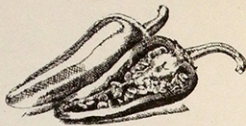


DINING ROOM

Dinner Menu

EXCLUSIVE TO SUITE GUESTS



PIMIENTO

For nearly 10,000 years, the South and Central Americas have worked to perfect the chili pepper, one of the world's oldest cultivated crops. Upon sampling his first chili in 1493, Christopher Columbus called it "pimiento," Spanish for pepper. Their popularity surged in the years following, as seafaring traders shared chili seeds all over the world. They're still making their way all across the sea, as we sail to 280 destinations, using chilies to enhance dishes onboard every ship.

chef's inspiration

A three-course dinner suggestion

STARTERS

CHILLED STRAWBERRY BISQUE #V
With mint foam

MAIN COURSE

GARLIC TIGER PRAWNS #
Seasonal vegetables and garlic herb butter

DESSERT

STICKY BREAD AND BUTTER PUDDING
Caramel sauce and vanilla ice cream

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
695 ALBARINO, PACO & LOLA,		
RIAS BAIXAS, SPAIN	13	52
682 NERO D'AVOLA,		
MANDRACROSSA, SICILIA, ITALY	33	
223 SPARKLING, DOMAINE		
CHANDON, BRUT, "CLASSIC,"		
CALIFORNIA, USA	12	49
677 TEMPRIANILLO, BODEGAS SIERRA,		
CANTABRIA, RIOJA, CRUZANZA, SPAIN	52	
427 CABERNET SAUVIGNON, SEÑA,		
ACONCAGUA, CHILE	109	
724 SHIRAZ, PETER LEHMANN,		
"WEIGHBRIDGE," AUSTRALIA	33	



ALEX PERBERSCHLAGER

Born and raised in a small village in Mauerbach, Austria, Corporate Chef Alex Perberschlager completed his apprenticeship for bakery and pastry in Austria before starting his international career, which brought him to famous bakeries and patry shops in Switzerland, Hong Kong, Singapore and New Zealand. He went to sea in 2003, working for a small cruise liner before joining Royal Caribbean International in 2009. Mahlzeit!

Starters

ARANCINI

Roasted portabella mushrooms, garlic spinach, mozzarella, provolone cheese and Rosmesco sauce

CAPRESE SALAD #V

Fresh mozzarella cheese, sun-ripened tomatoes and extra-virgin olive oil

ANTIPASTI #

Cured Italian ham, seasonal melon, grilled vegetables, marinated portabella mushrooms and caramelized garlic

CREAMY ROASTED GARLIC SOUP

With rye bread croutons

MINESTRONE #V, A

Hearty tomato soup, mixed vegetables, pasta and Pecorino Romano cheese

CHILLED STRAWBERRY BISQUE #V

With mint foam

ROYAL SHRIMP COCKTAIL #

Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE

Tender snails drenched in melted garlic-herb butter. May be temporarily unavailable due to a world-wide shortage.

SIMPLE AND CLASSIC

CAESAR SALAD #

Crisp romaine lettuce, shaved Parmesan cheese and herb croutons

main courses

LASAGNA AL FORNO

Baked layers of egg pasta with beef bolognese and cream sauces

EGGPLANT PARMIGIANA #V

Pan-fried, breaded eggplants, Pomodoro sauce, fresh basil and mozzarella and Parmesan cheeses

CHICKEN MARSALA #A, A

Sautéed chicken scaloppine, Marsala-mushroom sauce, buttery mashed potatoes and fresh vegetables

GARLIC TIGER PRAWNS #

Seasonal vegetables and garlic herb butter

FILETTO DI MAIALE ARROSTO CON

PROSCUITTO E SALVIA #

Slow roasted pork tenderloin wrapped in proscuitto and sage, Provolone potato bake, broccoli, carrots and a truffle reduction

KATU PANNEER DHANSAK #V

Paneer, fenugreek, tarka dal and pineapple curry with basmati rice, pappadum and raita

ACCOMPANIMENTS

Oven-roasted vegetables, champ potatoes

classics

LINGUINI WITH POMODORO SAUCE V

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

CHICKEN BREAST WITH SEASONAL HERBS #

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

BROILED FILET OF ATLANTIC COD

Served with chef's choice of vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK* #

Grilled to order and served with garlic-herb butter and seasonal vegetables

CELEBRATE CRAVINGS

Make it an evening to truly remember with these special plates

MAINE LOBSTER (1½-1½ POUNDS) 34.00

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

SURF AND TURF* 43.00

Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

CHOPS GRILLE FILET MIGNON* 17.00

10 ounces of thick and flavorful tenderloin

Includes choice of Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

15% gratuity will be added

gluten-free available A 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 allergy-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.