

Starters

SHRIMP & POTATO SALAD #
fingerling potatoes, citrus marinated shrimp

INSALATA CAPRESE
roma tomatoes, mozzarella, balsamic reduction

VIDALIA ONION TART
applewood smoked bacon, parmigiano reggiano

MINISTRONE
san marzano tomatoes, root vegetables,
macaroni pasta, oregano

CLASSICS

BAKED FRENCH ONION SOUP
gruyère, herb crouton

CAESAR SALAD ✓
chopped romaine, garlic croutons, parmesan

SHRIMP COCKTAIL #
horseradish cocktail sauce, marie-rose sauce

ESCARGOTS À LA BOURGUIGNONNE
garlic parsley butter

SEASONAL FRUIT MEDLEY #✓
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 # lactose free ✓ vegetarian ☐ no sugar added

Main Courses

PAN SEARED BARRAMUNDI #
haricots verts, grilled squash, fava beans,
creamy black truffle sauce

BROILED LOBSTER TAIL #
lemon saffron rice, seasonal vegetables, drawn butter

LEMON & HARISSA ROASTED CHICKEN
sweet potatoes, snow peas, sautéed corn kernels,
yogurt tahini dressing, lemon, mint

ROASTED BEEF TENDERLOIN*
potato gratin, french beans, peppercorn sauce

VEGETABLE KORMA ✓
basmati rice, coconut milk, spices, naan bread

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 ragoût, 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

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

Desserts

MOLTEN CHOCOLATE CAKE
vanilla ice cream

BAKED ALASKA
torched meringue, strawberry sauce

PINEAPPLE UPSIDE DOWN CAKE #☐
mango coulis, coconut whipped 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

*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's are not food allergen-free environments.