



SAFFRON

When saffron spice arrived in Scandinavia in the 1300s, the rare Asian ingredient was reserved as a luxury for special occasions. We consider every cruise special, so we use it beyond our Scandinavia and Russia sailings — every guest can enjoy it in our Pan-Fried Silver Corvina Fillet. Derived from handpicked flowers that yield only a very small amount of the spice, saffron is often priced at rates higher than the cost of gold. But the power of its distinct flavor to enhance nearly any dish makes it truly priceless!

Chef's Inspiration

A three-course dinner suggestion

STARTERS

CHILLED BANANA AND RUM SOUP #
Tahitian vanilla cream

OR

ROMAN VIGNOLE SALAD #
Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

MAIN COURSE

PAN-FRIED SILVER CORVINA FILLET #
Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

DESSERT

BITTERSWEET CHOCOLATE SOUFFLÉ
Light, bittersweet chocolate dessert with espresso sauce

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
699 VIOGNIER, CLINE, California, USA		36
698 WHITE BLEND, D'ARENBERG, "THE STUMP JUMP WHITE," Adelaide, Australia		35
365 ROSÉ, TORRES SANGRE DE TORO DE CASTA, Catalunya, Spain		30
726 SYRAH, L'ECOLE NO. 41, "SEVEN HILLS VINEYARD," Walla Walla, Washington, USA		67
685 MERITAGE, MARCHESI DE' FRESCOBALDI, "MORMORETO," Toscana, Italy		89
261 SAUVIGNON BLANC, FERRARI-CARANO, FUMÉ BLANC, Sonoma, California, USA	11	45



STEFAN BRUEGGEMANN

Born in Altena, Germany, Chef Stefan completed his apprenticeship as a Konditor and is a graduate of the illustrious Berlin Hotel School. Stefan went on to refine his skills as a master baker and pastry chef throughout Europe, Asia and the Middle East before joining the Royal Caribbean International culinary team in 2007. Guten appetit!

Starters

SHAVED CANTALOUPE AND HONEYDEW MELON #
With Midori yogurt

BAY SCALLOP GRATIN #
Melted garlic-herb butter and olive breadstick

OAKWOOD SMOKED CHICKEN BREAST #
Sliced green apples, toasted walnuts and red grapes with a blue cheese and chive dressing

TRADITIONAL LOBSTER BISQUE
Enriched with cream, dry sherry and sautéed lobster pieces

DOUBLE-BOILED CHICKEN CONSOMMÉ #
Ricotta-spinach gnocchetti

CHILLED BANANA AND RUM SOUP #
Tahitian vanilla cream

ROMAN VIGNOLE SALAD #
Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

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

ESCARGOTS BOURGUIGNONNE
Tender snails drenched in melted garlic-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

GRILLED SALMON VIGNOLE SALAD #
Peas, artichokes, spring onions, snow peas, sugar snap peas, fresh mint, crispy prosciutto and a Dijon-lemon vinaigrette

SHRIMP RAVIOLI
Wilted spinach, creamy thyme and corn with a lobster sauce

PAN-FRIED SILVER CORVINA FILLET #
Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

ROASTED DUCK #
Black currant sauce, sweet red cabbage and golden potato croquettes

CARVED FILET OF BEEF TENDERLOIN* #
Morel-crimini mushroom sauce and creamy whipped potatoes

ARTICHOKE-FILLED CRÊPES AU GRATIN ✓
Fontina cheese, Piave vecchio and mascarpone cheese reduction

Classics

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

PREMIUM ANGUS BEEF SLIDERS #
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 #
Natural jus and assorted 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 (1¼–1½ POUNDS) 29.95
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

SURE 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 ① lactose-free available ✓ 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 food-borne illness, especially if you have certain medical conditions.

desserts

BITTERSWEET CHOCOLATE SOUFFLÉ

Light, bittersweet chocolate dessert with espresso sauce

DOUBLE STRAWBERRY CHEESECAKE

Cream cheese, sour cream, chantilly cream
and strawberry compote

SKY HIGH LEMON MERINGUE PIE 🍰

Lemon curd on a sweet crust
topped with baked meringue

LOW-FAT BERRY BLISS 🌿🌿

Berry mousse, low-fat yogurt and strawberry JELL-O®

SUGAR-FREE CHOCOLATE POT DE CRÈME 🌿

Rich chocolate cream with a sugar-free cinnamon stick

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

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



ESPRESSO BEVERAGES

ESPRESSO • CAPPUCINO

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.
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🌿 *gluten-free available* 🥛 *lactose-free available* 🌿 *vegetarian*

🌿 *Vitalitysm dishes reflect a lighter, healthier fare*