A TASTE OF THE CARIBBEAN DINNER

• FEATURED BEVERAGES •

GOOMBAY SMASH
Malibu Coconut rum, Kraken Black Spiced rum, orange juice and pineapple juice $14†

COCONUT LIME REFRESHER (zero proof)
Lime juice, lemonade, coconut syrup and mint $7†

891 PACO & LOLA ALBARIÑO
White flower, acacia, orange blossoms
Galicia, Spain – btl $49†

MENU HIGHLIGHTS

CRISPY COCONUT JUMBO SHRIMP
breaded coconut shrimp paired with a tangy pineapple-celeriac slaw and a sweet chili dipping sauce

JERK-SEASONED PORK CHOP
tender marinated pork chop with rice and beans, sweet plantains and Jamaican fried dumplings

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

STARTERS

GREEN LENTIL SOUP
hearty lentils and vegetables simmered in a San Marzano tomato base with fragrant rosemary

ASIAN-STYLE PORK BAO TACOS
roasted pork belly in a sweet-chili sauce topped with sautéed vegetables and pork crackling in a soft, steamed bun

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

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

TOFU AND AVOCADO SALAD
marinated tofu, plump grape tomatoes and ripe avocado tossed with a maple-soy dressing and toasted sesame seeds

CRISPY COCONUT JUMBO SHRIMP
breaded coconut shrimp paired with a tangy pineapple-celeriac slaw and a sweet chili dipping sauce

MAIN COURSES

GARLIC-HERB BUTTERED TIGER SHRIMP
broiled until golden brown, served with jasmine rice, sautéed seasonal vegetables and a garlicky herb butter

CARIBBEAN-STYLE CHICKEN
seasoned and roasted, topped with pineapple and black bean salsa, served with rice, black beans, sweet plantains and Jamaican fried dumplings

JERK SEASONED PORK CHOP
tender marinated pork chop with rice and beans, sweet plantains and Jamaican fried dumplings

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

PESTO TAGLIATELLE
al dente flat noodle pasta tossed with fresh pesto, cremini mushrooms and sundried tomatoes, topped with shaved Parmesan cheese

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

STUFFED GRILLED EGGPLANT
whole wheat couscous with bell peppers and pomegranate seeds layered inside grilled eggplant with a minted cucumber and spring onion dressing

RUSTIC CHICKEN KORMA
spiced chicken in a creamy, mildly spicy tomato-cashew sauce, served with basmati rice, raita, roti and crispy papadum
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

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

CARROT CAKE
layered cinnamon and nutmeg spiced cake with sweet cream cheese frosting and toasted walnuts

ROYAL CHEESECAKE
velvety cheesecake garnished with a sweet glazed strawberry

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

WARM BLUEBERRY COBBLER
sweet oatmeal crumble baked over plump blueberries, served with a scoop of vanilla ice cream

CHOCOLATE BROWNIE
rich, dark fudge with sweet whipped cream and a caramel drizzle

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.