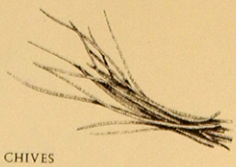
DINING ROOM

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
Focaccia croutons

MAIN COURSE

Steak Diane*
Brandy sauce, sautéed mushrooms

DESSERT

Coffee Cream Mousse
Coffee mousse, layered vanilla cream, caramel sauce and crisp biscotti biscuit

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
654 White Blend, Hess, Chardonnay, "Su'skol Vineyard," Napa, California		48
278 Riesling, Yalumba, "The Y Series," Australia		40
262 Chardonnay, Domaine William Fèvre, Chablis, Premier Cru, Montmains, Burgundy, France		77
437 Cabernet Sauvignon, Robert Mondavi Winery, Napa, California		67
690 Red Blend, Ca'Marcanda, Toscana, "Promis," Italy		91
711 Pinot Noir, Viña Cono Sur, Vision, Colchagua Valley, Chile		40

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 onboard. You'll taste the difference.

Starters

Oakwood-Smoked Trout Filet
Horseradish crème fraîche, mustard-dill potato salad

Thai-Style Chicken Salad
Green curry-coconut chicken strips, glass noodles, crisp greens

Mediterranean Spinach Pie
Sun-dried tomatoes, feta cheese, béchamel sauce

Split Pea Soup
Focaccia croutons

Andalusian-Style Consommé
Eggplant, mushrooms, tomatoes, orzo pasta

Chilled Golden Delicious Apple Soup
Dusted with cinnamon

Royal Shrimp Cocktail
Served chilled with spicy-sweet Royal cocktail sauce

Escargots Bourguignonne
Tender snails drenched in melted herb butter. *May be temporarily unavailable due to a world-wide shortage.*

Simple and Classic Caesar Salad
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

Scallop Linguini
Plum tomatoes, olives, garlic, chopped basil

Polenta and Feta Cheese Bake
Roasted vegetables, extra virgin olive oil-balsamic vinegar drizzle

Slow-Roasted Center-Cut Pork Loin
Thyme potatoes, braised cabbage, sweet apple chutney

Baked Sea Bass
Sautéed potatoes, spinach, cherry tomatoes and crispy onion

Steak Diane*
Brandy sauce, sautéed mushrooms

Navaratna Curry
Indian paneer cheese with cauliflower, potatoes, green peas and curry with basmati rice, pappadams and tangy riata

ACCOMPANIMENTS

Brocoli, thyme potato

classics

Linguini with Pomodoro Sauce
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

Chicken Breast with Seasonal Herbs
Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

Broiled Fillet of Atlantic Cod
Served with chef's choice of vegetables

Aged Hand-Cut Manhattan Strip Steak*
Grilled to order and served with garlic-herb butter and seasonal vegetables

CELEBRATE CRAVINGS

Make it an evening to truly remember with these special plates

Maine Lobster (1¼–1½ pounds) 34.00
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

Surf and Turf* 43.00
Maine 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

15% gratuity will be added

 gluten-free available *lactose-free available* *vegetarian* *Vitality™ dishes reflect a 3-course menu under 800 calories combined*

Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

*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.