

APPETIZERS

BEEF TARTAR*

Arugula, Parmesan, potato chips, black truffle

MAINE LOBSTER SALAD # @ @

Hearts of palm, pineapple, cilantro, vanilla dressing

CREAMY ARTICHOKE SOUP

Mascarpone, sourdough croutons, prosciutto crisp

ROASTED CHICKEN LEG # @ @

Crispy bacon, wild mushrooms, natural jus

ENTRÉES

PAPPARDELLE

Veal ragoût, roasted garlic, Parmesan

CRAB AND SHRIMP CRUSTED POLLOCK

Jasmine rice, baby bok choy, creamy coconut sauce

ROASTED VEAL TENDERLOIN*

Green pea purée, caramelized onions, fava beans, vin jaune sauce

GRILLED RIB EYE*

Artichoke, potato gratin, ratatouille, herb butter

ZUCCHINI SPAGHETTI √

San Marzano tomatoes, basil, Pecorino cheese

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

CHOCOLATE AND OLIVE CAKE
Raspberry marshmallow, fresh grapefruit

VACHERIN

Cherry, vanilla, elderflower meringue

LEMON PANNA COTTA

Raspberry tea, mascarpone cream

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 BRULÉE

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*

DESSERTS

CHOCOLATE AND OLIVE CAKE
Raspberry marshmallow, fresh grapefruit

VACHERIN

Cherry, vanilla, elderflower meringue

LEMON PANNA COTTA

Raspberry tea, mascarpone cream

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 BRULÉE

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*