# BON VOYAGE DINNER

## • 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

**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

**CHILLED SHRIMP COCKTAIL**
tender shrimp paired with fresh lemon and a classic horseradish cocktail sauce

**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

**GRILLED CHICKEN BREAST**
tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

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

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

**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.