Welcome
Welcome to the Royal Caribbean International main dining room featuring our new and exciting menu. Each evening, enjoy a different menu of appetizers, main entries, entreé-size salads and desserts. Choose what you like, or consider the 'Chef’s Inspiration,’ a three-course dinner suggestion. You’ll also notice our ‘Classics’ menu—favorites that are available every night of your cruise.

SPECIAL DIETS
Our menus include icons for dishes that meet special dietary needs. For gluten-free and lactose-free, just ask your server if the dish can be prepared with either option. Vegetarians, dishes, as well as heartful ‘Because We Can™’ menu selections, are already prepared as such—no special request necessary.

Chef’s Inspiration
A three-course dinner suggestion.

Starters
- White Gazpacho A
  - Chorizo crëps and olive oil
- Mushroom soup, puff pastry squares, fondant potatoes and red wine gravy

Main Course
- DECONSTRUCTED BEEF WELLINGTON™:
  - Mushroom duxelles, puff pastry squares, fondant potatoes and red wine gravy
- LEMON TAGLIALINTE:
  - Garlic prawns and a red pepper pesto cream
- VEGETABLE AND BEAN CHILI:
  - In a taco shell, served with rice
- CHICKEN BLANCHETTES:
  - Chicken over wild mushrooms with steamed cubed potatoes
- SOLE FILLETS:
  - New potatoes, sautéed diced pumpkin with white wine and crab butter blane
- DECONSTRUCTED BEEF WELLINGTON™:
  - Mushroom duxelles, puff pastry squares, fondant potatoes and red wine gravy
- SAVOY PANIR:
  - Cottage cheese in tomato yogurt gravy with basmati rice, pappardelle and nuts

Accompaniments
- Roasted diced pumpkins, potato pancakes

Classics
- LININGHI DI POMODORO SAUCE:
  - Fragrant tomatoes, onion and garlic sauce tossed with all-dressed pasta
- CHICKEN BREAST WITH SEASONAL HERBS:
  - Grilled breast of chicken with rosemary and served with seasoned vegetables
- BROILED FISH 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 plans:
- MAIN LOBSTER (1¼–1½ pounds): 34.00
  - Boiled, grilled or steamed. Served with drawn butter or fresh garlic herb butter
- SURF AND TURF*: 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 tenderness
- Includes choice of: Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

*Food & beverage is available. Please refer to your waiters or waitresses for details.

Note: Please check with your server if you have any food allergies or dietary needs.

*Not to exceed one 3-course menu per 3,000 calories combined.