**CLASSICS**

**APPETIZERS**
- SHRIMP COCKTAIL
  - Horseradish cocktail sauce
- CLASSIC CAESAR SALAD
  - Hearts of Romaine lettuce with garlic croutons, Parmesan cheese
- ESCARGOTS A LA BOURGUIGNONNE
  - Shallot, garlic, parsley, berned butter, crispy crostini
- FRENCH ONION SOUP
  - Herb croutons, melted Gruyère cheese

**ENTRÉES**
- BROILED ATLANTIC SALMON
  - Hollandaise sauce
- GRILLED CHICKEN BREAST
  - Herb marinated, thyme jus
- GRILLED NEW YORK SIRLOIN STEAK
  - Herb butter or classic green peppercorn sauce

**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 aïoli

**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 meatballs, marinated cucumbers, herb yogurt
- VEGETABLE AND BEAN CASSOULET
  - Ricotta, roasted garlic crostini

* 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 galley is not a food allergen-free environment.