Dining Room

Dinner Menu

Exclusive to Suite Guests

Origano

Derived from the Greek words oros, for "mountain," and ganos, for "joy," origano refers to its roots in the Greek goddess Aphrodite, who according to ancient legends, created aromatic origano as a symbol of joy and gave it in her garden on Mount Olympus. Savor this spicy herb in many of our Mediterranean and South American dishes while celebrating these exotic destinations that Royal Caribbean visits.

Chef's inspiration

A three-course dinner suggestion

Starters

Octopus and Potato Soup
Rich soup finished with parsley

Main Course

Mixed Grill
Grilled lamb and chicken, English sausage, bacon, bubble and squeak, and roasted tomatoes

Dessert

Belgian Chocolate Tart
Rich tart finished with light espresso custard

Recommended Wines

A complete wine list is available upon request.

Grilled Vegetable Manicotti
Roasted eggplant, tomatoes and pesto oil

Lobster and Goat Cheese Tart
With a medium-boiled dressing with black truffle oil

Creamy Pork Stroganoff
Garnished with gherkins, mushrooms, a touch of sour cream and buttered rice

Atlantic Salmon En Croute
Orsonv cutlet and puff pastry coating with sweet potatoes and Champagne butter sauce

Mixed Grill
Grilled lamb and chicken, English sausage, bacon, bubble and squeak, and roasted tomatoes

Vegetable Grettino
Assorted vegetables in a pepper and coconut curry sauce with basmati rice, pappardelle, and nuts

Accompaniments

Onion croquet sautéed sugar snap peas, mozzarella potatoes

Classic

 Linguine with Pomodoro Sauce
Fragrant tomatoes, onion and garlic sauce tossed with al dente pasta

Chicken Breast with Seasonal Herbs
Grilled breast of chicken seasoned 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, served with garlic herb butter and seasonal vegetables

Celebrate Cravings

Make it an evening to truly remember with these special plans:

Main Lobster (1½ - 1¾ pounds) $14.00
Baked, grilled or steamed, served with drawn butter or fresh garlic herb butter

Surf and Turf $24.00
Main lobster and a juicy 10-ounce Chop, Grilled Sirloin or Beef

Chop and Filet Medallion $17.00
10 ounces of rich and flavorful tenderness
Includes choice of Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

15% gratuity will be added