

## Starters

### LENTIL SOUP

hearty green lentils blended with seasonal vegetables and rosemary

### HEIRLOOM TOMATO SALAD

fresh tomatoes tossed with toasted croûtons, herb goat cheese and lemon oil

### SHRIMP RISOTTO

creamy arborio rice with aromatic chives and Parmesan

*classics* .....

### MOZZARELLA STICKS

mozzarella cheese coated with crispy garlic-seasoned panko breading, served with a zesty marinara dipping sauce

### CAESAR SALAD

crisp romaine lettuce, garlic croûtons, Parmesan, creamy Caesar dressing and your choice of chicken or shrimp

*available as a starter or entrée*

## Main Courses

### SEAFOOD SANDWICH

fried shrimp, cod and calamari with crisp coleslaw, tartar sauce and pickles on a toasted brioche bun, served with truffled french fries

### FRIED CHICKEN AND WAFFLES

tender chicken fried golden brown, warm homemade waffles and a side of Tabasco®-infused honey

### GRILLED BEEF QUESADILLA

flour tortilla pressed with grilled steak, a Mexican cheese blend and fresh guacamole, served with sour cream and tomato-cilantro salsa

### RICOTTA GNOCCHI

with sautéed spinach and mushrooms in a creamy Gorgonzola sauce

*classics* .....

### SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese and fresh basil

### ROYAL CHICKEN SANDWICH

cajun spice fried chicken served on a brioche bun topped with fried onions and served with English mustard, spicy mayonnaise and french fries

### STEAK FRITES\*

grilled sirloin topped with creamy béarnaise sauce and served with crispy truffle fries

## Desserts

### CREMA CATALANA

dulce de leche custard topped with caramelized sugar

### APPLE BLOSSOM À LA MODE

warm apple tart served with vanilla ice cream and caramel sauce

### WHITE CHOCOLATE MOUSSE

velvety mousse garnished with raspberry coulis and ladyfingers

*classics* .....

### SEASONAL FRUIT MEDLEY

a selection of fresh hand-cut fruit

### ICE CREAM

vanilla, strawberry or chocolate

*no-sugar-added ice cream is also available*

 no sugar added

\*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 galleys are not food-allergen-free environments.

For further allergen information, please ask your waiter.

An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

To view our menus,  
scan and tap the link  
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