

APPETIZERS

SCALLOP CARPACCIO* 🍷
Yuzu vinaigrette, crispy quinoa

SPINACH SALAD ✓
Roasted tomatoes, Parmesan, toasted breadcrumbs, lemon dressing

GREEN CURRY AND COCONUT SOUP
Grilled shrimp, carrots, bell peppers

ENTRÉES

BRAISED BEEF GNOCCHI
Parsnip purée, pearl onions, horseradish crème fraîche

VEAL CANNELLONI
Cremini mushrooms, Pecorino cheese sauce

OVEN ROASTED COD # 🍷
Crispy fingerling potatoes, sautéed spinach, garlic tomato sauce

MOROCCAN SPICED CHICKEN BREAST # 🍷
Cous-cous, zucchini squash, preserved lemon

GRILLED NY STRIP* #
Duck fat roasted potatoes, fava beans, haricots verts, pinot noir sauce

GRILLED TOFU # ✓
Peppers, edamame beans, sweet chili sauce

CLASSICS

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

VALRHONA CHOCOLATE BAR
Cocoa nibs, nougatine, pistachio meringue

MASCARPONE CHEESE CAKE
Lemon, pistachio crumble

ROSE WATER PANNA COTTA 🍷
Kiwi coulis, almond tuile

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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