A TASTE OF THE UK DINNER

• FEATURED BEVERAGES •

PRETTY IN PINK
Beefeater Pink gin, lime juice, pineapple juice and guava syrup $14†

WATERMELON MINT LEMONADE
(zero proof) Lemonade, watermelon syrup and mint $7†

502 CHÂTEAU D'ESCLANS, ROSÉ CÔTES DE PROVENCE, "WHISPERING ANGEL"
Lovely nectarine, peach and tangerine
Provence, France – btl $55†

MENU HIGHLIGHTS

GOAT CHEESE TART
seasoned eggplant, zucchini, bell peppers, tomatoes and goat cheese baked in flaky puff pastry

TRADITIONAL ENGLISH FISH AND CHIPS
tempura-battered Atlantic cod fried until golden with thick-cut potatoes, mushy peas, creamy coleslaw and tartar sauce

STICKY TOFFEE PUDDING
smooth and rich Spanish-style custard finished with a crackly caramelized sugar topping

STARTERS

BABY SHRIMP COCKTAIL SALAD
served chilled atop iceberg lettuce with a brandied Marie Rose sauce and fresh lemon

LEEK AND POTATO SOUP
a comforting blend of white leeks, potatoes and cream sprinkled with fresh chives

MOZZARELLA CHEESE STICKS
mozzarella cheese coated with crispy garlic-seasoned panko breading and fried until golden brown, paired with a zesty marinara dipping sauce

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

GOAT CHEESE TART
seasoned eggplant, zucchini, bell peppers, tomatoes and goat cheese baked in flaky puff pastry

GARDEN SALAD
mixed lettuce, tomatoes, cucumbers, grated carrots, red radish and onion tossed with a house vinaigrette

MAIN COURSES

TRADITIONAL ENGLISH FISH AND CHIPS
tempura-battered Atlantic cod fried until golden with thick-cut potatoes, mushy peas, creamy coleslaw and tartar sauce

CHICKEN TIKKA MASALA
tender chicken in a spicy tomato-yogurt sauce, served with basmati rice, raita, roti and pappadum

CHICKEN AND MUSHROOM PIE
creamy chicken and mushroom stew under flaky puff pastry, served with seasonal vegetables
Grilled chicken breast available upon request

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

CARVED ROAST BEEF*
delicately seasoned striploin with Yorkshire pudding, roasted new potatoes, steamed vegetables and a rich pan gravy

FETTUCCINE ALFREDO
al dente flat noodle pasta tossed in a creamy Alfredo sauce topped with grated Parmesan and fresh parsley

BUTTERNUT SQUASH CURRY
roasted butternut squash, chickpeas, onion, garlic and ginger in a luscious curry sauce with steamed basmati rice, raita, roti and crisp papadam

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

ROYAL CHOCOLATE CAKE
layers of dark chocolate cake, dulce de leche and decadent chocolate mousse

ENGLISH TRIFLE
sherry-soaked sponge cake layered with strawberries, vanilla custard and sweet whipped cream

STICKY TOFFEE PUDDING
warm steamed date pudding with caramel sauce and whipped cream

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

CHOCOLATE MOUSSE
silky chocolate mousse topped with whipped cream and fresh strawberries

BERRY SUNDAE
vanilla bean ice cream, berry compote, crushed chocolate cookies, chocolate sauce and whipped cream topping

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.