

welcome

Welcome to the Royal Caribbean International main dining room featuring our new and exciting menu! Each evening, enjoy a different menu of appetizers, main entrées, entrée-portion salads and desserts. Choose what you like, or consider the 'Chef's Inspiration,' a three-course dinner suggestion. You'll also notice our 'Classics' menu — favorites that are available every night of your cruise.

SPECIAL DIETS

Our menu includes icons for dishes that meet special dietary needs. For gluten-free and lactose-free, just ask your waiter that the dish be prepared with either option. Vegetarian dishes, as well as healthful 3-course VitalitySM menu selections, are already prepared as such — no special request necessary.

Chef's Inspiration

A three-course dinner suggestion

STARTERS

SMOKED FISH RILLETTES*

Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

OR

SPINACH SALAD # # V

Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

MAIN COURSE

MOJO-MARINATED GRILLED PORK CHOP # # V

Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

DESSERT

CARROT CAKE

Layered with cinnamon-nutmeg cream cheese

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 bottle tonight and enjoy the evening



MOJO

In the Caribbean, the namesake region we've sailed since 1970, mojo is the cornerstone sauce and marinade for many dishes. Mojo originated in the Canary Islands and has inspired regional variations from Cuba to Puerto Rico and beyond. Most mojos include olive oil, garlic, paprika and cumin with added flavorings such as vinegar, lemon, orange or lime juice.

Starters

STRAWBERRY, KIWI AND PINEAPPLE MEDLEY # # V A
Juicy, fresh fruit drizzled with sweet-tart lime syrup

SMOKED FISH RILLETTES* #
Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

EGGPLANT AND ARTICHOKE TART # V
Red pepper hummus, arugula, mascarpone cheese and a port wine-shallot reduction

TOASTED FARRO AND LAMB BROTH #
With root vegetables

AROMATIC ASIAN COCONUT SEAFOOD SOUP # # V
Shrimp, bay scallops, calamari, mussels, ginger and lime

WATERMELON AND RASPBERRY SOUP #
Pistachio dust and mojito foam

SPINACH SALAD # # V
Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

ESCARGOTS BOURGIGNONNE
Tender snails drenched in melted garlic-herb butter. May be temporarily unavailable due to a world-wide shortage.

SIMPLE AND CLASSIC CAESAR SALAD # # V
Crisp romaine lettuce, shaved Parmesan cheese and herbed crostons

main courses

SEAFOOD SPAGHETTI

Bay scallops, crab meat, mussels and peas with a lemon-Chardonnay reduction

SOFT SHELL TORTILLAS # V

Filled with grilled vegetables and served with soy chili

MOJO-MARINATED GRILLED PORK CHOP # # V

Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

HORSERADISH-CRUSTED FILLET OF ATLANTIC SALMON # # V A

Celeriac-potato mash, snow peas and a lemon beurre blanc and sweet mustard drizzle

SLOW-ROASTED BEEF STRIPLOIN* # # V

Seasonal vegetables, baked potato and natural rosemary with jus

STEAK AND SPINACH SALAD* # # V

Fresh spinach, plum tomatoes, fresh mushrooms, toasted sunflower seeds, sliced New York steak and ranch dressing

Classics

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

MARINATED GRILLED CHICKEN BREAST # # V
Natural jus and assorted vegetables

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

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

AGED HAND-CUT MANHATTAN STRIP STEAK* # # V
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 GRILLED 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 # lactose-free available V vegetarian A VitalitySM 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.