



## POMODORO

For the people of Italy, Greece and many neighboring countries, it would be hard to imagine a kitchen deprived of the ripe red and versatile flavor of *pomodoro* — the classic tomato. A cornerstone ingredient of this region's cuisine for centuries, tonight's menu showcases *pomodoro* in tribute to the breathtaking Mediterranean Royal Caribbean has sailed for more than a decade.

## Chef's Inspiration

A three-course dinner suggestion

### STARTERS

EGGPLANT AND KALAMATA  
OLIVE TARTARE #3 V A  
Pita bread crisps and roasted red pepper hummus

OR

FRENCH ONION SOUP  
With a Gruyère toast

### MAIN COURSE

HONEY BAKED HAM #  
Roasted yams, green beans, whole grain mustard glaze

### DESSERT

FROZEN STRAWBERRY SOUFFLÉ #  
Refreshing frozen dessert with fresh strawberries

# Wines

of the

# 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.

## starters

EGGPLANT AND KALAMATA  
OLIVE TARTARE #3 V A  
Pita bread crisps and roasted red pepper hummus

SPANISH TAPAS PLATE #  
Assorted cold cuts, Manchego cheese and a Spanish potato fritata

LENTIL AND ROSEMARY SOUP #  
Maltagliati pasta

FRENCH ONION SOUP  
With a Gruyère toast

CHILLED PINEAPPLE AND LYCHEE SOUP #  
Malibu-scented cream and toasted coconut

ROYAL SHRIMP COCKTAIL #3  
Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE  
Tender snails drenched in melted garlic-herb butter.

SIMPLE AND CLASSIC CAESAR SALAD #3  
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

## main courses

RIGATONI PASTA #  
Prosciutto-Charbonnay wine sauce and grated Pave cheese

SWEET AND SOUR VEGETARIAN SOY NUGGETS #3 V  
With Jasmine rice

FISH, SEAFOOD AND MASH #  
Battered fish fillet, sea scallops and shrimp, minted peas, mashed potatoes and a remoulade sauce

ROSEMARY LAMB SHANK #3  
Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

TANDOORI CHICKEN SALAD #3  
Julienne cucumber, fried pappadams and cilantro with yogurt dressing

## classics

LINGUINI with POMODORO SAUCE V  
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

MARINATED GRILLED CHICKEN BREAST #3  
Natural jus and assorted vegetables

BROILED FILLET OF ATLANTIC SALMON  
Served with chef's choice of vegetables

PREMIUM ANGUS BEEF SLIDERS #3  
On a tomato brioche with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN STEAK #3  
Grilled to order and served with garlic-herb butter and seasonal vegetables

# Happy Holidays!

## starters

ALMOND CRUSTED FRIED BRIE  
Port wine-cranberry reduction

SWEET POTATO &  
BUTTERNUT SQUASH SOUP  
Garlic toast, nutmeg crème fraîche

GOAT CHEESE SALAD  
Mesclun greens, roasted beets, cider vinegar dressing

## main courses

OVEN ROASTED TURKEY  
Cornbread stuffing, roasted root vegetables, mashed potatoes, cranberry sauce, natural gravy

TRADITIONAL HANUKKAH BRISKET  
Potato pancakes, honey glazed carrots, apple sauce, sour cream

HONEY BAKED HAM #  
Roasted yams, green beans, whole grain mustard glaze

## desserts

BUCHE DE NOEL V  
Traditional French yule log filled with orange chocolate cream

WARM SPICED CHRISTMAS CAKE  
Brandy sauce, vanilla cream

## PREMIUM SELECTIONS

Make it an evening to remember

WHOLE MAINE LOBSTER  
(1½-1¾ 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 galleys are not food allergen-free environments.  
\*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.