

APPETIZERS

FOREST MUSHROOM TERRINE

Herb salad, toasted hazelnuts, mustard vinaigrette

HAMACHI CRUDO

Avocado, toasted sesame seeds, yuzu

FENNEL SOUP

Lobster, citrus, caviar

PIZZETTE [✓]

Pesto, Pecorino cheese, cherry tomato, roasted garlic

ENTRÉES

SAFFRON LINGUINI

Baby calamari, grilled shrimps, bay scallops, extra virgin olive oil

SESAME CRUSTED TUNA*

Coconut rice, bok choy, ponzu

BRAISED LAMB SHANK

Creamy spinach orzo, roasted pearl onions, lemon-oregano jus

GRILLED VEAL CHOP*

Potato croquette, broccoli rabe, thyme jus

CAULIFLOWER FRIED RICE* ^{GF} ^{LF} [✓]

Wok vegetables, fried egg, garlic chips

CLASSICS

APPETIZERS

SHRIMP COCKTAIL ^{GF} ^{LF}

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* ^{GF} ^{LF} ^{NS}

Hollandaise sauce

GRILLED CHICKEN BREAST ^{GF} ^{LF} ^{NS}

Thyme jus

GRILLED NEW YORK SIRLOIN STEAK* ^{NS}

Herb butter or classic green peppercorn sauce

^{GF} gluten-free ^{LF} lactose-free [✓] vegetarian ^{NS} 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 PRALINE TART

Orange marmalade, salted caramel

HAZELNUT CAKE 🌿

Ricotta, frozen yogurt, savory granola

WARM HONEY PEAR

Mascarpone custard, vanilla ice 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 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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