DINING ROOM

Dinner Menu

EXCLUSIVE TO SUITE GUESTS

CHIVES

Native to Asia and Eastern Europe, chives have a long history of use in recipes dating back over 5,000 years. Today, our chefs use fresh chives to enhance the flavor of our salads, herb butters, and as a garnish for soups. Added to sour cream, it creates the classic topping for our delectable baked potatoes.

Chef’s inspiration

A three-course dinner suggestion

STARTERS

SPLIT PEA SOUP
Puréed carrots

MAIN COURSE

STEAK DIANA* #9
Brandy sauce, sautéed mushrooms

DESSERT

Coffee Cream Mousse
Coffee mousse, layered vanilla cream, caramel sauce and crisp biscotti"bread".

RECOMMENDED WINES

A complete wine list is available upon request.

654 White Blend, Hess, Chardonnay, "Summer Vineyards," Napa, California 48
274 Riesling, Yalumba, "The Y Series," Australia 40
262 Chardonnay, Domaine William Fèvre, Chablis, Premier Cru, Macon, Burgundy, France 77
437 Cabernet Sauvignon, Robert Mondavi Winery, Napa, California 67
650 Red Blend, Ca Marzana, Tuscana, "Primos," Italy 91
711 Pinot Noir, Vina Carmen, Sur, Vision, Colchagua Valley, Chile 40

main courses

AGED TO PERFECTION
Quality demands time and attention. To ensure the most flavorful and tender preparations, our beef is aged to meet the exact specifications of our culinary team before we bring it to your table. You’ll taste the difference.

STARTERS

OAKWOOD-SMOKE TROUT FILET
Herb-marinated trout fillet, mustard-dill potato salad

THAI-STYLE CHICKEN SALAD
Green curry-coconut chicken strips, glass needles, crispy greens

MEDITERRANEAN SPINACH PIE
Sun-dried tomatoes, feta cheese, bechamel sauce

SPLIT PEA SOUP
Puréed carrots

ANDALUSIAN-STYLE CONCASSADE
Eggplant, mushrooms, tomatoes, orton pasta

CHILLED GOLDEN DELICIOUS APPLE SOUP
Dusted with cinnamon

ROYAL SHRIMP COCKTAIL
Served chilled with spicy-powdered Royal cocktail sauce

ESCARGOT ROUGONNIER
Tender snails drenched in melted herb butter. May be temporarily unavailable due to a world-wide shortage

SIMPLES AND CLASSICS

CELEBRATE CRAVINGS
Make it an occasion to truly remember with these special plans

MAIN LOBSTER (1½ - 1¾ POUNDS) 34.00
Boiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

SURT AND TUBES 43.00
Main lobster and a juicy, 10-ounce chops grille filet of beef

CHOPS GRILLE FILET MIGNON 17.00
10 ounces of thick and flavorful tenderloin
Includes choice of Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

# gluten-free available  ¥ lactose-free available  ¥ vegetarian  ¥ Wesley™ dishes reflect a 3-course menu under 500 calories combined
Please inform your server if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergy-free environments.

*Consuming raw or undercooked meats, shellfish, eggs, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.