

CHIC METROPOLITAN MENU

APPETIZERS

CHILLED GREEN PEA SOUP #V
A MIXTURE OF SWEET PEAS, FAVAS, SUGAR SNAP PEAS AND A TARRAGON CRÈME FRAICHE

GREEK SALAD #V
MARINATED FETA CHEESE, GARDEN GREENS, CUCUMBER, TOMATO, RED ONION AND OLIVES

TOMATO BRUSCHETTA #
CHERRY TOMATOES, MINI MOZZARELLA, BASIL ON CRUSTY CIABATTA BREAD

CHARRED OCTOPUS SALAD #§
CUCUMBER, PIQUILLO PEPPERS, KEY LIME DRESSING

SHRIMP CEVICHE #§
MARINATED IN LIME JUICE, TOMATO, ONIONS, PEPPERS, CILANTRO WITH A TOUCH OF JALAPENO

SAUTÉED NEW ZEALAND MUSSELS #
WHITE WINE, ROASTED GARLIC, PARSLEY, CREAM AND FRESH LEMON

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 #§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

GRILLED ATLANTIC SALMON #
CRUSHED RED BLISS POTATOES, WHOLE GRAIN MUSTARD AND DILL WITH A WHITE WINE BUTTER SAUCE

PAUPIETTE OF SOLE #
GENTLY POACHED SOLE STUFFED WITH CRABMEAT, SERVED WITH BABY VEGETABLES, LEMON SAUCE

VEGETABLE MOUSSAKA #V
EGGPLANT, POTATOES, ZUCCHINI AND TOMATOES

BEEF WELLINGTON §
ROASTED FILET OF BEEF WRAPPED IN PASTRY, MUSHROOM DUXELLE AND BORDELAISE SAUCE

ROASTED LAMB CHOPS #
VEGETABLE GRATIN, MASHED POTATOES, ROSEMARY LAMB JUS

POTATO GNOCCHI
GNOCCHI SERVED WITH BACON, SPINACH AND PARMESAN

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 #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

METROPOLITAN NZ