

# 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 Vitality<sup>SM</sup> 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**  
Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

## MAIN COURSE

**MOJO-MARINATED GRILLED PORK CHOP**  
Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

## DESSERT

**CARROT CAKE**  
Layered with cinnamon-nutmeg cream cheese

## RECOMMENDED WINES

A complete wine list is available upon your request

	Class	Bottle
694 PLANETA, BIANCO, SICILIA, "LA SEGRETA," ITALY		39
662 CHARDONNAY, BUENA VISTA, CARNEROS, CALIFORNIA		45
695 PACO & LOLA, ALBARINO, RIAS BAIXAS, SPAIN	10	45
665 MERITAGE, CRAIGY RANGE, "TE KAHU GIMBLETT GRAVELS VINEYARD," HAWKES BAY, NEW ZEALAND		49
672 MERLOT, BARONS DE ROTHSCHILD — LAFITE, BORDEAUX, "RESERVE SPECIALE," FRANCE		35
709 PINOT NOIR, ESTANCIA, "PINNACLES RANCHES," MONTEREY, CALIFORNIA	9	39

\* gluten-free available    † lactose-free available    ‡ vegetarian    ▲ Vitality<sup>SM</sup> 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.

\*Cannerman raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.



## MOTO

In the Caribbean, the namesake region we sailed since 1970, mojo is the cornerstone sauce and marmade 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** † ‡ † ‡ † ‡  
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** † ‡  
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** † ‡  
Shrimp, bay scallops, calamari, mussels, ginger and lime

**WATERMELON AND RASPBERRY SOUP** †  
Pistachio dust and mojito foam

**SPINACH SALAD** † ‡ † ‡ † ‡  
Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

**ESCARGOTS BOURGUIGNONNE**  
Tender snails drenched in melted garlic-herb butter

**SIMPLE AND CLASSIC CAESAR SALAD** † ‡  
Crisp romaine lettuce, shaved Parmesan cheese and herbed croûtons

## main courses

**SEAFOOD SPAGHETTI**  
Bay scallops, mussels, shrimps and peas with a lemon-Chardonnay reduction

**SOFT SHELL TORTILLAS** † ‡  
Filled with grilled vegetables and served with soy chili

**MOJO-MARINATED GRILLED PORK CHOP**  
Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

**HORSERADISH-CRUSTED FILLET OF ATLANTIC SALMON**  
Celeriac-potato mash, snow peas and a lemon beurre blanc and sweet mustard drizzle

**SLOW-ROASTED PRIME RIB\*** †  
Seasonal vegetables, baked potato and natural rosemary with jus

**STEAK AND SPINACH SALAD\*** †  
Fresh spinach, plum tomatoes, fresh mushrooms, toasted sunflower seeds, sliced New York steak and ranch 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

**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** (1½-1¾ POUNDS) 29.95  
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter
- CHOPS GRILLE 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