

THE
GRANDE
RESTAURANT

OPULENCE MENU

A graceful nod to a bygone era when dining was not a task, but a time-honored ritual. Rediscover a few timeless classics at The Grande, where every night is formal night, and every night is a special occasion.

APPETIZERS

PEAR AND GORGONZOLA SALAD #SV

Fresh mesclun lettuce, poached pear, candied pecans, light vinaigrette

SALADE NICOISE #S

Quick seared yellowfin tuna, eggs, olives green beans, anchovies

MARINATED MOZZARELLA AND TOMATOES #V

Creamy Italian burrata, assorted garden tomatoes, herbs and a citrus dressing

CREAM OF CAULIFLOWER SOUP #V

Sweet caramelised apple, onion and curry

WILD MUSHROOM RAVIOLI #V

Oven roasted portobello mushrooms, truffle, warm tomato dressing

◆◆◆ SIGNATURE ◆◆◆

SHRIMP COCKTAIL #S

Chilled jumbo shrimp with chilled cocktail sauce

TRADITIONAL LOBSTER BISQUE

Drizzled with tarragon cream

ESCARGOTS À LA BOURGUIGNONNE #S

Glazed in garlic-herb butter

◆◆◆ CLASSICS ◆◆◆

SOUP OF THE DAY

Ask your waiter for today's special

GARDEN SALAD #SV

Garden greens with cherry tomatoes, shaved Parmesan cheese tossed in a light vinaigrette

PRAWN COCKTAIL

Baby prawns, shredded lettuce, Marie Rose sauce

COUNTRY HOUSE PATE

Toast points, port wine reduction

ENTRÉES

SEARED HALIBUT 🌿

Creamy asparagus risotto, sautéed leeks, lemon cream sauce

CHICKEN COQ AU VIN

Oven braised in red wine, creamy potatoes, baby onions, mushrooms and bacon

PORK NORMANDY 🌿

Slow roasted pork loin, caramelized apples, buttery potatoes, black pepper calvados jus

VEAL OSSO BUCCO

Creamy polenta, roasted root vegetables, rosemary veal jus

PASTA PESCATORE 🌿

Sea scallops, shrimp, mussels in a spicy marinara sauce

EGGPLANT NAPOLEON 🌿🍷

Provençal ratatouille, spinach, goat cheese fondue, tomato coulis

←... SIGNATURE ...→

BROILED LOBSTER TAIL 🌿

Green leeks, new potatoes, shellfish butter sauce

ROASTED BEEF TENDERLOIN* 🌿

Duck pate, asparagus, puff pastry and a truffle madeira sauce

..... CLASSICS

GRILLED CHICKEN BREAST 🌿🌿

Sautéed seasonal vegetable and natural jus

OVEN ROASTED SALMON 🌿🌿

Grilled vegetables and a warm lemon herb dressing

GRILLED MANHATTAN STRIP STEAK* 🌿🌿

Sautéed seasonal vegetable and red wine sauce

PASTA PRIMAVERA 🌿

Lightly grilled vegetables with olive oil, garlic and herbs

ASSORTED VEGETABLE PLATE 🌿🍷

Snow peas, roasted peppers, asparagus, carrots, green beans and shallot dressing

TODAY'S PIE

Ask your server for this evening's classic pie. Served with mashed potatoes and vegetables

Express and kids menu available upon request. 🌿 gluten-free available 🌿 lactose-free available. Ask your waiter 🍷 vegetarian

*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.