welcome

Welcome to the Royal Caribbean International main dining room featuring our new and exciting menu! Each evening, enjoy a different menu of appetizers, main entrées, entrée-portion salads and desserts. Choose what you like, or consider the 'Chef 's Inspiration,' a three-course dinner suggestion. You'll also notice our 'Classics' menu — favorites that are available every night of your cruise.

SPECIAL DIETS

Our menu includes icons for dishes that meet special dietary needs. For gluten-free and lactose-free, just ask your waiter that the dish be prepared with either option. Vegetarian dishes, as well as healthful 3-course Vitality℠ menu selections, are already prepared as such — no special request necessary.

chef's inspiration

A three-course dinner suggestion

STARTERS

Smoked Fish Rillettes* Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

OR

Spinach Salad
Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

MAIN COURSE

Mojo-Marinated Grilled Pork Chop
Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

DESSERT

Carrot Cake
Layered with cinnamon-nutmeg cream cheese

MOJO

In the Caribbean, the namesake region we've sailed since 1970, mojo is the cornerstone sauce and marinade for many dishes. Mojo originated in the Canary Islands and has inspired regional variations from Cuba to Puerto Rico and beyond. Most mojos include olive oil, garlic, paprika and cumin with added flavorings such as vinegar, lemon, orange or lime juice.

starters

Strawberry, Kiwi and Pineapple Medley
Juicy, fresh fruit drizzled with sweet-tart lime syrup

Smoked Fish Rillettes*
Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

Eggplant and Artichoke Tart
Red pepper hummus, arugula, mascarpone cheese and a port wine-shallot reduction

Toasted Farro and Lamb Broth
With root vegetables

Aromatic Asian Coconut Seafood Soup
Shrimp, bay scallops, calamari, mussels, ginger and lime

Watermelon and Raspberry Soup
Pistachio dust and mojito foam

Spinach Salad
Fresh spinach, plum tomatoes, sliced mushrooms and toasted sunflower seeds

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

Seafood Spaghetti
Bay scallops, crab meat, mussels and peas with a lemon-Chardonnay reduction

Soft Shell Tortillas
Filled with grilled vegetables and served with soy chili

Mojo-Marinated Grilled Pork Chop
Roasted sweet potatoes and broccoli with a cumin-orange-lime reduction

Horseradish-Crusted Fillet of Atlantic Salmon
Celeriac-potato mash, snow peas and a lemon beurre blanc and sweet mustard drizzle

Slow-Roasted Prime Rib*
Seasonal vegetables, baked potato and natural rosemary with jus

Steak and Spinach Salad*
Fresh spinach, plum tomatoes, fresh mushrooms, toasted sunflower seeds, sliced New York steak and ranch dressing

classics

Linguini with Pomodoro Sauce
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 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.