POMODORO

For the people of Italy, Greece and many neighboring countries, it would be hard to imagine a kitchen deprived of the ripe red and versatile

When tomatoes — the classic tomato. A
corresponding ingredient of this region cuisine for centuries, tonight's menu showcases produce in tribute to the breathtaking Mediterranean Royal

Caribbean has ruled for more than a decade.

Chefs' Inspiration

A three-course dinner suggestion

Starters

Eggplant and Kalamata Olive Tartare *8*
Pita bread crisps and roasted red pepper hummus

OR

Chilled Pineapple and Lychee Soup *9*
Malba-soured cream and toasted coconut

Main Course

Rosemary Lamb Shank *8*
Hambone, cherry, caramelized pearl onions,
roasted pumpkin and a Cabernet jus

Dessert

Williams Pear Chocolate Crisp *2
Smooth Williams pear cream, chocolate crunch and a chocolate reduction

Recommended Wines

A complete wine list is available upon your request.

278 RIESLING, YALumba, “TitS Y Series,” AUSTRALIA 40
288 GRECO di TURFO, FEUDI di SAN GREGORIO, ITALY 60
715 SAUVIGNON BLANC, SIMONNER, STELLENBOSCH, SOUTH AFRICA 40
209 RIESLING, STELZACH, OST, SPITZ, MOREL, GERMANY 56
500 MEROULT, DUCKDONALD, NAPA, CALIFORNIA, USA 86
730 GRENACHE, BODEGA BORJA, CAMINO DE BURJA, SPAIN 33

Main Courses

ROASTED TURKEY *12*
Apple bread stuffing, cashew nuts, sliced red onion,
brussels sprouts, green beans and a tart cranberry sauce

SEAFOOD AND MASH *12*
Batter-fried fish filet, seared scallops and shrimp, mixed peas,
cooked potatoes and a remoulade sauce

ROSEMARY LAMB SHANK *8*
Hambone, cherry, caramelized pearl onions, roasted pumpkin and a Cabernet jus

PAN BANYANO *9*
Served with basmati fragrant rice, papadum and naan

Accompaniments

Brussels sprouts with onions and bacon, duck fat
roasted new potatoes

Classics

LINGUINI WITH POMODORO SAUCE *8*
Fragrant tomato, onion and garlic sauce tossed
with al dente pasta

CHICKEN BREAST WITH SEASONAL HERBS *8*
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 *19
Grilled to order and served with garlic-butter sauce
and seasonal vegetables

Celebrate Cravings

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

MAINE LOBSTER (1 1/4 – 1 1/2 pounds) 34.00
Boiled, grilled or steamed, served with drawn butter or fresh garlic-butter sauce

SUN AND TUNA 43.00
Maine lobster and a juicy, 10-ounce Chops Grill
filet of beef

CHOPS GRILLE FILLET MIGNON 17.00
10 ounces of thick and flavorful tenderloin
Includes choice of Mashed Potatoes, Baked Potato,
Rice and Vegetable of the Day

*25% gratuity will be added

Dining Room

Dinner Menu

Exclusive to Suite Guests

Main Courses

Pomodoro Pasta
Pomodoro-Chardonnay wine sauce and grated Parmesan cheese

Sweet and Sour Premium
Vegetarian Chicken Croutons
With Jasmine rice

Roasted Turkey
Apple bread stuffing, cashew nuts, sliced red onion,
brussels sprouts, green beans and a tart cranberry sauce

Seafood and Mash
Batter-fried fish filet, seared scallops and shrimp, mixed peas,
cooked potatoes and a remoulade sauce

Rosemary Lamb Shank
Hambone, cherry, caramelized pearl onions, roasted pumpkin and a Cabernet jus

Pan Banyano
Served with basmati fragrant rice, papadum and naan

Accompaniments

Brussels sprouts with onions and bacon, duck fat
roasted new potatoes

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-butter sauce
and seasonal vegetables

Celebrate Cravings

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

Main Lobster (1 1/4 – 1 1/2 pounds) 34.00
Boiled, grilled or steamed, served with drawn
butter or fresh garlic-butter sauce

Sun and Tuna 43.00
Maine lobster and a juicy, 10-ounce Chops Grill
filet of beef

Chops Grille Fillet Mignon 17.00
10 ounces of thick and flavorful tenderloin
Includes choice of Mashed Potatoes, Baked Potato,
Rice and Vegetable of the Day

*25% gratuity will be added