THE ROYAL NIGHT

• FEATURED BEVERAGES •

CURAÇAO COSMO
Malibu Coconut rum, blue curaçao and pineapple juice $14†

CRAVE THE WAVE (zero proof)
Guava and watermelon syrup, lemon juice, cranberry juice and club soda $7†

223 CHANDON BRUT
Apple, pear, citrus flavors and a hint of spice
California, USA
– btl $58†

MENU HIGHLIGHTS

BAKED FRENCH ONION SOUP
savory beef broth with caramelized onions and an herbed croûton with melted Gruyère and Parmesan cheeses

MAINE LOBSTER TAIL
broiled lobster tail with melted butter, saffron rice and sauteed vegetables
additional lobster tail available for $17

BAKED ALASKA
layered Neapolitan ice cream wrapped in sponge cake and torched meringue

STARTERS

AVOCADO AND MELON SALAD
sweet cantaloupe, ripe avocados, orange segments and figs in a maple-lime dressing, topped with toasted pine nuts

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

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

ESCARGOTS À LA BOURGUIGNONNE
baked snails in garlic-parsley butter—a true French delicacy

VIDALIA ONION TART
sweet onion tart baked with smoked bacon and Parmesan cheese, served with sautéed bell peppers and creamed leeks

MAIN COURSES

LEMON-BUTTER BAKED COD
crusted white fish baked until golden, served with sautéed spinach, fluffy citrus rice and a lemon-butter sauce

CHICKEN MARSALA
simmering chicken breast in a mushroom-Marsala wine sauce with garlicky mashed potatoes, sautéed asparagus and tomatoes

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

MAINE LOBSTER TAIL
broiled lobster tail with melted butter, saffron rice and sauteed vegetables
additional lobster tail available for $16.99

CHEESE TORTELLINI
cheese-filled pasta in a rich cream sauce topped with grated Parmigiano-Reggiano and basil oil

STUFFED RED BELL PEPPER
whole wheat Mediterranean couscous, fragrant herbs, sautéed vegetables, zesty marinara sauce and salsa verde

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

SPICY SHRIMP JALFREZI
tiger shrimp in a spicy curry with tomatoes and green peppers, steamed basmati rice, raita, roti, crispy papadum, and fresh cilantro
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

BAKED ALASKA
layered Neapolitan ice cream wrapped in sponge cake and torched meringue

WARM CHOCOLATE CAKE
rich molten center, chocolate sauce and a scoop of vanilla ice cream

RED VELVET CAKE
fluffy layered cocoa-infused cake with sweet cream cheese frosting and a drizzle of chocolate

ICE CREAM
choice of vanilla, strawberry or chocolate
no-sugar-added and vegan ice creams are available.

STRAWBERRY SHORTCAKE
layers of light vanilla sponge cake, creamy custard and fresh strawberries

BANANA-COCOA CUSTARD
blended tahini, maple syrup and sweet Medjool date custard served chilled and topped with caramelized bananas

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.