



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 CONSOUME #9
Aged port and julienne vegetable mélange

OR

ROASTED PEACH SOUP #9
Peach and strawberry garnish

MAIN COURSE

SLOW-ROASTED PRIME RIB* #9
Potato croquettes, semi-dried Roma tomatoes, haricots verts and horseradish as jus

DESSERT

IVORY CHOCOLATE MOUSSE
Silky, white chocolate mousse and macerated berries

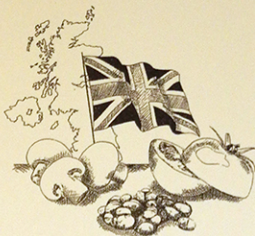
Wines
of the
20% Save
off

Now you can enjoy specially selected varietals, handpicked from the wine list by our sommelier, that will tantalize your palate and awaken the senses in a unique and interesting way.

Order a glass or bottle tonight and enjoy the evening.



gluten-free available 9 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 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.



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 UK.

Starters

CREAMED WILD MUSHROOMS V
Flaky puff pastry, sautéed wild mushrooms, cream and herbs

ROYAL SEAFOOD SALAD #9
Shrimp and lobster sensation with jicama slaw and a citrus drizzle

DUCK AND PORT WINE TERRINE A
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 CONSOUME #9
Aged port and julienne vegetable mélange

ROASTED PEACH SOUP #9
Peach and strawberry garnish

HOUSE SALAD #9 V
Boston and oak leaf lettuce, vine-ripened tomatoes and sunflower seeds

ROYAL SHRIMP COCKTAIL #9
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 #9
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

THREE-CHEESE TORTELLONI
Sautéed mushrooms and mascarpone cream sauce

SOY MEATBALLS V
Mexican-inspired lentil chili and taco chips

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

FISHERMAN'S PLATE #9 A
Broiled lobster tail, garlic butter and seasonal vegetables

SLOW-ROASTED PRIME RIB* #9
Potato croquettes, semi-dried Roma tomatoes, haricots verts and horseradish au jus

SNOW CRAB SALAD #9 V
Assorted lettuce, vine-ripened tomatoes and snow crab meat and legs with Thousand Island dressing

classics

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

MARINATED GRILLED CHICKEN BREAST #9
Natural jus and assorted vegetables

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

PREMIUM ANGIOUS BEEF SLIDERS #9
On a tomato brioche with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN STRIP STEAK* #9
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 seared. 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, risotto and vegetable of the day

18% gratuity will be added