

## APPETIZERS

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### CURED SALMON\*

*Pumpernickel, horseradish crème fraîche, caviar*

### BURRATA ✓

*Spinach-arugula pesto, cherry tomato, crispy prosciutto, garlic crostini*

### SMOKED TOMATO SOUP ✓

*Garlic focaccia croutons, Parmesan*

### CRISPY PORK BELLY #

*Parsnip purée, apple slaw, port wine reduction*

## ENTRÉES

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### RIGATONI

*Spicy Italian sausage, roasted tomato, broccoli rabe*

### ROASTED BRANZINO #

*Grilled zucchini, peppers, lemon confit, pesto*

### SEARED DUCK BREAST\* 🍄

*Celery root purée, sautéed spinach, cherries, Madeira sauce*

### GRILLED FILET MIGNON\*

*Truffle potato purée, asparagus, bordelaise sauce*

### CAULIFLOWER STEAK ✓

*Greek yogurt, garlic confit, pumpkin seeds, thyme*

## CLASSICS

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### APPETIZERS

#### SHRIMP COCKTAIL # #

*Horseradish cocktail sauce*

#### CLASSIC CAESAR SALAD ✓

*Hearts of Romaine lettuce, garlic croutons, Parmesan cheese*

#### ESCARGOTS A LA BOURGUIGNONNE

*Garlic, parsley, butter*

#### FRENCH ONION SOUP

*Gruyère cheese, herb croutons*

### ENTRÉES

*Served with potatoes du jour, seasonal vegetables*

#### BROILED ATLANTIC SALMON\* # 🍄

*Hollandaise sauce*

#### GRILLED CHICKEN BREAST # 🍄

*Thyme jus*

#### GRILLED NEW YORK SIRLOIN STEAK\* 🍄

*Herb butter or classic green peppercorn sauce*

# gluten-free # lactose-free ✓ vegetarian 🍄 no sugar added options available. Ask your waiter.  
\*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. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

## DESSERTS

### CHOCOLATE NAPOLEON

Raspberry ganache, caramel crèmeux

### IVORY MOUSSE

Almond shortbread, peppermint gelato

### WALNUT FLAN 🌿

Brown butter cake, raspberry sorbet

## CLASSICS

### APPLE PIE A LA MODE

Vanilla ice cream

### NEW YORK CHEESECAKE

Choice of toppings:  
caramel, chocolate, strawberry

### ROYAL CHOCOLATE CAKE

Dulce de leche, chocolate fudge

### CRÈME BRÛLÉE 🌿

Vanilla custard, caramelized sugar

### SEASONAL FRUIT MEDLEY 🌿 🌿

Hand-cut selection of fruits

### ICE CREAM 🌿

Vanilla, strawberry, chocolate

### SUGAR-FREE ICE CREAM 🌿 🌿

Vanilla, strawberry, chocolate

## DESSERT WINES

		Bottle
300	Inniskillin, Vidal, Ice Wine, Niagara Peninsula, VQA, Ontario, Canada, 375ml	120
366	Errazuriz, Sauvignon Blanc, Late Harvest, Casablanca Valley, Aconcagua, Chile, 375ml	30

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