



STAR OF THE SEAS



STAR-STUDDED CULINARY CREATIONS



Allergen Guide

APPETIZERS

CAESAR SALAD

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

CREAMY BUTTERNUT SQUASH SOUP

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 🌱

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 🍪

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

*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 galleries are not food-allergen-free environments. For further allergen information, please ask your waiter. A 10% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.