A TASTE OF THE WORLD DINNER

• FEATURED BEVERAGES •

TROPICAL SIDECAR
Hennessy V.S Cognac, Grand Marnier, Passion Fruit Syrup and lemon juice with a half sugar rim $14†

STRAWBERRY LIMEADE (zero proof)
Strawberry, lime juice and club soda $7†

495 WOLF BLASS, "YELLOW LABEL" MERLOT
Plum and cassis with a touch of oak spice
South Australia – btl $54†

MENU HIGHLIGHTS

SMOKED SALMON CARPACCIO*
thinly sliced smoked salmon with red onions, capers, dill, parsley and lemon dressing

STEAK DIANE*
seasoned strip steak served with a baked potato, grilled vegetables and a rich mushroom-Cognac sauce

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

STARTERS

SHRIMP CEVICHE*
lime-marinated shrimp tossed with cucumber, avocado, radish, red onions, cilantro and serrano peppers

ROASTED TOMATO SOUP
a blend of seasoned vine-ripened Roma tomatoes topped with crunchy garlic ciabatta croûtons and a drizzle of basil pesto

SMOKED SALMON CARPACCIO*
thinly sliced smoked salmon with red onions, capers, dill, parsley and lemon dressing

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

BAKED POLENTA AND FETA CHEESE
baked corn polenta with caponata-style grilled vegetables, feta cheese and extra virgin olive oil

VEGETABLE TEMPURA
tempura-battered vegetables fried until golden and paired with a soy-ginger dipping sauce

MAIN COURSES

ATLANTIC SALMON*
broiled hot and served with roasted potatoes, seasonal vegetables and Hollandaise sauce

CHICKEN SCHNITZEL
tender chicken breast breaded and fried until golden with sautéed potatoes, cabbage slaw and a Dijon mustard sauce

SPAGHETTI BOLOGNESE
rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh basil

STEAK DIANE*
seasoned strip steak served with a baked potato, grilled vegetables and a rich mushroom-Cognac sauce

SHRIMP SCAMPI LINGUINE
garlicky shrimp over al dente pasta in a creamy white wine butter sauce with crushed red pepper flakes

SWEET AND SOUR TOFU
crispy fried tofu and assorted vegetables in a sweet and sour sauce, served with fragrant jasmine rice

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

BUTTER CHICKEN
tender chicken in a rich curry of spiced tomato, butter and cream, served with jasmine rice, crispy papadum, roti and raita
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

SUMMER FRUIT PAVLOVA
crisp baked meringue filled with tangy lemon cream and macerated fresh berries

CARAMEL FLAN
rich, sweet dulce de leche custard soaked in caramel with fresh strawberries

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

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

COCONUT LAYER CAKE
layers of coconut sponge cake and coconut whipped cream finished with a raspberry drizzle

BLACK FOREST TART
rich dark chocolate ganache and cherry filling, topped with raspberry whipped cream, lemon zest and a maraschino cherry

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.