








Starters

ROASTED BEETS & ORANGE SALAD  
pistachio, ricotta, mint


SALMON GRAVLAX*  
capers, honey mustard dressing,
red onion shavings



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

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



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

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


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

WARM BANANA BREAD PUDDING
coffee ice cream

PAVLOVA 
crisp crust meringue, whipped cream,
kiwi, strawberry

CHOCOLATE PROFITEROLES 
toasted 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

 gluten free  lactose free  vegetarian  no sugar added

*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.