

## 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.

Vinspiration A three-course dinner suggestion

### STARTERS

MEDITERRANEAN SEAFOOD SALAD Octopus, prawns, onions, bell peppers, Kalamata olives, citrus vinaigrette

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 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

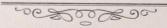
NAPA, CALIFORNIA

670 MERLOT, CHARLES KRUG,



## **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 #9 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 aïoli

CREAM OF ASPARGUS V With toasted almonds

CHICKEN CONSOMMÉ Roasted sweet corn and chervil

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

GREEK BEEFSTEAK TOMATO SALAD VX 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 NICOISE 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 aïoli

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 (I¼-I½ 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, I0-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 🤍 vegetarian 🔔 Vitality m 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.

45