

CHIC COSMOPOLITAN MENU

APPETIZERS

SALMON GRAVLAX*
CAPER-EGG REMOULADE, TOASTED BAGEL CHIPS

BEEF CARPACCIO* #
THINLY SLICED FILET MIGNON, SEARED RARE, CRISPY SOURDOUGH BREAD AND CHILLED HORSE RADISH CREAM

BABY LETTUCE SALAD #V
GARDEN GREENS, GOAT CHEESE, MUSTARD DRESSING

TOMATO AND ONION SALAD #S V
HERBS, LEMON DILL VINAIGRETTE

SMOKED MOZZARELLA RAVIOLI
SERVED WITH GRILLED SHRIMP AND A LOBSTER CREAM SAUCE

GARDEN VEGETABLE SOUP #S V
SLOW COOKED GARDEN VEGETABLES IN AN AROMATIC VEGETABLE BROTH

SIGNATURES

CAESAR SALAD #V
ROMAINE LETTUCE, BRIOCHE CROUTONS, CREAMY CAESAR DRESSING

JUMBO LUMP CRAB CAKE
HERBED FRISEE LETTUCE, CHIPOTLE MAYONNAISE

CLASSICS

SOUP OF THE DAY
ASK YOUR WAITER FOR TODAY'S SPECIAL

GARDEN SALAD #S V
GARDEN GREENS WITH CHERRY TOMATOES, SHAVED PARMESAN CHEESE TOSSED IN A LIGHT VINAIGRETTE

PRAWN COCKTAIL #
BABY PRAWNS, SHREDDED LETTUCE, MARIE ROSE SAUCE

COUNTRY HOUSE PATE #
TOAST POINTS, PORT WINE REDUCTION

EXPRESS AND KIDS MENU 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.

GLUTEN-FREE AVAILABLE § LACTOSE-FREE AVAILABLE. ASK YOUR WAITER. V VEGETARIAN. PLEASE INFORM YOUR WAITER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY NEEDS. ROYAL CARIBBEAN INTERNATIONAL GALLEYS ARE NOT FOOD ALLERGEN-FREE ENVIRONMENTS.

STYLISH NEVER TASTED SO GOOD
WHERE THE FRESHEST INGREDIENTS ARE EVOLVED
TO THE HEIGHT OF CONTEMPORARY CUISINE

ENTRÉES

CHILEAN SEA BASS #
BUTTERED LEEKS, CRUSHED POTATOES, PORT WINE SAUCE

VEGETARIAN "SHEPHERD'S PIE" V
LENTILS, CRIMINI MUSHROOMS AND MASHED POTATOES

CRISPY SALMON #
CARROTS, LEMON, ASPARAGUS, HERBED HOLLANDAISE SAUCE

SLOW COOKED COD #
GLAZED ONIONS, CARROTS, TRUFFLE CHAMPAGNE BEURRE BLANC

ROASTED PRIME RIB* #§
CREAMED SPINACH, ROASTED CORN SALSA

ROASTED RACK OF LAMB* #
VEGETABLE GRATIN, MASHED POTATOES, ROSEMARY LAMB JUS

SIGNATURES

HERBED SCAMPI STYLE SHRIMP #§
TOMATOES, SPINACH, GARLIC-PARSLEY LEMON SAUCE

ONION CRUSTED CHICKEN #§
SMOKED BACON, CARAMELIZED ONION, POTATOES, HONEY-DIJON MUSTARD JUS

CLASSICS

GRILLED CHICKEN BREAST #§
SAUTÉED SEASONAL VEGETABLE AND NATURAL JUS

OVEN ROASTED SALMON #§
GRILLED VEGETABLES AND A WARM LEMON HERB DRESSING

GRILLED MANHATTAN STRIP STEAK* #§
SAUTÉED SEASONAL VEGETABLE AND RED WINE SAUCE

PASTA PRIMAVERA §
LIGHTLY GRILLED VEGETABLES WITH OLIVE OIL, GARLIC AND HERBS

ASSORTED VEGETABLE PLATE #S V
SNOW PEAS, ROASTED PEPPERS, ASPARAGUS, CARROTS, GREEN BEANS AND SHALLOT DRESSING

TODAY'S PIE
ASK YOUR SERVER FOR THIS EVENING'S CLASSIC PIE, SERVED WITH MASHED POTATOES AND VEGETABLES