



## PIMIENTO

For nearly 10,000 years, the South and Central Americas have worked to perfect the chili pepper, one of the world's oldest cultivated crops. Upon sampling his first chili in 1493, Christopher Columbus called it "pimiento," Spanish for pepper. Their popularity surged in the years following, as seafaring traders shared chili seeds all over the world. They're still making their way all across the sea, as we sail to 280 destinations, using chilies to enhance dishes onboard every ship.



## STARTERS

CHILLED STRAWBERRY BISQUE # V  
With mint foam

OR

INSALATA MISTA # V V  
Mixed greens, crisp zucchini, sweet red bell peppers and black olives

## MAIN COURSE

GARLIC TIGER SHRIMP #  
Steamed rice, seasonal vegetables and herb butter

## DESSERT

STICKY BREAD AND BUTTER PUDDING  
Caramel sauce and vanilla ice cream

*Wines*  
of the  
**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 glass or bottle tonight and enjoy the evening



## ALEX PERBERSCHLAGER

Born and raised in a small village in Mauerkirchen, Austria, Corporate Chef Alex Perberschlager completed his apprenticeship for bakery and pastry in Austria before starting his international career, which brought him to famous bakeries and pastry shops in Switzerland, Hong Kong, Singapore and New Zealand. He went to sea in 2003, working for a small cruise liner before joining Royal Caribbean International in 2009. Mahlzeit!



CAPRESE SALAD # V  
Fresh mozzarella cheese, sun-ripened tomatoes and extra-virgin olive oil

ARANCINI  
Golden fried rice and portabella mushroom balls, garlic spinach and Romesco sauce

ANTIPASTI #  
Cured Italian ham, dry sausage, boiled eggs, grilled zucchini and squash, olives and seasonal melon

CREAMY ROASTED GARLIC SOUP  
With rye bread croûtons

MINISTRONE # V A  
Hearty tomato soup, mixed vegetables, pasta and Pecorino Romano cheese

CHILLED STRAWBERRY BISQUE # V  
With mint foam

INSALATA MISTA # V V  
Mixed greens, crisp zucchini, sweet red bell peppers and black olives

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

LASAGNA AL FORNO  
Baked layers of egg pasta with beef bolognese and cream sauces

EGGPLANT PARMIGIANA # V  
Pan-fried breaded eggplants, Pomodoro sauce, fresh basil and mozzarella and Parmesan cheeses

CHICKEN MARSALA # A  
Sautéed chicken scaloppine, Marsala-mushroom sauce, buttery mashed potatoes and fresh vegetables

GARLIC TIGER SHRIMP #  
Steamed rice, seasonal vegetables and herb butter

SLOW ROASTED PORK SHOULDER #  
Prowolone-potato bake, broccoli, carrots and black truffle sauce

SHRIMP INSALATA MISTA #  
Mixed greens, crisp zucchini, sweet red bell peppers, black olives and a grilled garlic shrimp brochette



LINGUINI WITH POMODORO SAUCE V  
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 broche 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 LORSTER  
(1 1/2-1 3/4 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 grilled 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

15% gratuity will be added

# gluten-free available    A lactose-free available    V vegetarian    A 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 galleys are not food allergen-free environments.  
\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.