



## POMODORO

For the people of Italy, Greece and many neighboring countries, it would be hard to imagine a kitchen deprived of the ripe red and versatile flavor of *pomodoro* — the classic tomato. A cornerstone ingredient of this region's cuisine for centuries, tonight's menu showcases *pomodoro* in tribute to the breathtaking Mediterranean Royal Caribbean has sailed for more than a decade.

## Chef's Inspiration

A three-course dinner suggestion

### STARTERS

EGGPLANT AND KALAMATA OLIVE TARTARE #V #A  
Pita bread crisps and roasted red pepper hummus

OR

CHILLED PINEAPPLE AND LYCHEE SOUP #  
Malibu-scented cream and toasted coconut

### MAIN COURSE

ROSEMARY LAMB SHANK # #A  
Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

### DESSERT

WILLIAMS PEAR CHOCOLATE CRISP #  
Smooth Williams pear cream, chocolate crunch and a chocolate reduction

### RECOMMENDED WINES

A complete wine list is available upon your request

	Bottle
278 RIESLING, YALUMBA, "THE Y SERIES," Germany	35
288 GRECO DI TUFO, FEUDI DI SAN GREGORIO, Italy	52
715 SAUVIGNON BLANC, SIMONSG, Stellensbosch, South Africa	35
208 RIESLING, SELBACH-OSTER, SPÄTLESE, Mosel, Germany	49
500 MERLOT, DUCKHORN, Napa, California, USA	75
730 GRENACHE, BODEGAS BORSO, Campo de Borja, Spain	29



## FROM SCRATCH

All of the cuisine onboard is made totally from scratch using simple, quality ingredients — real butter, grains, premium meats — that combine for sumptuous gourmet dishes.

## Starters

EGGPLANT AND KALAMATA OLIVE TARTARE # #V #A  
Pita bread crisps and roasted red pepper hummus

PAN-SEARED SEA SCALLOPS AND CHORIZO\* #  
Cauliflower purée with a crispy pancetta and herb crumble

SPANISH TAPAS PLATE\* #  
Assorted cold cuts, Manchego cheese and a Spanish potato frittata

LENTIL AND ROSEMARY SOUP #  
Maltagliati pasta

FRENCH ONION SOUP  
With a Gruyère toast

CHILLED PINEAPPLE AND LYCHEE SOUP #  
Malibu-scented cream and toasted coconut

TOMATO AND BAKED FETA CHEESE SALAD #  
Arugula, red onions, Kalamata olives and a balsamic vinegar reduction

ROYAL SHRIMP COCKTAIL # #A  
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 # #A  
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

## main courses

TANDOORI CHICKEN SALAD # #A  
Julienne cucumber, fried pappadams and cilantro with yogurt dressing

RIGATONI PASTA #  
Prosciutto-Chardonnay wine sauce and grated Piave cheese

FISH, SEAFOOD AND MASH #  
Battered cod fillet, sea scallops and shrimp, minted peas, mashed potatoes and a rémoulade sauce

ROASTED TURKEY # #A  
Apple bread dressing, cider gravy, roasted red bliss, Brussels sprouts, carrot sticks and a tart cranberry sauce

ROSEMARY LAMB SHANK # #A  
Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

SWEET AND SOUR PREMIUM VEGETARIAN CHICKEN CHUNKS # #V  
With Jasmine rice

## classics

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

PREMIUM ANGUS BEEF SLIDERS # #A  
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 # #A  
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK\* # #A  
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 V vegetarian A 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

WILLIAMS PEAR CHOCOLATE CRISP   
Smooth Williams pear cream, chocolate crunch  
and a chocolate reduction

KEY LIME PIE  
Tangy lime curd, baked pie shell and a candied  
lime and vanilla sauce

FROZEN STRAWBERRY SOUFFLÉ   
Refreshing frozen desserts with fresh strawberries


LOW-FAT WARM APPLE STRUDEL  
With roasted walnuts and raisins, served with vanilla ice cream

SUGAR-FREE KEY LIME SLICE   
Tangy, sugar-free key lime custard, sponge  
cake and berry sauce

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## 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. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

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