



SHIITAKE

The earthy, smoky flavor of the shiitake mushroom adds depth to stir-fry, soup, pasta and our own spectacular Shrimp Gyoza entrée plate. Packed with protein, iron, vitamins and minerals, shiitake has long been a treasured delicacy in Asia and the South Pacific, a fascinating part of the globe sailed by Royal Caribbean ships year-round.



A three-course dinner suggestion

STARTERS

SPINACH DIP

Warm, creamy dip served with crispy tortilla chips

OR

SEAFOOD CEVICHE*

Shrimp, bay scallops, red onions, cucumbers, dill and cilantro

MAIN COURSE

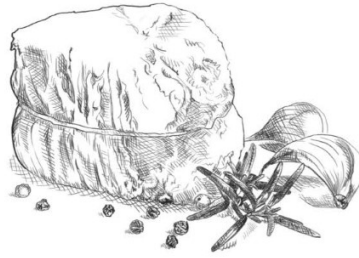
CRISPY CHICKEN KIEV

Broccolini, carrots, lemon herb butter sauce

DESSERT

STRAWBERRY KIWI PAVLOVA

Crispy meringue, whipped cream, strawberry compote and kiwi fruit



PERFECTLY AGED

The premium, certified beef onboard owes its mouthwatering perfection to an indulgent, days-long aging process that concentrates the flavor and ups the tenderness.



SPINACH DIP

Warm, creamy dip served with crispy tortilla chips

SEAFOOD CEVICHE*

Shrimp, bay scallops, red onions, cucumbers, dill and cilantro

SEARED BEEF CARPACCIO*

Shaved asparagus, aged Manchego cheese, buttermilk and a Dijon mustard drizzle

NEW ENGLAND CLAM CHOWDER

Creamy, stew-like soup of vegetables, potatoes and clams

HOT HARIRA SOUP

Moroccan-spiced lamb soup with chickpeas and lentils

CHILLED MANGO AND PINEAPPLE SOUP

Toasted shredded coconut

GARDEN SALAD

Baby spinach, Roma tomatoes, mozzarella cheese and focaccia croûtons

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

CONCHIGLIONI PASTA

Ricotta and spinach-filled pasta, tomato sauce and a pesto drizzle

SHRIMP GYOZA

Japanese shrimp dumplings, bok choy, oyster mushrooms, shiitake mushrooms and ponzu sauce

GRILLED PORK CHOP

Fresh asparagus, mashed potatoes, veal reduction

PAN-SEARED FILLET OF SOLE

Parmesan potato and artichoke gratin, cherry tomatoes and lemon beurre blanc

CRISPY CHICKEN KIEV

Broccolini, carrots, garlic herb butter sauce

CHICKEN CAESAR SALAD

Crisp Romaine lettuce, chicken breast, shaved Parmesan, herbed croûtons



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.