A TASTE OF THE MEDITERRANEAN

• FEATURED BEVERAGES •

LIMONCELLO & TONIC
Limoncello, St-Germain Elderflower liqueur, lemon juice and tonic $13†

BERRY PRESS (zero proof)
Strawberries, lavender syrup, lemon juice and club soda $7†

889 BERTANI PINOT GRIGIO
Golden delicious apples, ripe pear and peach
Veneto, Italy,
– btl $51†

MENU HIGHLIGHTS

GREEK SALAD
romaine lettuce, arugula tomatoes, cucumber, olives and feta cheese tossed in a red wine vinaigrette

OSSO BUCCO GREMOLATA
braised veal shank with a fragrant wine-tomato sauce, mushrooms, string beans, creamy polenta

ITALIAN CHOCOLATE HAZELNUT CAKE
decadent cake topped with rich chocolate sauce, sweet whipped cream and toasted almonds

STARTERS

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

GAZPACHO
chilled soup with blended Roma tomatoes, onions, cucumbers and sweet bell peppers topped with garlic croûtons

TUNA CARPACCIO*
thinly sliced sushi-grade tuna topped with a fennel salad, orange segments and a citrus vinaigrette

GREEK SALAD
romaine lettuce, arugula tomatoes, cucumber, olives and feta cheese tossed in a red wine vinaigrette

RICOTTA AND SPINACH QUICHE
in a flaky crust and topped with tender asparagus, arugula, marinated cherry tomatoes and pesto oil

SPRING ONION FALAFEL
spiced chickpea falafel with a cucumber and tofu tzatziki and fresh shaved spring onions

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

CRISPY CHICKEN PICCATA
tender panko-crusted chicken in a white wine and caper butter emulsion, served over creamy, lemony mashed potatoes and seasonal vegetables

OSSO BUCCO GREMOLATA
braised veal shank with a fragrant wine-tomato sauce, mushrooms, string beans, creamy polenta

AGED PRIME RIB*
slow-roasted ribeye with a baked potato, buttered seasonal vegetables and a horseradish au jus

FARFALLE ALLA PUTTANESCA
al dente bowtie pasta tossed with a San Marzano tomato sauce with capers, black olives, anchovies and Parmesan cheese

GREEN VEGETABLE ORZO PASTA
al dente orzo pasta, seasonal green vegetables and fine herbs tossed in a pesto sauce

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

LAMB CURRY
tender cut lamb in a spicy fennel-saffron sauce with basmati rice, mint chutney, raita, roti and 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

LEMON CURD TARTLET
sweet lemon curd baked in a buttery crust with torched meringue and a chocolate garnish

PISTACHIO CRÈME BRÛLÉE
rich pistachio-infused custard with a crackly caramelized sugar topping

ITALIAN HAZELNUT CAKE
chocolate cake topped with rich fudge sauce, sweet whipped cream and toasted almonds

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

PANNA COTTA
silky sweet vanilla cream topped with fresh raspberries

CHOCOLATE BROOKIE
chocolate chip cookie meets fudgy brownie in this delectable dessert finished with chocolate fudge

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.