



## BASIL

From the Greek word *basileus*, which means "king," basil is rightly crowned the "king of herbs." Enjoy its sweetly pungent flavor profile in the aioli served with our celebrated crab cakes. It's this fresh and aromatic taste that makes basil a popular, heavily cultivated herb from Europe to South America to Asia and beyond — an integral part of the menu for each of the six continents we sail.

## Chef's Inspiration

A three-course dinner suggestion

### STARTERS

**CRAB CAKE**  
Meaty crab cake, corn and peppers and snow peas slaw with basil aioli

OR

**CHILLED HONEYDEW MELON SOUP**  
Splash of Midori liqueur and strawberry salsa

### MAIN COURSE

**ORECCHIETTE PASTA**  
Short rib ragu with shredded Parmesan cheese

### DESSERT

**JAFFA CAKE**  
Dark chocolate and orange parfait with amaretto-lemon sponge cake

### RECOMMENDED WINES

A complete wine list is available upon your request

	Bottle
700 PINOT GRIS, WILLAMETTE VALLEY VINEYARDS, Willamette Valley, Oregon, USA	42
684 CHIANTI RUFINA, MARCHESI DE' FRESCOBALDI, "CASTELLO DI NIPOZZANO," Riserva, Italy	57
339 WHITE BLEND, CHATEAU LA NERTHE, BLANC, Châteauneuf-du-Pape, France	79
710 PINOT NOIR, DOMAINE DROUHIN, Willamette Valley, Oregon, USA	79
725 GRENACHE, PERRIN & FILS, GIGONDAS, "VIEILLES VIGNES," Rhône, France	57
667 MERLOT, NORTHSTAR, Walla Walla, Washington, USA	85



## MARCO MARRAMA

From five-star restaurants in Europe and Australia to even the Royal Palace in Skirat, Morocco, Chef Marco refined his skills across the globe before joining the Royal Caribbean team in 2003. Born and raised in Rome, Marco took full advantage of his home city's exceptional culinary training, completing two diplomas, including one in classic French cuisine. Buon appetito!

## Starters

**SUMMER FRUIT MEDLEY**  
Pineapple, papaya, mango, kiwi, strawberry, coconut and pistachio yogurt

**CRAB CAKE**  
Meaty crab cake, corn and peppers and snow peas slaw with basil aioli

**SMOKED DUCK BREAST**  
Orange and fennel salad with Cointreau-citrus dressing

**CREAM OF MUSHROOM**  
Mushroom, cream, cheese and chives

**FISH AND TOMATO CHOWDER**  
Spiced rockfish and vegetables

**CHILLED HONEYDEW MELON SOUP**  
Splash of Midori liqueur and strawberry salsa

**ARUGULA AND BOSQ PEAR SALAD**  
Walnuts, crumbled blue cheese and Cabernet dressing

**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

**ARUGULA AND BOSQ PEAR SALAD**  
Walnuts, fried Camembert and cranberry dressing

**ORECCHIETTE PASTA**  
Short rib ragu with shredded Parmesan cheese

**GILANTRO-CRUSTED COD LOIN**  
Vegetable jasmine rice, Cognac scented corn-curry lobster sauce

**BRAISED BEEF DUO\***  
Short rib, beef shoulder, Carolina yellow stone grits, red wine-beer sauce

**CHICKEN CORDON BLEU**  
Ham- and cheese-filled breaded chicken, rice-peas pilaf, seasonal vegetables and lingonberry relish

**GREEK VEGETARIAN MOUSSAKA**  
Chunky tomatoes, onions, feta cheese and oregano salsa

## 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

**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 † 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 foodborne illness, especially if you have certain medical conditions.

# desserts

## JAFFA CAKE

Dark chocolate and orange parfait with amaretto-lemon sponge cake

## RUM BABA

Traditional yeast cake soaked in rum and served with vanilla ice cream

## CHERRIES JUBILEE

Warm Kirschwasser cherries, vanilla ice cream and roasted almonds

## LOW-FAT STRAWBERRY TRIFLE

Angel cake, low-fat cinnamon yogurt and fresh strawberries

## SUGAR-FREE RED BERRY TART

Delicate, flaky pie crust, sugar-free vanilla pastry cream  
and fresh red berries

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.  
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 gluten-free available  lactose-free available  vegetarian

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