



CHIVES

Native to Asia and Eastern Europe, chives have a long history of use in recipes dating back to over 5,000 years. Today our chefs use fresh chives to enhance the flavor of our salads, herb butters, and as a garnish for soups. Added to sour cream, it creates the classic topping for our delectable baked potatoes.



A three-course dinner suggestion

STARTERS

SPLIT PEA SOUP
Focaccia croûtons

MAIN COURSE

STEAK DIANE*
Brandy sauce, sautéed mushrooms

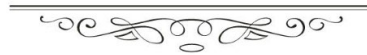
DESSERT

COFFEE CREAM MOUSSE
Coffee mousse, layered vanilla cream, caramel sauce and crisp biscotti biscuit



AGED TO PERFECTION

Quality demands time and attention. To ensure the most flavorful and tender preparations, our beef is aged to meet the exact specifications of our culinary team before we bring it onboard. You'll taste the difference.



Starters

THAI-STYLE CHICKEN SALAD
Green curry-coconut chicken strips, glass noodles, crisp greens

OAKWOOD-SMOKED TROUT FILET
Horseradish crème fraîche, mustard-dill potato salad

MEDITERRANEAN SPINACH PIE
Sun-dried tomatoes, feta cheese, béchamel sauce

SPLIT PEA SOUP
Focaccia croûtons

ANDALUSIAN-STYLE CONSOMMÉ
Eggplant, mushrooms, tomatoes, orzo pasta

CHILLED GOLDEN DELICIOUS APPLE SOUP
Dusted with cinnamon

ROASTED BEETROOT SALAD
Mesclun greens, pancetta chips, eggs, shallot vinaigrette

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

SCALLOP LINGUINI
Plum tomatoes, olives, garlic, chopped basil

POLENTA AND FETA CHEESE BAKE
Roasted vegetables, extra virgin olive oil-balsamic vinegar drizzle

SLOW-ROASTED CENTER-CUT PORK LOIN
Thyme potatoes, braised cabbage, sweet apple chutney

BAKED HOKI FISH*
Sautéed potatoes, spinach, cherry tomatoes and crispy onion

STEAK DIANE*
Brandy sauce, sautéed mushrooms

ROAST BEEF SALAD
Mesclun greens, caramelized beetroot, pancetta chips, eggs, chimichurri dressing

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.