A TASTE OF ASIA

• FEATURED BEVERAGES •

YUZU THE ONE
Hendrick's Gin, yuzu, lemon, pineapple juice, and tonic $14†

YUZU SUNRISE (zero proof)
Orange juice, yuzu, lemon, and pinepaple juice $7†

197 HOU HOU SHU SPARKLING SAKE
"Blue Clouds" 330ml – btl $22†

MENU HIGHLIGHTS

PAN-SEARED DUMPLINGS
stuffed with chicken and cabbage, served with bok choi and a sesame soy sauce

SWEET AND SOUR PORK
deep-fried pork in a Cantonese-style sauce with golden pineapple, bell peppers and jasmine rice

MATCHA PASSION FRUIT CAKE
matcha-infused sponge cake layered with creamy passion fruit mousse and topped with a raspberry coulis

STARTERS

SALMON GRAVLAX*
cured Atlantic salmon with thinly sliced cucumber, onion and tomatoes, lemon, capers and a honey-mustard dressing

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

TOM YUM SOUP
traditional Thai hot and sour soup with shrimp, coconut milk, lemongrass and red chili

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

SPRING ROLLS
mixed vegetables wrapped and deep-fried until golden with a sweet Thai-chili sauce

PAN-SEARED DUMPLINGS
stuffed with chicken and cabbage, served with bok choi and a sesame soy sauce

MAIN COURSES

SALMON TERIYAKI*
pan-seared Atlantic salmon served with steamed jasmine rice, sautéed bok choy and snow peas, topped with toasted sesame seeds

KUNG PAO CHICKEN
Sichuan-marinated, wok-fried chicken with aromatic jasmine rice, steamed broccoli and a chili-peanut sauce

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

SWEET AND SOUR PORK
deep-fried pork in a Cantonese-style sauce with golden pineapple, bell peppers and jasmine rice

SHRIMP PAD THAI
wok-fried rice noodles tossed with shrimp and Asian vegetables in a sweet and savory peanut sauce

STIR-FRIED VEGETABLES
crisp Asian vegetables wok-fried with sweet soy sauce, served with steamed rice

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

CHICKEN BIRYANI
chicken and basmati rice in fragrant spices, served with dal, raita and crispy roti
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

MATCHA PASSION FRUIT CAKE
matcha-infused sponge cake layered with creamy passion fruit mousse and topped with a raspberry coulis

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

BANH FLAN
creamy Vietnamese-style coconut custard with fresh lime zest

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

MANGO TAPIOCA PEARL
creamy tapioca pearl pudding with coconut topped with five-spice mango compote

LYCHEE TART
tartlet filled with sweet lychees and raspberries with a vanilla-basil 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.