



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!

chef's inspiration

A three-course dinner suggestion

STARTERS

CHILLED BANANA AND RUM SOUP #
Tahitian vanilla cream

MAIN COURSE

PAN-FRIED SILVER CORVINA FILLET # # #
Saffron-infused cauliflower, fondant potatoes, tomato, infused beurre blanc

DESSERT

BITTERSWEET CHOCOLATE SOUFFLE
Light, bittersweet chocolate dessert with espresso sauce

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.

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.



STEFAN BRUEGGEMANN

Born in Altena, Germany, Chef Stefan completed his apprenticeship as a Konditor and is a graduate of the illustrious Berlin Hotel School. Stefan went on to refine his skills as a master baker and pastry chef throughout Europe, Asia and the Middle East before joining the Royal Caribbean International culinary team in 2007. Guten appetit!

Starters

BAY SCALLOP GRATIN #
Melted garlic-herb butter and baked to perfection

SHAVED CANTALOUPE AND HONEYDEW MELON # # ✓
With Midori yogurt

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 CONSOMME # # #
Ricotta-spinach gnocchetti

CHILLED BANANA AND RUM SOUP #
Tahitian vanilla cream

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

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

ROASTED DUCK #
Black currant sauce, sweet red cabbage and golden potato croquettes

PAN-FRIED SILVER CORVINA FILLET
Saffron-infused cauliflower, fondant potatoes, tomato, infused beurre blanc

CARVED FILET OF BEEF TENDERLOIN* # #
Morel-crimini mushroom sauce and creamy whipped potatoes

POTATO CURRY ✓
Potatoes, onion and spicy tomato curry served with basmati rice, pappadams and raita.

CHICKEN CHETTINAD # #
Steamed basmati rice, grilled roti, papadam and raita

Classics

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

MINCE AND ONION
Asparagus, broccoli, carrots and parsley mash

BROILED FILET OF COD # #
Served with chef's choice of vegetables

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) 35.00
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON* 20.00
9 ounces of roasted beef tenderloin with your choice of sauce

SURF AND TURF* 41.00
6 ounce Maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce

Includes choice of baked potato, mashed potato, rice and vegetable of the day