

BON VOYAGE



• FEATURED BEVERAGES •

SCARLETT'S TROPICAL SANGRIA

Castle Rock Pinot Noir, guava & passion fruit syrup, pineapple and lime juice \$14[†]

PASSION STARLIGHT (zero proof)

Lemon juice, pineapple juice, lemonade, passion fruit syrup and mint \$7[†]

133 CHANDON "GARDEN SPRITZ"

Blended with orange liqueur
Mendoza, Argentina
– btl \$58[†]

MENU HIGHLIGHTS

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 \$17[†]

CHOPS GRILLE FILET MIGNON*

grilled beef tenderloin with your selection of sauce \$20[†]

SURF AND TURF*

Maine lobster tail and grilled filet mignon with your selection of sauce \$35[†]

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



ALLERGEN GUIDE

 Royal classic  no sugar added  vegan

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk 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.