Starters

ROASTED TOMATO SOUP
topped with crème fraîche, garlic focaccia croûtons and basil pesto

QUINOA & ROASTED CAULIFLOWER SALAD
pickled beets, feta cheese, toasted sunflower seeds and crisp pea shoots

MUSHROOM TEMPURA
battered assorted mushrooms fried until golden brown, paired with a fragrant parsley-lemon-garlic aïoli

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

PAN-SEARED SALMON*
paired with a tangy orange-fennel salad and roasted almond aïoli

CRISPY PORK BELLY
potato and parsnip purée, julienne apples and red peppers, veal demi-glace and port wine reduction

TURKEY CLUB
the classic sandwich of turkey, bacon, lettuce and tomato elevated with fresh avocado

SAFFRON AND MANZANILLA OLIVE RISOTTO
with fresh paneer cheese, crisp capers, oregano and cheese-stuffed peppadews

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

WARM APPLE COBBLER
sweet caramelized apple filling, crunchy streusel topping, vanilla ice cream

FRENCH NAPOLEON
puff pastry, praline custard

PINEAPPLE SUNSHINE CAKE
light and fluffy pineapple cake with sweet whipped cream frosting

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.