



GAZPACHO

The classic chilled soup of southern Spain, gazpacho is a warm-weather favorite throughout the Iberian peninsula — and on our fleet. Made with raw vegetables, the soup shines with fresh flavors, perfect for a light lunch or cooling starter. Regional variations abound and modern cooks have introduced watermelon, cucumber and avocado to name a few.

Chef's Inspiration

A three-course dinner suggestion

STARTERS

MEDITERRANEAN SEAFOOD SALAD

Octopus, prawns, onions, bell peppers, Kalamata olives, citrus vinaigrette

(OR)

CHICKEN CONSOMMÉ

Roasted sweet corn and chervil

MAIN COURSE

OVEN-BAKED SEA BREAM

Roasted fennel, potatoes, garden vegetables, sun-dried tomato emulsion

DESSERT

CARAMEL FLAN

Caramel sauce and berry compote

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
219 SAUVIGNON BLANC, CHALK HILL, SONOMA, CALIFORNIA		71
343 SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND		45
296 WHITE BLEND, CONUNDRUM, CALIFORNIA	14	56
705 PINOT NOIR, SPY VALLEY, MARLBOROUGH, NEW ZEALAND		61
680 RED BLEND, MICHELE CHIARLO, BARBERA D'ASTI, "LE ORME," SUPERIORE, ITALY		45
670 MERLOT, CHARLES KRUG, NAPA, CALIFORNIA		56



AUTHENTIC INGREDIENTS

We know travelers enjoy the comforts — and tastes — of home when on vacation. That's why our European cruises include traditional English items at breakfast like baked beans, mushrooms and grilled tomatoes. And in Asia, we source spices, herbs and soy sauce locally because our guests can tell the difference. Enjoy authentic dining on sailings with us around the world.

Starters

MEDITERRANEAN SEAFOOD SALAD

Octopus, prawns, onions, bell peppers, Kalamata olives, citrus vinaigrette

VITELLO TONNATO*

Chilled veal in creamy tuna sauce, radicchio, Belgian endive

CALAMARI FRITTI

Fried golden with garlic aioli

CREAM OF ASPARGUS V

With toasted almonds

CHICKEN CONSOMMÉ

Roasted sweet corn and chervil

GAZPACHO # V

Tomatoes, bell peppers, onions, celery, cucumbers, lemon juice, garlic croutons

GREEK BEEFSTEAK TOMATO SALAD # V

Watercress, feta cheese, lemon vinaigrette

ROYAL SHRIMP COCKTAIL

Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE

Tender snails drenched in melted herb butter. May be temporarily unavailable due to a world-wide shortage.

SIMPLE AND CLASSIC

CAESAR SALAD

Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

SPAGHETTI MATRICIANA STYLE

Onion, bacon and tomato confit

RICOTTA AND SPINACH QUICHE V

With asparagus, arugula and marinated cherry tomatoes

SALTIMBOCCA DI MAIALE

Pan-seared pork tenderloin scaloppini, prosciutto, polenta cake, sautéed mushroom trifoliate, sage reduction

OVEN-BAKED SEA BREAM

Roasted fennel, potatoes, garden vegetables, sun-dried tomato emulsion

LAMB CHOPS*

Garlicky ratatouille, green beans, rosemary reduction

SALADE NIÇOISE

Potatoes, red onions, green beans, Roma tomatoes, olives, boiled eggs and chunky tuna

Classics

LINGUINI WITH POMODORO SAUCE V

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

MARINATED GRILLED CHICKEN BREAST

Natural jus and assorted vegetables

BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

PREMIUM ANGUS BEEF SLIDERS

On a tomato brioche with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN STRIP STEAK*

Ordered 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 (1¼–1½ POUNDS) 34.00

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

SURF AND TURF* 43.00

Maine lobster and a juicy, 10-ounce Chops Grille filet 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

gluten-free available # lactose-free available V 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 galleys are not food allergen-free environments.

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