

Starters

GREEK SALAD \checkmark
tomatoes, cucumber, feta cheese, olives,
red wine vinaigrette

SALMON TARTARE*
trout caviar, dill, capers

ASIAN STYLE PORK TACOS \checkmark
sweet chili, scallions, peppers, red onions,
pork crackling

TOMATO SOUP \checkmark
crème fraîche, garlic focaccia croutons,
basil pesto

CLASSICS

BAKED FRENCH ONION SOUP
gruyère, herb crouton

CAESAR SALAD \checkmark
chopped romaine, garlic croutons, parmesan

SHRIMP COCKTAIL $\# \checkmark$
horseradish cocktail sauce, marie-rose sauce

ESCARGOTS À LA BOURGUIGNONNE
garlic parsley butter

SEASONAL FRUIT MEDLEY $\# \checkmark \checkmark$
a selection of hand cut fruits

Premium SELECTIONS

Served with seasonal vegetables, and your
choice of baked potato, mashed potatoes, or rice

An 18% gratuity will be automatically added.
VAT may apply for certain ports or itineraries.

$\#$ gluten free \checkmark lactose free \checkmark vegetarian \square no sugar added

Main Courses

GARLIC TIGER SHRIMP
garlic herb butter, seasonal vegetables, velouté

CHICKEN CORDON BLEU
ham and cheese stuffed chicken breast,
french fries, carrots, peas

STEAK DIANE*
baked potato, grilled tomato, asparagus,
creamy mushroom cognac sauce

ROASTED RACK OF LAMB*
grilled vegetables, mashed potatoes, thyme reduction

TAGLIATELLE \checkmark
pesto, sundried tomatoes, roasted garlic,
cremini mushrooms

CLASSICS

HORSERADISH CRUSTED SALMON*
celery root purée, snow peas, grape tomatoes,
lemon beurre blanc

ROASTED CHICKEN BREAST $\#$
thyme jus

NEW YORK STRIP STEAK*
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE
beef ragout, roasted garlic, san marzano tomatoes,
pecorino romano, basil

WHOLE MAINE LOBSTER $\#$
broiled, grilled, or steamed lobster,
with drawn butter or fresh garlic
herb butter \$29.95

CHOPS GRILLE
FILET MIGNON* $\#$
roasted beef tenderloin, with
your selection of sauce \$16.95

Desserts

WARM DONUTS
mini beignets, whipped cream,
chocolate sauce

TRES LECHE
sponge cake, caramelized meringue,
dulce de leche

CHERRIES JUBILÉE $\# \checkmark$
red wine reduction, toasted almonds,
vanilla ice cream
no sugar added

CLASSICS

CRÈME BRÛLÉE $\#$
vanilla custard, caramelized sugar

APPLE PIE À LA MODE
vanilla ice cream

ROYAL CHEESECAKE
strawberry topping

ROYAL CHOCOLATE CAKE
chocolate fudge

ARTISAN CHEESE PLATE
fig and date compote, dried fruit bread

ICE CREAM
vanilla, strawberry, chocolate
no sugar added ice cream is available upon request

SURF & TURF* $\#$
maine lobster tail, and
roasted filet mignon, with
your selection of sauce \$34.95

*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 galleries are not food allergen-free environments.