

A TASTE OF THE CARIBBEAN



CHEF'S RECOMMENDATIONS

CRISPY COCONUT JUMBO SHRIMP

breaded coconut shrimp paired with a tangy pineapple-celeriac slaw and a sweet chili dipping sauce

JERK-SEASONED PORK CHOP

tender marinated pork chop with rice and beans, sweet plantains and Jamaican fried dumplings

PINEAPPLE SUNSHINE CAKE

light and fluffy pineapple cake with a sweet whipped cream frosting

STARTERS

GREEN LENTIL SOUP

hearty lentils and vegetables simmered in a San Marzano tomato base with fragrant rosemary

ASIAN-STYLE PORK BAO TACOS

roasted pork belly in a sweet-chili sauce topped with sautéed vegetables and pork crackling in a soft, steamed bun

BAKED FRENCH ONION SOUP

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

CAESAR SALAD

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

TOFU AND AVOCADO SALAD

marinated tofu, plump grape tomatoes and ripe avocado tossed with a maple-soy dressing and toasted sesame seeds

CRISPY COCONUT JUMBO SHRIMP

breaded coconut shrimp paired with a tangy pineapple-celeriac slaw and a sweet chili dipping sauce

MAIN COURSES

GARLIC-HERB BUTTERED TIGER SHRIMP

broiled until golden brown, served with jasmine rice, sautéed seasonal vegetables and a garlicky herb butter

CARIBBEAN-STYLE CHICKEN

seasoned and roasted, topped with pineapple and black bean salsa, served with rice, black beans, sweet plantains and Jamaican fried dumplings

JERK SEASONED PORK CHOP

tender marinated pork chop with rice and beans, sweet plantains and Jamaican fried dumplings

NEW YORK STRIP STEAK*

grilled seasoned strip steak prepared to order with your choice of herb butter or green peppercorn sauce, served with a baked potato and seasonal vegetables

PESTO TAGLIATELLE

al dente flat noodle pasta tossed with fresh pesto, cremini mushrooms and sundried tomatoes, topped with shaved Parmesan cheese

STUFFED GRILLED EGGPLANT

whole wheat couscous with bell peppers and pomegranate seeds layered inside grilled eggplant with a minted cucumber and spring onion dressing

GRILLED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

RUSTIC CHICKEN KORMA

spiced chicken in a creamy, mildly spicy tomato-cashew sauce, served with basmati rice, raita, roti and crispy papadum
Indian vegetarian entrée 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 \$16.99¹

CHOPS GRILLE FILET MIGNON*

grilled beef tenderloin with your selection of sauce \$19.99¹

SURF AND TURF*

Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99¹

DESSERTS

PINEAPPLE SUNSHINE CAKE

light and fluffy pineapple cake with a sweet whipped cream frosting

CARROT CAKE

layered cinnamon and nutmeg spiced cake with sweet cream cheese frosting and toasted walnuts

ROYAL CHOCOLATE CAKE

layers of dark chocolate cake, dulce de leche and decadent chocolate mousse

ICE CREAM

choice of vanilla, strawberry or chocolate

No-sugar-added and vegan ice creams are available.

WARM BLUEBERRY COBBLER

sweet oatmeal crumble baked over plump blueberries, served with a scoop of vanilla ice cream

CHOCOLATE BROWNIE

rich, dark fudge with sweet whipped cream and a caramel drizzle

ARTISAN CHEESE PLATE

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

Royal classic no sugar added vegan

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.

¹An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.