

DINE LIKE AN ICON

STARTERS

CAESAR SALAD

crisp romaine tossed with garlic croûtons and Parmesan in creamy Caesar dressing

CREAMY BUTTERNUT SQUASH SOUP (VEGAN)

a silky blend of roasted harvest squash and coconut milk topped with toasted pumpkin seeds

BAKED FRENCH ONION SOUP

savory beef broth with caramelized onions and an herb croûton with melted Gruyère and Parmesan cheeses

ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

CRISPY BUTTERMILK CALAMARI

golden fried rings served with a fresh fennel salad and chipotle-lime aioli

ENTRÉES

HERB-CRUSTED SALMON*

pan-seared with a crunchy horseradish-infused topping, served with celery root purée, sautéed snow peas and a lemon-butter sauce

CHICKEN CORDON BLEU

crispy breaded chicken breast stuffed with ham and Swiss cheese, served with creamy mashed potatoes, seasonal vegetables and a Gruyère Parmesan sauce

ROASTED BEEF TENDERLOIN*

roasted and carved with creamy mashed potatoes, asparagus and a rich peppercorn sauce

SEAFOOD LINGUINE

al dente flat noodle pasta tossed with a Chardonnay cream sauce, shrimp, sautéed bay scallops and New Zealand mussels

SPRING PEA RISOTTO (VEGAN)

creamy short-grain rice in simmering pea and mint sauce with tender jumbo asparagus

MAINE LOBSTER TAIL

with fondant potato, tender asparagus, glazed carrots, and a Champagne beurre blanc

DESSERTS

WARM APPLE COBBLER

sweet caramelized apple filling with a crunchy streusel topping, served with vanilla ice cream

CRÈME BRÛLÉE

smooth, rich vanilla custard topped with a crackly caramelized sugar topping

ICE CREAM

choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

CAPPUCCINO CHOCOLATE CAKE

rich chocolate sponge cake layered with ganache and whipped coffee sweet cream, dusted with Dutch cocoa

DARK CHOCOLATE CHIP COOKIES (VEGAN)

homestyle favorite garnished with chocolate and a fresh, tart raspberry

ARTISAN CHEESE PLATE

an assortment of artisan cheeses paired with fig chutney and seasonal accompaniments

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

Please be aware that food prepared in Royal Caribbean International galleys may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish. Please ask your server about the ingredients used in your meal before ordering. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.