

### **JASMINE**

From China to Singapore to Thailand, Asia's southeastern coastlines are a palatable adventure into exotic flavor. But you don't have to take a Royal Caribbean Exotic Asia cruise to enjoy them. Across our fleet, the main dining room features many Asianinfluenced dishes and ingredients, like Jasmine rice. Named for the soothing and aromatic Jasmine flower, Jasmine rice is an intrinsic part of Thai culture. This pervasive ingredient receives blessings at every stage of its life cycle - before cultivation, at the time of planting and at harvest.

# Chef Inspiration

A three-course dinner suggestion

#### STARTERS

DOUBLE DUCK CONSOMME Aged port and julienne vegetable mélange

ROASTED PEACH SOUP #V Peach and strawberry garnish

### MAIN COURSE

SLOW-ROASTED BEEF STRIPLOIN\* #3.1 Potato croquettes, semi-dried Roma tomatoes, haricots verts and horseradish

#### DESSERT

IVORY CHOCOLATE MOUSSE Silky, white chocolate macerated berries

## Wines of the Day

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.



## LOCAL FL

Most food onboard is sourced from local suppliers, including some items that are "signature" to the ship's region - such as salmon in Alaska, Galangal spice in Singapore and mushrooms for traditional English breakfast in the U.K.

## Starters

CREAMED WILD MUSHROOMS V Flaky puff pastry, sautéed wild mushrooms, cream and herbs

ROYAL CRAB COCKTAIL Jonah crab claws, tomato horseradish sauce

DUCK AND PORT WINE TERRINE A Smoked duck, prosciutto, mixed baby lettuces, shaved Anjou pear, homemade brioche and red currant-port syrup

ROASTED POBLANO PEPPER AND CORN SOUP Cilantro oil drizzle

DOUBLE DUCK CONSOMMÉ PO Aged port and julienne vegetable mélange

ROASTED PEACH SOUP #Y Peach and strawberry garnish

HOUSE SALAD FOY Boston and oak leaf lettuce, vine-ripened tomatoes and sunflower seeds

ROYAL SHRIMP COCKTAIL #1 Served chilled with spicy-sweet Royal cocktail sauce

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

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

## Main courses

THREE-CHEESE TORTELLONI Sautéed mushrooms and mascarpone cream sauce

SOY MEATBALLS V Mexican-inspired lentil chili and taco chips

THAI CHICKEN BREAST Mild red curry, edamame and shiitake sauce, bok choy and steamed rice

FISHERMAN'S PLATE Broiled lobster tail, garlic butter and seasonal vegetables

SLOW-ROASTED BEEF STRIPLOIN\* #3 1 Potato croquettes, semi-dried Roma tomatoes, haricots verts and horseradish au jus

SMOKED SALMON SALAD # TV Assorted lettuce, vine-ripened tomatoes with Thousand Island dressing

## Classics

LINGUINI WITH POMODORO SAUCE V 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 aïoli

### PREMIUM SELECTIONS Make it an evening to remember

WHOLE MAINE LOBSTER (11/4-11/2 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

