A TASTE OF ROYAL HISTORY

• FEATURED BEVERAGES •

LAVENDER DAIQUIRI
Bacardi Superior Rum, Lavender Syrup and lemon juice $14†

ALL ABOARD SPRITZ (zero proof)
Lime juice, cranberry juice, desert pear syrup and club soda $7†

343 KIM CRAWFORD SAUVIGON BLANC
Citrus and tropical fruits backed by a characteristic herbaceous note
Marlborough, New Zealand
– btl $54†

MENU HIGHLIGHTS

SCALLOP GRATIN
sautéed bay scallops baked under garlic-herb butter, served with an olive bread stick

GRILLED PORK CHOP
mojo-marinated and served with steamed broccoli, roasted parsnips, sweet potatoes and a cumin-orange-lime reduction

PECAN PIE À LA MODE
sweet crust pie with pecan filling and a scoop of vanilla ice cream

STARTERS

VITELLO TONNATO*
chilled poached veal thinly sliced over mixed lettuce and grape tomatoes with creamy tonnato dressing

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

MEDITERRANEAN SPINACH PIE
tender spinach, sun-dried tomatoes, feta cheese and béchamel sauce baked under flaky puff pastry

CAESAR SALAD
crisp romaine tossed with garlic croûtons and Parmesan in creamy Caesar dressing

SCALLOP GRATIN
sautéed bay scallops baked under garlic-herb butter, served with an olive bread stick

POTATO SOUP
rich and smooth potato soup topped with roasted mushrooms and crispy kale

MAIN COURSES

HERB-CRUSTED SALMON*
pan-seared with a crunchy horseradish-infused topping, served with celery root purée, sautéed snow peas and a lemon-butter sauce

THAI CHICKEN BREAST
grilled chicken breast, mild red curry, an edamame and shiitake sauce, bok choy and steamed rice
Grilled chicken breast available upon request.

GRILLED PORK CHOP
mojo-marinated and served with steamed broccoli, roasted parsnips, sweet potatoes and a cumin-orange-lime reduction

CARVED FILET OF BEEF*
roasted beef tenderloin with a morel-cremini mushroom sauce, creamy mashed potatoes and asparagus

STUFFED CONCHIGLIONI
ricotta and spinach-filled pasta shells paired with zesty marinara sauce, Parmesan and a pesto drizzle

VEGETABLE FRIED RICE
stir-fried jasmine rice and Asian vegetables garnished with crispy fried onions and garlic

CHICKEN PATHIA
tender cut chicken in a tomato, lemon and tamarind curry with basmati rice, mint chutney, raita, roti and crispy papadam
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

PECAN PIE À LA MODE
sweet pecan filling in a flaky buttered crust with a scoop of vanilla ice cream

CRÈME BRÛLÉE
smooth, rich vanilla custard topped with a crackly caramelized sugar topping

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

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

RED-AND-WHITE CHEESECAKE
red velvet cake base and ricotta filling topped with whipped cream and raspberry coulis

BANANA-COCOA CUSTARD
served chilled with a touch of tahini and sweetened with maple syrup and Medjool dates, topped with caramelized bananas

ARTISAN CHEESE PLATE
an assortment of artisan cheeses paired with fig chutney and seasonal accompaniments

Royal classic · no sugar added · vegan

ALLERGEN GUIDE

*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.