

# A TASTE OF THE CARIBBEAN



## • FEATURED BEVERAGES •

### GOOMBAY SMASH

Malibu Coconut rum, Kraken Black Spiced rum, orange juice and pineapple juice \$14†

### COCONUT LIME REFRESHER (zero proof)

Lime juice, lemonade, coconut syrup and mint \$7†

### 891 PACO & LOLA ALBARIÑO

White flower, acacia, orange blossoms  
Galicia, Spain  
– btl \$49†

## MENU HIGHLIGHTS

### 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 \$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

### 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



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.