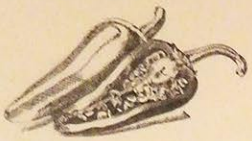

PIMIENTO

For nearly 10,000 years, the South and Central Americas have worked to perfect the chili pepper, one of the world's oldest cultivated crops. Upon sampling his first chili in 1493, Christopher Columbus called it "pimiento," Spanish for pepper. Their popularity surged in the years following, as seafaring traders shared chili seeds all over the world. They're still making their way all across the sea, as we sail to 280 destinations, using chilies to enhance dishes onboard every ship.

# chef's inspiration

*A three-course dinner suggestion*

STARTERS

Chilled Strawberry Bisque #V
With mint foam

OR

Insalata Mista #GV
Mixed greens, crisp zucchini, sweet red bell peppers and black olives

MAIN COURSE

Garlic Tiger Shrimp #
Steamed rice, seasonal vegetables and herb butter

DESSERT

Sticky Bread and Butter Pudding
Caramel sauce and vanilla ice cream

ALEX PERBERSTEIN, AGER

Born and raised in a small village in Mariakirchen, Austria, Corporate Chef Alex Perberstein completed his apprenticeship for baker and pastry in Austria before starting his international career, which brought him to famous bakeries and pastry shops in Switzerland, Hong Kong, Singapore and New Zealand. He went to sea in 2003, working for a small cruise liner before joining Royal Caribbean International in 2009. Mahlzeit!

# starters

Caprese Salad #V
Fresh mozzarella cheese, sun-ripened tomatoes and extra-virgin olive oil

Arancini
Golden fried rice and portabella mushroom balls, garlic spinach and Romesco sauce

Antipasti #G
Cured Italian ham, dry sausage, boiled eggs, grilled zucchini and squash, olives and seasonal melon

Creamy Roasted Garlic Soup
With rye bread croutons

Minestrone GVA
Hearty tomato soup, mixed vegetables, pasta and Pecorino Romano cheese

Chilled Strawberry Bisque #V
With mint foam

Insalata Mista #GV
Mixed greens, crisp zucchini, sweet red bell peppers and black olives

Royal Shrimp Cocktail #G
Served chilled with spicy-sweet Royal cocktail sauce

Escargots Bourguignonne
Tender snails drenched in melted garlic-herb butter.

Simple and Classic Caesar Salad #G
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

# main courses

Lasagna al Forno
Baked layers of egg pasta with beef bolognese and cream sauces

Eggplant Parmigiana #V
Pan-fried, breaded eggplants, Pomodoro sauce, fresh basil and mozzarella and Parmesan cheeses

Chicken Marsala #GA
Sautéed chicken scaloppine, Marsala-mushroom sauce, buttery mashed potatoes and fresh vegetables

Garlic Tiger Shrimp #
Steamed rice, seasonal vegetables and herb butter

Slow Roasted Pork Shoulder #G
Provolone-potato bake, broccoli, carrots and black truffle sauce

Shrimp Insalata Mista #G
Mixed greens, crisp zucchini, sweet red bell peppers, black olives and a grilled garlic shrimp brochette

# classics

Linguini with Pomodoro Sauce V
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

Marinated Grilled Chicken Breast #G
Natural jus and assorted vegetables

Fish of the Day
Served with chef's choice of vegetables

Premium Angus Beef Sliders #G
On a tomato brioche with steak fries and tarragon aioli

Aged Hand-Cut Manhattan Strip Steak* #G
Grilled to order and served with garlic-herb butter and seasonal vegetables

## PREMIUM SELECTIONS

*Make it an evening to remember*

Whole Maine Lobster
(1¾–1½ pounds) 29.95
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

Chops Grille Filet Mignon* 16.95
9 ounces of roasted beef tenderloin with your choice of sauce

Surf and Turf* 34.95
6 ounce broiled lobster tail and a grilled 9 ounce filet mignon with your choice of sauce

*Includes choice of baked potato, mashed potato, rice and vegetable of the day*

*An 18% gratuity will be added*

*# gluten-free available G 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.*