments and figs in a
maple-lime dressing, topped with toasted pine nuts

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

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

VIDALIA ONION TART
sweet onion tart baked with smoked bacon and Parmesan cheese,
served with sautéed peppers and creamed leeks

MAIN COURSES

LEMON-BUTTER BAKED COD
crusted and baked until golden,
served with sautéed spinach,
fluffy citrus rice and a lemon-
butter sauce

CHICKEN MARSALA
chicken breast in a mushroom-
Marsala wine sauce with garlicky
mashed potatoes, sautéed
asparagus and tomatoes
Additional crust available upon request

NEW YORK STRIP STEAK *
prepared to order with choice of
herb butter or green peppercorn
sauce, baked potato,
sautéed vegetables

MAINE LOBSTER TAIL
broiled lobster tail with
melted butter
Additional lobster tail available for \$16.99

**CHEESE
TORTELLINI PASTA**
cheese-filled pasta in a rich
cream sauce topped with
grated Parmigiano-Reggiano
and basil oil

STUFFED RED BELL PEPPER ®
with whole wheat Mediterranean
couscous, fragrant herbs and
sautéed vegetables, hearty
marinara and salsa verde

**SPICY
SHRIMP JALFREZI**
tiger shrimp in a spicy curry with
tomatoes and green peppers,
steamed basmati rice,
roTI, crispy papadum, cilantro
Additional vegetables 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*

® Foyat classic *no sugar added ®vegan

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

Royal Caribbean International cruises are not food allergy-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 to certain ports or to itineraries. VAT may apply for certain ports or itineraries.