



## BASIL

From the Greek word *basileus*, which means "king," basil is rightly crowned the "king of herbs." Enjoy its sweetly pungent flavor profile in the aioli served with our celebrated crab cakes. It's this fresh and aromatic taste that makes basil a popular, heavily cultivated herb from Europe to South America to Asia and beyond — an integral part of the menu for each of the six continents we sail.

## chef's inspiration

A three-course dinner suggestion

### STARTERS

#### CRAB CAKE

Meaty crab cake, corn and peppers and snow peas slaw with basil aioli

OR

#### CHILLED HONEYDEW MELON SOUP

Splash of Midori liqueur and strawberry salsa

### MAIN COURSE

#### ORECCHIETTE PASTA

Short rib ragu with shredded Parmesan cheese

### DESSERT

#### JAFFA CAKE

Dark chocolate and orange parfait with amaretto-lemon sponge cake

*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.



# 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.  
\*Consumption tax of underecooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



## MARCO MARRAMA

From five-star restaurants in Europe and Australia to even the Royal Palace in Skirat, Morocco, Chef Marco refined his skills across the globe before joining the Royal Caribbean team in 2003. Born and raised in Rome, Marco took full advantage of his home city's exceptional culinary training, completing two diplomas, including one in classic French cuisine. Buon appetito!

## Starters

#### CRAB CAKE

Meaty crab cake, corn and peppers and snow peas slaw with basil aioli

#### SUMMER FRUIT MEDLEY

Pineapple, papaya, mango, kiwi, strawberry, coconut and pistachio yogurt

#### SMOKED DUCK BREAST

Orange and fennel salad with Cointreau-citrus dressing

#### CREAM OF MUSHROOM

Mushroom, cream, cheese and chives

#### FISH AND TOMATO CHOWDER

Spiced rockfish and vegetables

#### CHILLED HONEYDEW MELON SOUP

Splash of Midori liqueur and strawberry salsa

#### ARUGULA AND BOSQ PEAR SALAD

Walnuts, crumbled blue cheese and Cabernet dressing

#### 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 croissants

## main courses

#### ORECCHIETTE PASTA

Short rib ragu with shredded Parmesan cheese

#### GREEK VEGETARIAN MOUSSAKA

Chunky tomatoes, onions, feta cheese and oregano salsa

#### CHICKEN CORDON BLEU

Ham- and cheese-filled breaded chicken, rice-peas pilaf, seasonal vegetables and lingonberry relish

#### CILANTRO-CRUSTED COD LOIN

Vegetable jasmine rice, Cognac scented corn-curry lobster sauce

#### BRAISED BEEF DUO

Short rib, beef shoulder, Carolina yellow stone grits, red wine-beer sauce

#### ARUGULA AND BOSQ PEAR SALAD

Walnuts, fried Camembert and cranberry dressing

## Classics

#### LINGUINI TOMODORO

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 MAIN LOBSTER (1¼–1¾ 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 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