

LUNCH MENU

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

WARM APPLE COBBLER

sweet caramelized apple filling, crunchy streusel topping, vanilla ice cream

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.

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