



POMODORO

For the people of Italy, Greece and many neighboring countries, it would be hard to imagine a kitchen deprived of the ripe red and versatile flavor of *pomodoro* — the classic tomato. A cornerstone ingredient of this region's cuisine for centuries, tonight's menu showcases *pomodoro* in tribute to the breathtaking Mediterranean Royal Caribbean has sailed for more than a decade.

chef's inspiration

A three-course dinner suggestion

STARTERS

EGGPLANT AND KALAMATA OLIVE
TARTARE #3V2
Pita bread crisps and roasted red pepper hummus
OR

CHILLED PINEAPPLE AND LYCHEE SOUP #
Malibu-scented cream and toasted coconut

MAIN COURSE

ROSEMARY LAMB SHANK #3
Haricots verts, caramelized pearl onions,
roasted pumpkin and a Cabernet jus

DESSERT

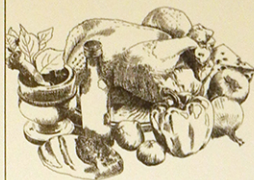
WILLIAMS PEAR CHOCOLATE CRISP #
Smooth Williams pear cream, chocolate crunch
and a chocolate reduction

Wines of the Day

Save
20%
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.



FROM SCRATCH

All of the cuisine onboard is made totally from scratch using simple, quality ingredients — real butter, grains, premium meats — that combine for sumptuous gourmet dishes.

Starters

EGGPLANT AND KALAMATA OLIVE
TARTARE #3V2
Pita bread crisps and roasted red pepper hummus

PAN-SEARED BAY SCALLOPS
AND CHORIZO #
Cauliflower purée with a crispy pancetta
and herb crumble

SPANISH TAPAS PLATE #
Assorted cold cuts, Manchego cheese
and a Spanish potato fritata

LENTIL AND ROSEMARY SOUP #
Maltagliati pasta

FRENCH ONION SOUP
With a Gruyère toast

CHILLED PINEAPPLE AND
LYCHEE SOUP #
Malibu-scented cream and toasted coconut

TOMATO AND BAKED FETA
CHEESE SALAD #
Arugula, red onions, Kalamata olives
and a balsamic vinegar reduction

ROYAL SHRIMP COCKTAIL #3
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 #3
Crisp romaine lettuce, shaved
Parmesan cheese and herbed croutons

main courses

RIGATONI PASTA #
Prosciutto-Chardonnay wine sauce and grated Pave cheese

SWEET AND SOUR PREMIUM
VEGETARIAN CHICKEN CHUNKS #V
With Jasmine rice

ROASTED TURKEY #33
Apple bread dressing, cider gravy, roasted red bliss,
Brussels sprouts, carrot sticks and a tart cranberry sauce

FISH, SEAFOOD AND MASH #
Battered fish fillet, sea scallops and shrimp, minted peas,
mashed potatoes and a rémoulade sauce

ROSEMARY LAMB SHANK #3
Haricots verts, caramelized pearl onions, roasted
pumpkin and a Cabernet jus

TANDOORI CHICKEN SALAD #3
Julienne cucumber, fried pappadams and cilantro with
yogurt dressing

classics

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

MARINATED GRILLED CHICKEN BREAST #3
Natural jus and assorted vegetables

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

PREMIUM ANGUS BEEF SLIDERS #3
On a tomato brioche with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN
STRIP STEAK* #3
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

18% gratuity will be added

gluten-free available V lactose-free available V vegetarian 3 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.