



SAFFRON

When saffron spice arrived in Scandinavia in the 1300s, the rare Asian ingredient was reserved as a luxury for special occasions. We consider every cruise special, so we use it beyond our Scandinavia and Russia sailings — every guest can enjoy it in our Pan-Fried Silver Corvina Fillet. Derived from handpicked flowers that yield only a very small amount of the spice, saffron is often priced at rates higher than the cost of gold. But the power of its distinct flavor to enhance nearly any dish makes it truly priceless!



A three-course dinner suggestion

STARTERS

CHILLED BANANA AND RUM SOUP 🍌
Tahitian vanilla cream

OR

ROMAN VIGNOLE SALAD 🍌
Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

MAIN COURSE

PAN-FRIED CORVINA FILLET 🍌🍌
Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

DESSERT

BITTERSWEET CHOCOLATE SOUFFLÉ
Light, bittersweet chocolate dessert with espresso sauce

AUTHENTIC INGREDIENTS

We know travelers enjoy the comforts — and tastes — of home when on vacation. That's why our European cruises include traditional English items at breakfast like baked beans, mushrooms and grilled tomatoes. And in Asia, we source spices, herbs and soy sauce locally because our guests can tell the difference. Enjoy authentic dining on sailings with us around the world.

Starters

SHAVED CANTALOUPE AND HONEYDEW MELON 🍌🍌
With Midori yogurt

BAY SCALLOP GRATIN 🍌
Melted garlic-herb butter and olive breadstick

OAKWOOD SMOKED CHICKEN BREAST 🍌
Sliced green apples, toasted walnuts and red grapes with a blue cheese and chive dressing

TRADITIONAL LOBSTER BISQUE
Enriched with cream, dry sherry and sautéed lobster pieces

DOUBLE-BOILED CHICKEN CONSOMMÉ 🍌🍌
Ricotta-spinach gnocchetti

CHILLED BANANA AND RUM SOUP 🍌
Tahitian vanilla cream

ROMAN VIGNOLE SALAD 🍌
Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

ROYAL SHRIMP COCKTAIL 🍌
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 croûtons



main courses

SHRIMP RAVIOLI
Wilted spinach, creamy thyme and corn with a lobster sauce

ARTICHOKE-FILLED CRÊPES AU GRATIN 🍌
Fontina cheese, Piave Vecchio and mascarpone cheese reduction

ROSEMARY ROASTED HALF CHICKEN
Mashed potatoes, buttered brioche stuffing, baby carrots, natural jus

PAN-FRIED CORVINA FILLET 🍌🍌
Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

ROASTED SIRLOIN OF BEEF*
Mashed potatoes, asparagus, creamy wild mushroom sauce

ROMAN SALMON VIGNOLE SALAD 🍌
Peas, artichokes, spring onions, snow peas, fresh mint, crispy prosciutto, bacon vinaigrette

classics

LINGUINI WITH POMODORO SAUCE 🍌
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

MARINATED GRILLED CHICKEN BREAST 🍌
Natural jus and assorted vegetables

FISH OF THE DAY*
Served with chef's choice of vegetables

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

AGED HAND-CUT MANHATTAN STRIP STEAK* 🍌
Grilled to order and served with garlic-herb butter and seasonal vegetables

PREMIUM SELECTIONS

Make it an evening to remember

WHOLE MAINE LOBSTER
(1¼–1½ 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

🍌 gluten-free available 🍌 lactose-free available 🍌 vegetarian 🍌 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.