

## APPETIZERS

---

### TUNA TARTAR\*

*Caper berries, green olives, orange confit*

### TOMATO MOZZARELLA ✓

*Herb salad, balsamic vinaigrette, crostini*

### WILD MUSHROOM CONSOMMÉ # ✓ ☁

*Pearl barley, chives*

### GRILLED MEDITERRANEAN OCTOPUS # ☁

*Black olives, fingerling potato, paprika coulis*

## ENTRÉES

---

### ORECCHIETTE

*Duck bolognese, ricotta, San Marzano tomatoes*

### CRAB CRUSTED FLOUNDER

*Artichoke purée, grilled leeks, Old Bay butter*

### GRILLED DUCK BREAST\*

*Spätzle, bacon, crispy broccoli, blueberry gastrique*

### BRAISED SHORT RIB

*Creamy polenta, pearl onions, baby roasted carrots*

### GREEN VEGETABLE CURRY ✓

*Jasmine rice, mango chutney, naan bread*

## 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 CRUNCHY BAR

Glazed banana, salted caramel

### BAKED ALASKA

Duo of ice cream, strawberry,  
torched meringue

### COCONUT TAPIOCA 🌿

Mango, brown sugar 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

🌿 *gluten-free* 🌿 *no sugar added*

## DESSERTS

### CHOCOLATE CRUNCHY BAR

Glazed banana, salted caramel

### BAKED ALASKA

Duo of ice cream, strawberry,  
torched meringue

### COCONUT TAPIOCA 🌿

Mango, brown sugar 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

🌿 *gluten-free* 🌿 *no sugar added*