Brunch Menu

begin the day with
an assortment of fresh-baked goods

~ from the pantry ~

Seasonal Fruit Plate
A selection of fresh hand-cut fruit

Granola Parfait
Choice of plain, blueberry or strawberry yogurt layered with berries and topped with crunchy granola

Cheese and Charcuterie Plate
An assortment of artisan cheeses and cured meats paired with pickles, fig and date chutney and a toasted baguette

Iceberg Wedge
Fresh iceberg lettuce, tomato and crispy applewood-smoked bacon drizzled with blue cheese dressing

Caesar Salad
Crisp romaine lettuce, garlic croûtons, Parmesan, creamy Caesar dressing
add grilled chicken or shrimp

Baked Potato Soup
Rich and creamy, served with cheddar cheese, bacon, sour cream and fresh chives

~ breakfast favorites ~

Eggs Your Way*
Two farm fresh eggs served any style with crispy bacon, sausage links, hash browns and white or wheat toast

Omelet*
Choose from cheese, ham and cheese or vegetarian, served with hash browns and white or wheat toast

The Classic Benedict*
Two poached eggs, Canadian bacon and creamy hollandaise sauce on a toasted English muffin, served with hash browns

NY Bagel & Lox*
A plate of smoked Atlantic salmon, sliced cucumber, pickled onions, arugula and cream cheese served with your choice of plain or everything bagel

French Toast
Two slices of thick-cut brioche dipped in our signature batter and cooked until golden brown, served with berries, whipped cream and maple syrup

Buttermilk Pancakes
Two fluffy buttermilk pancakes of your choice: plain, blueberry, banana or chocolate chip

~ hearty mains ~

Roasted Atlantic Cod
Roasted cauliflower, sautéed spinach, toasted pine nuts, caper vinaigrette

Fried Chicken and Waffles
Tender chicken fried golden brown, warm homemade waffles and a side of Tabasco®-infused honey

Royal Burger*
A 1/4-pound patty served on a brioche bun with lettuce, tomato, pickles, fried onions, cheddar cheese, special sauce and a side of fries

Steak Frites*
Grilled sirloin topped with creamy béarnaise sauce and served with crispy truffle fries

Butternut Squash Risotto
Creamy arborio rice with roasted butternut squash finished with sage and brown butter

~ premium selection ~

Maine Lobster Roll
Creamy, chilled lobster and chives, served warm on a top cut brioche bun $16†

Grilled Angus Steak Burger*
Brioche bun, melted Gruyère, smoked bacon, truffle sauce $12†
Add grilled lobster - plus $16†

Surf and Turf*
Grilled shrimps and grilled petit filet with your selection of sauce $16†

~ desserts ~

Royal Chocolate Cake
Layers of dark chocolate cake and decadent chocolate mousse

Key Lime Pie
Tangy key lime custard in a brown butter graham cracker crust

Coconut Layer Cake
Coconut sponge cake, coconut whipped cream, raspberry sauce

Ice Cream
Vanilla, strawberry or chocolate
no-sugar-added ice cream is also available

~ beverages ~

Juices
Orange, apple, tomato, cranberry

Coffee and Tea
Regular coffee, decaf, selection of teas, hot chocolate

Specialty†

Mimosa	$11.00
Bloody Mary	$12.00
Espresso Martini	$14.00
Fresh-squeezed orange juice	$3.50
Espresso	$3.75
Cappuccino	$5.25
Latte	$5.25

Allergen Guide

no sugar added

*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.