

BON VOYAGE



CHEF'S RECOMMENDATIONS

MEDITERRANEAN TAPAS MEDLEY

a spread of hummus, chilled tzatziki, classic Greek salad and soft pita bread

BRAISED LAMB

fork-tender braised lamb with creamy garlic mashed potatoes, bean ragoût, sautéed spinach and rosemary-lamb jus

CREMA CATALANA

smooth and rich Spanish-style custard finished with a crackly caramelized sugar topping

STARTERS

MEDITERRANEAN TAPAS MEDLEY

a spread of hummus, chilled tzatziki, classic Greek salad and soft pita bread

PAN-SEARED ASPARAGUS

jumbo green asparagus with creamy white bean hummus, hazelnut-pesto, toasted pumpkin seeds and a drizzle of truffle oil

CHILLED SHRIMP COCKTAIL

tender shrimp paired with fresh lemon and a classic horseradish cocktail sauce

BAKED FRENCH ONION SOUP

savory beef broth with caramelized onions and herb croûtons coated with melted Gruyère and Parmesan cheeses

CAESAR SALAD

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

SEAFOOD CAKE

panko breaded and deep-fried until golden brown, served with mango-carrot slaw and a spicy garlic mayonnaise

MAIN COURSES

PECAN CRUSTED SALMON*

apricot-glazed salmon served with citrus asparagus and roasted potatoes tossed in a horseradish scallion crema

AUTUMN TURKEY DINNER

juicy roasted turkey over mashed sweet potatoes, apple stuffing with toasted walnuts, sautéed corn and rich cider gravy

BRAISED LAMB

fork-tender braised lamb with creamy garlic mashed potatoes, bean ragoût, sautéed spinach and rosemary-lamb jus

GRILLED STEAK*

marinated strip steak prepared to order with chimichurri, garlic potato wedges and tender roasted vegetables

SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

VEGETABLE GREEK MOUSSAKA

layers of grilled eggplant, Roma tomatoes and tender potatoes and onions, topped with panko breadcrumbs and served with oregano-tomato salsa

GRILLED CHICKEN BREAST

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

CHICKEN CHETTINAD

marinated chicken simmering in a spicy coconut-masala sauce, served with jasmine 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

WARM APPLE COBBLER

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

CREMA CATALANA

smooth and rich Spanish-style custard finished with a crackly caramelized sugar topping

DARK CHOCOLATE BROWNIE

rich cocoa brownie, sweet whipped cream, caramel popcorn and a caramel drizzle

ICE CREAM

choice of vanilla, strawberry or chocolate

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

LAYERED PEACH TRIFLE

layers of soaked sponge cake, sweet peaches, whipped cream and a strawberry-lime sauce

BLACK FOREST TART

vanilla tart shell with rich dark chocolate ganache and cherry filling, topped with raspberry whipped cream, lemon zest and a maraschino cherry

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.