



## 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 *tomodoro* — the classic tomato. A cornerstone ingredient of this region's cuisine for centuries, tonight's menu showcases *tomodoro* 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 #V√A  
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 #H  
Haticots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

## DESSERT

WILLOWS PEAR CHOCOLATE CRISP #  
Smooth WilloWS pear cream, chocolate crunch and a chocolate reduction

# Wines of the Day

20% off

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

Order a bottle tonight and enjoy the evening.

# gluten-free available    √ lactose-free available    V vegetarian  
Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleries are not food allergy-free environments.  
\*Consumption tax of 20% on alcohol, tobacco, and other goods, including alcoholic beverages, is included in the price of all alcoholic beverages.



## 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

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

EGGPLANT AND KALAMATA OLIVE TARTARE #V√A  
Pita bread crisps and roasted red pepper hummus

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 #H  
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 #H  
Crisp romaine lettuce, shaved Parmesan cheese and herbbed croutons

\*Parmesan cheese and herbbed croutons

†Vegetarian dishes reflect a 3-course menu under 800 calories combined.

‡Quality dishes reflect a 3-course menu under 800 calories combined.

## main courses

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

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

ROASTED TURKEY #H√A  
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 remoulade sauce.

ROSEMARY LAMB SHANK #H  
Haticots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

TANDOORI CHICKEN SALAD #H√A  
Julienne cucumber, fried pappadams and cilantro with yogurt dressing

## Classics

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

MARINATED GRILLED CHICKEN BREAST #H  
Natural jus and assorted vegetables

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

PREMIUM ANGUS BEEF SLIDERS #H√A  
On a tomato bruschetta with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN STRIP STEAK #H√A  
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

SURE AND TURF\* 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

