



CHIVES

Native to Asia and Eastern Europe, chives have a long history of use in recipes dating back over 5,000 years. Today our chefs use fresh chives to enhance the flavor of our salads, herb butters, and as a garnish for soups. Added to sour cream, it creates the classic topping for our delectable baked potatoes.

chef's inspiration

A three-course dinner suggestion

STARTERS

THAI-STYLE CHICKEN SALAD [†]
Green curry-coconut chicken strips,
glass noodles, crisp greens

(OR)

SPLIT PEA SOUP [†]
Focaccia crotons

MAIN COURSE

STEAK DIANE* [†]
Brandy sauce, sautéed mushrooms

DESSERT

COFFEE CREAM MOUSSE
Coffee mousse, layered vanilla cream, caramel
sauce and crisp biscotti; biscuit

Wines
of the
20 Save
0/0 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.

* 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 galleries are not food allergen-free environments.
*Consulting use of uncooked wheat, oatmeal, shellfish, eggs, milk, or poultry may interest your risk of foodborne illness, especially if you have certain medical conditions.

AGED TO PERFECTION

Quality demands time and attention. To ensure the most flavorful and tender preparations, our beef is aged to meet the exact specifications of our culinary team before we bring it onboard. You'll taste the difference.

Starters

THAI-STYLE CHICKEN SALAD [†]
Green curry-coconut chicken strips,
glass noodles, crisp greens

OAKWOOD-SMOKED TROUT FILET [†]
Horseshoe crème fraîche, mustard-dill
potato salad

MEDITERRANEAN SPINACH PIE [‡]
Sun-dried tomatoes, feta cheese,
béchamel sauce

SPLIT PEA SOUP [†]
Focaccia crotons

ANDALUSIAN-STYLE CONSOMME [‡]
Eggplant, mushrooms, tomatoes,
orzo pasta

CHILLED GOLDEN DELICIOUS
APPLE SOUP [†]
Dusted with cinnamon

ROASTED BEETROOT SALAD [†]
Mesclun greens, pancetta chips, eggs,
shallot vinaigrette

ESCARGOTS BOURGUIGNONNE
Tender snails drenched in melted
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 crotons

main courses

SCALLOP LINGUINI [†]
Plum tomatoes, olives, garlic, chopped basil

POLENTA AND FETA CHEESE BAKE [‡]
Roasted vegetables, extra virgin olive oil-balsamic
vinegar drizzle

SLOW-ROASTED CENTER-CUT PORK LOIN [†]
Thyme potatoes, braised cabbage, sweet apple chutney

BAKED SEA BASS [†]
Sautéed potatoes, spinach, cherry tomatoes
and crispy onion

STEAK DIANE* [†]
Brandy sauce, sautéed mushrooms

ROAST BEEF SALAD [†]
Mesclun greens, caramelized beetroot,
pancetta chips, eggs, chimichurri dressing

classics

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

MARINATED GRILLED CHICKEN BREAST [†]
Natural jus and assorted vegetables

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

PREMIUM ANGUS BEEF SLIDERS [†]
On a tomato brioche 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 (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 tenderness with your
choice of sauce

SURF 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 potatoes,
rice and vegetable of the day