

APPETIZERS

CHICKEN LIVER MOUSSE

Pickled vegetables, homemade mustard

SUGAR SNAP PEA SALAD

Radish, carrot, mint, shaved Pecorino cheese

SEAFOOD VELOUTÉ

Grilled scallops, shrimp, fennel, caviar

CRISPY CRAB CAKE

Pickled carrot-mango slaw, sambal aioli

ENTRÉES

CHEESE TORTELLINI √

Butternut squash, black truffle butter sauce, Parmesan

GRILLED BARRAMUNDI

Basmati rice, caramelized carrots, beurre blanc sauce

ROASTED CHICKEN

Farro risotto, English peas, natural jus

ROASTED LAMB LOIN*

Merguez meatball, marinated cucumbers, herb yogurt

VEGETABLE AND BEAN CASSOULET √

Ricotta, roasted garlic crostini

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

BITTERSWEET CHOCOLATE TART PRALINE

Red wine sorbet

RICOTTA CHEESE CAKE 🌿

Mixed berry marmalade, lemon tuile

COCONUT CUSTARD

Pineapple, cilantro, pistachio sablé

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

🌿 *gluten-free* 🌿 *no sugar added*

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