DINING ROOM

Dinner Menu

EXCLUSIVE TO SUITE GUESTS

PIMENTO

For nearly 10,000 years, the South and Central American have worked to perfect the chili pepper, one of the world’s oldest cultivated crops. Upon sampling his first chili in 1493, Christopher Columbus called it “pimiento,” Spanish for pepper. Their popularity surged in the years following as seafaring traders shared chili seeds all over the world. They’re still making their way across the sea, as we sail to 380 destinations, using chilies to enhance dishes onboard every ship.

chef’s inspiration

A three-course dinner suggestion

STARTERS
Chilled Strawberry Bisque *
With mint foam

MAIN COURSE
Garlic Tiger Prawns *
Seasonal vegetables and garlic herb butter

DESSERT
Steamed Bread and Butter Pudding
Caramel sauce and vanilla ice cream

alex perberschlagner

Born and raised in a small village in Mauterndorf, Austria. Corporate Chef Alex Perberschlagner completed his apprenticeship for bakery and pastry in Austria before starting his international career, which brought him to famous bakeries and patisserie shops in Switzerland, Hong Kong, Singapore and New Zealand. He went to sea in 2003, working for a small cruise liner before joining Royal Caribbean International in 2007. Mahi-mahi!

Main courses

LASAGNA AL FORNO
Baked layers of egg pasta with beef bolognese and cream sauce

EGGPLANT PARMIGIANA *
Pan-fried, breaded eggplants, pomodoro sauce, fresh basil and mozzarella and Parmesan cheese

CHICKEN MARSALA *
Sautéed chicken scallopini, Marsala-mushroom sauce, butter mashed potatoes and fresh vegetables

GARLIC TIGER PRAWNS *
Seasonal vegetables and garlic herb butter

F I T T I O N D I A N A B A I S O T T O C O N P R O S C I U T T O S D I A T *
Slow-roasted pork tenderloin wrapped in prosciutto and sage. Provencal potato bake, broccoli, carrots and a truffle reduction

KUAI PAN LEE DHANAYAK *
Pastry, mango, coconut and pineapple curry with basmati rice, pappadoms and raita

ACCOMPANIMENTS

Roasted vegetables, champignons

Starters

ARANCINI
Roasted portobello mushrooms, garlic, mozzarella, provolone cheese and Romano cheese

CAPRESE SALAD *
Fresh mozzarella cheese, sun-dried tomatoes and extra-virgin olive oil

ANTIPASTO *
Cured Italian ham, seasonal melon, grilled vegetables, marinated portobello mushrooms and marinated ciabatta

CREAMY ROASTED GARLIC SOUP
With rye bread crostini

MINESTRA *
Hearty tomato soup, mixed vegetables, pasta and pecorino Romano cheese

Chilled Strawberry Bisque *
With mint foam

ROYAL SHRIMP COCKTAIL *
Served chilled with spicy-sweet Royal cocktail sauce

ESCALOPPE BOURGUIGNONNE
Tender steaks served in melted garlic-herb butter. May be temporarily unavailable due to a worldwide shortage

CAESAR SALAD *
Crisp romaine lettuce, shaved Parmesan cheese and herb croutons

Recomended Wines

A complete wine list is available upon your request.

695 ALBARINO, PACO & LOCA
RIO BARRAS, SPAIN
13 52

682 NIRIO D’AVOLA
MANDRAGORA, SICILIA, ITALY
33

223 SPARKLING, DOMAINE CHANDON, BRAIT, “CLASSIC,” CALIFORNIA, USA
12 49

677 TEMPRANILLO, BODEGAS SIERRA, CANTABRIA, RIOJA, ESPAÑA
32

427 CABERNET SAUVIGNON, SULA, AOC, CÔTES-D’ARMES, FRANCE
109

724 SHIRAZ, PETER LEHMANN
“WEINBERCHER,” AUSTRALIA
33

-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 sailings are not food allergies-free environments.

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

CLASSICS

LINGUINI WITH POMODORO SAUCE *
Fragrant tomato, onion and garlic sauce tossed with all-dressed 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

ACED 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 (1½-1¾ POUNDS) 34.00

Sautéed, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

S A U R A N D T U R B E * 13.00

Maine lobster and a pastry, homestyle Chops Grille fillet 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.