

## TRUFFLE

The mysterious wild mushrooms known as truffles are prized for their rich flavor, purported aphrodisiac qualities and elusive nature; those considered the best grow around the roots of certain trees in rural areas of Italy and France and are uncovered by highly trained dogs. By weight, these rare tubers are one of the most expensive foods in the world. Delicate shavings adorn pasta dishes, elevate potato preparations to gourmet status and star in a decadent savory custard. A delicacy like no other!

## Chef's Inspiration

A three-course dinner suggestion

### STARTERS

ONION FOCACCIA  $\checkmark$   
Herbed cream cheese and crudités

(OR)

SEAFOOD SALAD  $\#$  $\checkmark$   
Shrimp, scallops, smoked salmon, brandy cocktail sauce

### MAIN COURSE

THAI-STYLE PRAWNS  $\checkmark$   
Ginger-lemongrass marinade, stir-fried vegetables

### DESSERT

COCONUT PAREFAIT  
Coconut ice cream and whipped cream layers, mango sauce

### RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
697 WHITE BLEND, FAIRVIEW, CHENIN BLANC, DARLING, SOUTH AFRICA		35
267 WHITE BLEND, RÉMY PANNIER, VOUVRAY, FRANCE		39
321 SAUVIGNON BLANC, MONTGRAS, CENTRAL VALLEY, CHILE		35
706 RED BLEND, HENRI GOUGES, NUITS-ST.-GEORGES, BURGUNDY, FRANCE		57
688 CABERNET SAUVIGNON/SYRAH, CONCHA Y TORO, "CASILLERO DEL DIABLO PRIVADA," MAIPO, RESERVA, CHILE		39
532 RED BLEND, SECCO-BERTANI, VALPOLICELLA-VALPANTENA, ITALY		49



## WINDJAMMER CAFÉ

The Windjammer Café serves flavorful, freshly prepared fare throughout the day. Enjoy fresh fruit and baked goods, soups, salads, sandwiches and more. Beyond breakfast and lunch, the Windjammer is a great option for dinner on a night when you may want to spend a little more time at the pool or just relax over an informal meal.

## Starters

ONION FOCACCIA  $\checkmark$   
Herbed cream cheese and crudités

SEAFOOD SALAD  $\#$  $\checkmark$   
Shrimp, scallops, smoked salmon, brandy cocktail sauce

VEGETABLE SAMOSA  $\#$  $\checkmark$   
Curry-flavored Indian pastry, mango chutney

CREAM OF CAULIFLOWER SOUP  $\checkmark$   
Paprika croutons

BEEF CONSOMMÉ ROYALE  
Truffle royale custard, chopped chives

CHILLED BLUEBERRY AND YOGURT SOUP  $\#$   
Freshly chopped mint

BOSTON LETTUCE  $\#$  $\checkmark$  $\checkmark$  $\checkmark$   
Chopped eggs, fire-roasted red bell peppers

ROYAL SHRIMP COCKTAIL  $\#$  $\checkmark$   
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  $\#$  $\checkmark$   
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

## main courses

GRILLED NY STEAK CAESAR\*  $\checkmark$   
NY steak strips and Parmesan cheese

PAPPARDELLE AND FRESH PEAS  $\#$   
Cream sauce, fried prosciutto

THAI-STYLE PRAWNS  $\checkmark$   
Ginger-lemongrass marinade, stir-fried vegetables

BUTTERMILK FRIED CHICKEN  
Chicken gravy, buttery mashed potatoes, roasted corn

BEEF BOURGUIGNON  $\checkmark$   
Tender beef braised in Burgundy wine sauce, pearl onions, mushrooms, crispy bacon and rice pilaf

ZUCCHINI PICCATA  $\checkmark$   
Fried egg-battered zucchini, buttered pasta, plum tomatoes and pesto

## Classics

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

PREMIUM ANGUS BEEF SLIDERS  $\#$  $\checkmark$   
On a tomato brioche with steak fries and tarragon aioli

BROILED FILLET OF ATLANTIC SALMON  
Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST  $\#$  $\checkmark$   
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK\*  $\#$  $\checkmark$   
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 (1¼-1½ POUNDS) 29.95  
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

SURF AND TURF\* 37.50  
Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

CHOPS GRILLE FILET MIGNON\* 14.95  
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  $\checkmark$  lactose-free available  $\checkmark$  vegetarian  $\checkmark$  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.

# desserts

WARM CHOCOLATE BREAD PUDDING  
Baked chocolate egg custard and vanilla ice cream

PASSION FRUIT MERINGUE TART   
Raspberry glaze, golden meringue

COCONUT PARFAIT  
Coconut ice cream and whipped  
cream layers, mango sauce


LOW-FAT SUMMER PUDDING   
Berry pudding with marinated berries

SUGAR-FREE FRUIT NAPOLEON  
Vanilla pastry cream, assorted  
fruits and raspberry sauce

ICE CREAM, SUGAR-FREE ICE CREAM  
AND SHERBET SELECTIONS

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## SIGNATURE DESSERTS

BBB CRÈME BRÛLÉE   
Baileys Irish cream-flavored crème brûlée with caramelized bananas

CHOCOLATE SENSATION  
Espresso sponge, chocolate truffle mousse,  
almond icing and chocolate glaze

ROYAL CHEESE PLATE  
Daily selection of cheeses with fig and date  
compote, artisan dried fruit bread

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## ESPRESSO BEVERAGES

ESPRESSO • CAPPUCCINO

LATTE • CAFÉ MOCHA

Royal Caribbean International® exclusively serves espresso and fresh-brewed coffee from Seattle's Best Coffee®. Available in regular or decaffeinated at current bar pricing. Your check may reflect an additional tax for certain ports or itineraries. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

 gluten-free available  lactose-free available  vegetarian

 Vitality<sup>sm</sup> dishes reflect a lighter, healthier fare