

## Starters

ROASTED BEETS & ORANGE SALAD #V  
pistachio, ricotta, mint

SALMON GRAVLAX\* #V  
capers, honey mustard dressing,  
red onion shavings

CRISPY COCONUT SHRIMP #  
pineapple cabbage slaw, red onion,  
sweet chili sauce

GREEN LENTIL SOUP #V  
san marzano tomatoes, extra virgin  
olive oil, rosemary

### CLASSICS

BAKED FRENCH ONION SOUP  
gruyère, herb crouton

CAESAR SALAD V  
chopped romaine, garlic croutons, parmesan

SHRIMP COCKTAIL #  
horseradish cocktail sauce, marie-rose sauce

ESCARGOTS À LA BOURGUIGNONNE  
garlic parsley butter

SEASONAL FRUIT MEDLEY #V  
a selection of hand cut fruits

## Main Courses

CLASSIC FISH & CHIPS  
atlantic cod, peas, malt vinegar, steak fries

ROASTED TURKEY  
sweet potato mash, apple & sage bread stuffing,  
buttered corn, giblet gravy, cranberry sauce

AGED PRIME RIB OF BEEF\* #  
baked potato, broccoli, batonnet carrot, pan gravy

BRAISED LAMB SHANK  
roasted garlic mashed potatoes, bean ragoût,  
sautéed spinach, rosemary lamb jus

CHEESE TORTELLONI  
parmigiano reggiano, blue cheese sauce

### 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

## Desserts

WARM BANANA BREAD PUDDING  
coffee ice cream

PAVLOVA #  
crisp crust meringue, whipped cream,  
kiwi, strawberry

CHOCOLATE PROFITEROLES #  
roasted almonds, chocolate sauce,  
chantilly 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*

## 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

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

# gluten free

† lactose free

V vegetarian

□ no sugar added

\*Consp  
added

or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions  
† or waiter if you have any food allergies or dietary needs. Royal Caribbean