CLASSICS

APPETIZERS

SHRIMP COCKTAIL # | *Horseradish cocktail sauce*

CLASSIC CAESAR SALAD | *Hearts of Romaine lettuce, garlic croutons, Parmesan cheese*

ESCARGOTS A LA BOURGUIGNONNE | *Garlic, parsley, butter*

FRENCH ONION SOUP | *Gruyère cheese, herb croutons*

ENTRÉES

Served with potatoes du jour, seasonal vegetables

BROILED ATLANTIC SALMON* # | *Hollandaise sauce*

GRILLED CHICKEN BREAST # | *Thyme jus*

GRILLED NEW YORK SIRLOIN STEAK* | *Herb butter or classic green peppercorn sauce*

 # gluten-free lactose-free vegetarian no sugar added options available. Ask your waiter.
**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 or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.*

APPETIZERS

FOREST MUSHROOM TERRINE | *Herb salad, toasted hazelnuts, mustard vinaigrette*

HAMACHI CRUDO | *Avocado, toasted sesame seeds, yuzu*

FENNEL SOUP | *Lobster, citrus, caviar*

PIZZETTE | *Pesto, Pecorino cheese, cherry tomato, roasted garlic*

ENTRÉES

SAFFRON LINGUINI | *Baby calamari, grilled shrimps, bay scallops, extra virgin olive oil*

SEASAME CRUSTED TUNA* | *Coconut rice, bok choy, ponzu*

BRAISED LAMB SHANK | *Creamy spinach orzo, roasted pearl onions, lemon-oregano jus*

GRILLED VEAL CHOP* | *Potato croquette, broccoli rabe, thyme jus*

CAULIFLOWER FRIED RICE* | *Wok vegetables, fried egg, garlic chips*