



BASIL

From the Greek word *basileus*, which means "king," basil is rightly crowned the "king of herbs." Enjoy its sweetly pungent flavor profile in the aioli served with our celebrated crab cakes. It's this fresh and aromatic taste that makes basil a popular, heavily cultivated herb from Europe to South America to Asia and beyond — an integral part of the menu for each of the six continents we sail.

chef's inspiration

A three-course dinner suggestion

STARTERS

CRAB CAKE

Meaty crab cake, corn and peppers and snow peas slaw with basil aioli

OR

CHILLED HONEYDEW MELON SOUP #A

Splash of Midori liqueur and strawberry salsa

MAIN COURSE

ORECCHIETTE PASTA

Shortrib ragu with shredded Parmesan cheese

DESSERT

JAFFA CAKE

Dark chocolate and orange parfait with amaretto-lemon sponge cake

Wines of the

Save
Day **20%**
off

Now you can enjoy specially selected varietals, handpicked from the wine list by our sommelier, that will tantalize your palate and awaken the senses in a unique and interesting way.

Order a glass or bottle tonight and enjoy the evening.



MARCO MARRAMA

From five-star restaurant in Europe and Australia to even the royal palace in Skirat, Morocco, Chef Marco refined his skill across the globe before joining the Royal Caribbean team in 2003. Born and raised in Rome, Marco took full advantage of his home city's exceptional culinary training, completing two diplomas, including one in classic French cuisine. Buon appetito!

starters

SUMMER FRUIT MEDLEY #V

Pineapple, papaya, mango, kiwi, strawberry, coconut and pistachio yogurt

CRAB CAKE

Meaty crab cake, corn and peppers and snow peas slaw with basil aioli

SMOKED DUCK BREAST

Orange and fennel salad with Cointreau-citrus dressing

CREAM OF MUSHROOM

Mushroom, cream, cheese and chives

FISH AND TOMATO CHOWDER

Spiced rockfish and vegetables

CHILLED HONEYDEW

MELON SOUP #A

Splash of Midori liqueur and strawberry salsa

ARUGULA AND BOSC PEAR

Salad
Walnuts, crumbled blue cheese and Cabernet dressing

SIMPLE AND CLASSIC

CAESAR SALAD

Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

ORECCHIETTE PASTA

Short rib ragu with shredded Parmesan cheese

GREEK VEGETARIAN MOUSSAKA

Chunky tomatoes, onions, feta cheese and oregano salsa

CHICKEN CORDON BLEU

Ham- and cheese-filled breaded chicken, rice-peas pilaf, seasonal vegetables and lingonberry relish

CILANTRO-CRUSTED COD LOIN #A

Vegetable jasmine rice, Cognac scented corn-curry lobster sauce

BRAISED BEEF DUO* #, 1

Short rib, beef shoulder, Carolina yellow stone grits, red wine-beer sauce

ARUGULA AND BOSC PEAR SALAD

Walnuts, fried Camembert and cranberry dressing

classics

LINGUINI WITH POMODORO SAUCE

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

MARINATED GRILLED CHICKEN BREAST

Natural jus and assorted vegetables

BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

PREMIUM ANGUS BEEF SLIDERS

On a tomato brioche with steak fries and tarragon aioli

PREMIUM SELECTIONS

Make it an evening to remember

WHOLE MAINE LOBSTER

(1½-1½ pounds) 29.95

Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON* 16.95

9 ounces of roasted beef tenderloin with your choice of sauce

SURF AND TURF* 34.95

6 ounce broiled lobster tail and a grilled 9 ounce filet mignon with your choice of sauce

Includes choice of baked potato, mashed potato, rice and vegetable of the day

18% gratuity will be added

* gluten-free available # lactose-free available V vegetarian A Vitality™ dishes reflect a 3-course menu under 800 calories combined
Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleries are not food allergen-free environments.