DINING ROOM

Dinner Menu

EXCLUSIVE TO SUITE GUESTS

ARUGULA
Arugula is the Italian name for the salad green native to the Mediterranean, known asrocket in France and roquette in many English-speaking countries. Arugula is a spicy, bitter green with a pungent flavor that pairs well with a wide range of dishes.

CHEF’S INSPIRATION
A three-course dinner suggestion

STARTERS

GIGIOROVE-STYLE WHITE BEAN SOUP
Crusty foccacia, spring vegetables, and pesto dippers

MOZZARELLA SALAD
Arugula, tomato-basil salad

MAIN COURSE

COQ AU VIN
Chicken braised in red wine with mushrooms, bacon, and carrots. Served with mashed potatoes and a green salad.

DESSERT

CHOCOLATE HAZELNUT TIRAMISU
Chocolate and hazelnut mousse, amaretto liqueur

RECOMMENDED WINES
A complete wine list is available upon request

694 PLANETAL, BIANCO, SICILIA, “LA SEGRETIA”, ITALY 45
662 CHARDONNAY, RIBEIRA SACRA, SPAIN 52
652 PECCO & LOLA, ALABARDO, RIOJA BAIXA, SPAIN 52
655 HERITAGE, CRAGGY RANGE, “TE KAHU GIMLET GRAPE”, VINEYARD, HAWKE’S BAY, NEW ZEALAND 52
672 MERLOT, BARROS DE OITAVOS DE LAURA, BOUILLAUD, “RESERVE SPECIALE”, FRANCE 52
709 PINOT NOIR, ESTANZO, “PINNACLES RANCHES”, MONTEREY, CALIFORNIA 52

ROYAL BREAKFAST

ROYAL BREAKFAST MENU
Start your day with our Ultimate Chocolate Breakfast served in our Main Dining Room. From a simply delicious hot chocolate to our indulgent chocolate waffles with caramel, banana, and sharp chocolate shavings, chocolate mousse, and whipped cream, chocolate mousse, chocolate cherry sauce, and cream cheese triple, and more. Mornings will never be the same.

MELON PROSCIUTTO
Seasonal melon, dry-cured Italian ham

MOZZARELLA SALAD
Arugula, tomato-basil salad

TOMATO-SHADY ROASTED SALAD
Garlic herb grilled shrimp, scallops, calamari, and vegetables

BOUILLABAISSE
Seafood stew, vegetables, garlic cream

GINIOVRE-STYLE WHITE BEAN SOUP
Crusty foccacia, spring vegetables, and pesto dippers

VICHYSSOISE
Chilled cream of potato and leek soup, chopped chives

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

ESCAMBROS BOUGOULINES
Tender seared scallops in a light herb butter. May be seasonally available due to a worldwide shortage

SIMPLE AND CLASSIC CAESAR SALAD
Crusty foccacia, shaved Parmesan cheese, and herb-dressed croutons

CLASSICS

LINGUINI WITH POMODORO SAUCE
Fragrant tomato, onion, and garlic sauce tossed with al dente pasta

CHICKEN BREAST WITH SEASONAL HERBS
Grilled chicken breast with rosemary and served with seasonal vegetables

BROILED FILLET OF ATLANTIC SALMON
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 (1½-2¼ POUNDS) 14.00
Boiled, grilled, or steamed. Served with drawn butter or fresh garlic-herb butter

SORRY & TURBES 43.00
Mascarpone 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

* Specify your meal if you have any shellfish allergies or dietary needs. Royal Caribbean International ships are not pet-friendly environments.

# gluten-free available ## lactose-free available & vegetarian & # healthy # meals reflect a 3-course menu under 900 calories combined.

Please inform your servers if you have any food allergies or dietary needs. Royal Caribbean International ships are not pet-friendly environments.

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

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