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

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 # V
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 V
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 BOSC 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.

SIMPLE AND CLASSIC CAESAR SALAD #
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

# main courses

ORECCHIETTE PASTA
Short rib ragu with shredded Parmesan cheese

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

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

CILANTRO-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

ARUGULA AND BOSC PEAR SALAD
Walnuts, fried Camembert and cranberry dressing

# classics

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

MARINATED GRILLED CHICKEN BREAST #
Natural jus and assorted vegetables

FISH OF THE DAY
Served with chef's choice of vegetables

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

AGED HAND-CUT MANHATTAN STRIP STEAK* #
Grilled to order and served with garlic-herb butter and seasonal vegetables

## PREMIUM SELECTIONS

*Make it an evening to remember*

WHOLE MAINE LOBSTER
(1¼–1½ 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 ⅄ lactose-free available V 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.