



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 Asian-influenced 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's Inspiration

A three-course dinner suggestion

STARTERS

DOUBLE DUCK CONSOMMÉ #¹
Aged port and julienne vegetable mélange

OR

ROASTED PEACH SOUP #¹
Peach and strawberry garnish

MAIN COURSE

SLOW-ROASTED PRIME RIB* #²
Potato croquettes, semi-dried Roma tomatoes, haricots verts and horseradish as jus

DESSERT

IVORY CHOCOLATE MOUSSE
Silky, white chocolate mousse and macerated berries

RECOMMENDED WINES

A complete wine list is available upon your request

	Bottle
696 PINOT BLANC, LUCIEN ALBRECHT, Alsace, France	29
532 RED BLEND, SECCO-BERTANI, Valpolicella-Valpantena, Italy	49
662 CHARDONNAY, BUENA VISTA, Carneros, California, USA	45
665 MERITAGE, CRAGGY RANGE, "TE KAHU GIMBLETT GRAVELS VINEYARD," Hawkes Bay, New Zealand	49
713 RIESLING, S.A. PRÜM, KABINETT, "PRUM BLUE," Mosel, Germany	45
691 TORRENTÈS, ZOLO, Mendoza, Argentina	29



LOCAL FLAVOR

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 ¹
Flaky puff pastry, sautéed wild mushrooms, cream and herbs

ROYAL SEAFOOD SALAD #¹
Crab, shrimp and lobster sensation with jicama slaw and a citrus drizzle

DUCK AND PORT WINE TERRINE* ¹
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 #¹
Aged port and julienne vegetable mélange

ROASTED PEACH SOUP #¹
Peach and strawberry garnish

HOUSE SALAD #¹
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. *May be temporarily unavailable due to a world-wide shortage.*

SIMPLE AND CLASSIC CAESAR SALAD #¹
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

SNOW CRAB SALAD #¹
Assorted lettuce, vine-ripened tomatoes and snow crab meat and legs with Thousand Island dressing

THREE-CHEESE TORTELLONI
Sautéed mushrooms and mascarpone cream sauce

FISHERMAN'S PLATE #¹
Broiled lobster tail, garlic shrimp and seasonal vegetables

SLOW-ROASTED PRIME RIB* #²
Potato croquettes, semi-dried Roma tomatoes, haricots verts and horseradish au jus

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

SOY MEATBALLS ¹
Mexican-inspired lentil chili and taco chips

Classics

LINGUINI POMODORO ¹
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

PREMIUM ANGUS BEEF SLIDERS #¹
On a tomato brioche with steak fries and tarragon aioli

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

MARINATED GRILLED CHICKEN BREAST #¹
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK* #²
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 (1¼–1½ POUNDS) 29.95
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

SURF AND TURF* 37.50
Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

CHOPS GRILLE FILET MIGNON* 14.95
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 ¹ lactose-free available ¹ vegetarian ¹ 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.

desserts

GRAND MARNIER SOUFFLÉ

Traditional dessert with Grand Marnier-vanilla sauce

IVORY CHOCOLATE MOUSSE 🌿

Silky, white chocolate mousse and macerated berries

BAKED ALASKA 🌿

Vanilla, chocolate and strawberry ice cream
in a baked meringue

LOW-FAT ANGEL FOOD CAKE

Bananas, caramel cream, sweet
apricots, vanilla sauce

SUGAR-FREE COCONUT AND LYCHEE GÂTEAUX 🌿

Layers of soft sponge cake with coconut and mousse

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

SIGNATURE DESSERTS

BBB CRÈME BRÛLÉE 🌿

Baileys Irish cream-flavored crème brûlée with caramelized bananas

CHOCOLATE SENSATION

Espresso sponge, chocolate truffle mousse,
almond icing and chocolate glaze

ROYAL CHEESE PLATE

Daily selection of cheeses with fig and date
compote, artisan dried fruit bread



ESPRESSO BEVERAGES

ESPRESSO • CAPPUCINO

LATTE • CAFÉ MOCHA

Royal Caribbean International® exclusively serves espresso and fresh-brewed coffee from Seattle's Best Coffee®. Available in regular or decaffeinated at current bar pricing.

Your check may reflect an additional tax for certain ports or itineraries.
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🌿 *gluten-free available* 🥛 *lactose-free available* 🌿 *vegetarian*

🌿 *Vitalitysm dishes reflect a lighter, healthier fare*