# Starters

**SMOKED POTATO SOUP**
topped with crispy garlic, Spanish chorizo and fragrant thyme oil

**ICEBERG WEDGE**
fresh iceberg lettuce, tomatoes and crispy applewood-smoked bacon drizzled with blue cheese dressing

**SMOKED SALMON SALAD***
poached peaches, tarragon and arugula with raspberry vinaigrette

*classics*

**MOZZARELLA STICKS**
mozzarella cheese coated with crispy garlic-seasoned panko breading, served with a zesty marinara dipping sauce

**CAESAR SALAD**
crisp romaine lettuce, garlic croûtons, Parmesan, creamy Caesar dressing and your choice of chicken or shrimp
*available as a starter or entrée*

# Main Courses

**ROASTED ATLANTIC COD**
roasted cauliflower, sautéed spinach, toasted pine nuts, caper vinaigrette

**MEDITERRANEAN LAMB PITA**
grilled lamb, olives, feta, garlic and tomatoes in a grilled pita, served with Greek salad

**BBQ PULLED PORK SANDWICH**
smoked low and slow, served on a brioche bun with fresh coleslaw and fries

**BUTTERNUT SQUASH RISOTTO**
creamy arborio rice with roasted butternut squash finished with sage and brown butter

*classics*

**SPAGHETTI BOLOGNESE**
rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese and fresh basil

**ROYAL CHICKEN SANDWICH**
cajun spice fried chicken served on a brioche bun topped with fried onions and served with English mustard, spicy mayonnaise and french fries

**STEAK FRITES***
grilled sirloin topped with creamy béarnaise sauce and served with crispy truffle fries

# 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 and raspberry sauce

*classics*

**SEASONAL FRUIT MEDLEY**
a selection of fresh hand-cut fruit

**ICE CREAM**
vanilla, strawberry or chocolate
*no-sugar-added ice cream is also available*

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.