

CLASSICS

APPETIZERS

SHRIMP COCKTAIL # | *Horseradish cocktail sauce*

CLASSIC CAESAR SALAD Y | *Hearts of Romaine lettuce, garlic croutons, Parmesan cheese*

ESCARGOTS A LA BOURGUIGNONNE | *Garlic, parsley, butter*

FRENCH ONION SOUP | *Gruyère cheese, herb croutons*

ENTRÉES

Served with potatoes du jour, seasonal vegetables

BROILED ATLANTIC SALMON* # Δ | *Hollandaise sauce*

GRILLED CHICKEN BREAST # Δ | *Thyme jus*

GRILLED NEW YORK SIRLOIN STEAK* Δ | *Herb butter or classic green peppercorn sauce*

gluten-free | lactose-free | Y vegetarian | Δ no sugar added options available. Ask your waiter.
*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.

APPETIZERS

SCALLOP CARPACCIO* Δ Δ | *Yuzu vinaigrette, crispy quinoa*

SPINACH SALAD Y | *Roasted tomatoes, Parmesan, toasted bread crumbs, lemon dressing*

GREEN CURRY AND COCONUT SOUP | *Grilled shrimp, carrots, bell peppers*

BRAISED BEEF GNOCCHI | *Parsnip purée, pearl onions, horseradish crème fraîche*

ENTRÉES

VEAL CANNELLONI | *Cremini mushrooms, Pecorino cheese sauce*

OVEN ROASTED COD # Δ | *Crispy fingerling potatoes, sautéed spinach, garlic tomato sauce*

MOROCCAN SPICED CHICKEN BREAST # Δ | *Cous-cous, zucchini squash, preserved lemon*

GRILLED NY STRIP* # | *Duck fat roasted potatoes, fava beans, haricots verts, pinot noir sauce*

GRILLED TOFU # Y | *Peppers, edamame beans, sweet chili sauce*