



## 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

OR

ROMAN VIGNOLE SALAD #  
Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

## MAIN COURSE

PAN-FRIED SILVER CORVINA FILLET #  
Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

## DESSERT

BITTERSWEET CHOCOLATE SOUFFLÉ  
Light, bittersweet chocolate dessert with espresso sauce

*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 bottle tonight and enjoy the evening



## 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 olive breadstick

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 CONSOMMÉ #  
Ricotta-spinach gnocchetti

CHILLED BANANA AND RUM SOUP #  
Tahitian vanilla cream

ROMAN VIGNOLE SALAD #  
Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

ESCALGOTS 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 CRÊTES 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, capers, Sultana grapes and a pine nut relish

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

ROMAN SALMON VIGNOLE SALAD #  
Peas, artichokes, spring onions, snow peas, fresh mint, crispy prosciutto, bacon vinaigrette

## classics

LINGUINI POMODORO #  
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

MARINATED GRILLED CHICKEN BREAST #  
Natural jus and assorted vegetables

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

PREMIUM ANGUS BEEF SLIDERS #  
On a tomato br-che 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 (1½-1½ 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

SJURE AND TURE\* 41.00  
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*



\*Vegetarian **Vitality** dishes reflect a 3-course menu under 800 calories combined *all other items are not food allergen-free environments.*