

## Starters

DUCK TERRINE  
pickled vegetables, apricot chutney,  
toasted sourdough

EGGPLANT &  
KALAMATA OLIVE TARTARE ✓  
garlic bread, roasted red pepper hummus

SEAFOOD VOL-AU-VENT  
puff pastry, cognac butter sauce

BAKED POTATO SOUP  
chives, sour cream, cheddar cheese, bacon

### CLASSICS

BAKED FRENCH ONION SOUP  
gruyère, herb crouton

CAESAR SALAD ✓  
chopped romaine, garlic croutons, parmesan

SHRIMP COCKTAIL #  
horseradish cocktail sauce, marie-rose sauce

ESCARGOTS À LA BOURGUIGNONNE  
garlic parsley butter

SEASONAL FRUIT MEDLEY #✓✓  
a selection of hand cut fruits

## Main Courses

MOROCCAN SPICED AHI TUNA\*  
couscous, sautéed spinach, pequinillo peppers,  
yogurt vinaigrette

JERK CHICKEN  
festival dumplings, fried plantains, coconut rice & beans

BEEF STROGANOFF\*  
sautéed beef strips, linguini pasta, paprika,  
creamy mushroom sauce

BRAISED LAMB SHANK  
Roasted garlic mashed potatoes, green beans,  
sautéed spinach, rosemary lamb jus

LASAGNA AL FORNO  
beef ragout, mozzarella cheese, marinara sauce  
CLASSICS

HORSERADISH CRUSTED SALMON\*  
celery root purée, snow peas, grape tomatoes,  
lemon beurre blanc

ROASTED CHICKEN BREAST #  
thyme jus

NEW YORK STRIP STEAK\*  
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE  
beef ragout, roasted garlic, san marzano  
tomatoes, pecorino romano, basil

## Desserts

CHOCOLATE SOUFFLÉ  
praline sauce

TRADITIONAL ENGLISH TRIFLE  
sherry soaked sponge cake, fruit cocktail,  
vanilla custard, whipped cream

COCONUT LAYER CAKE #  
raspberry coulis  
no sugar added

### CLASSICS

CRÈME BRÛLÉE #  
vanilla custard, caramelized sugar

APPLE PIE À LA MODE  
vanilla ice cream

ROYAL CHEESECAKE  
strawberry topping

ROYAL CHOCOLATE CAKE  
chocolate fudge

ARTISAN CHEESE PLATE  
fig and date compote, dried fruit bread

ICE CREAM  
vanilla, strawberry, chocolate  
no sugar added ice cream is available upon request

## Premium SELECTIONS

Served with seasonal vegetables, and your  
choice of baked potato, mashed potatoes, or rice

An 18% gratuity will be automatically added  
VAT may apply for certain ports or itineraries

WHOLE MAINE LOBSTER #  
broiled, grilled, or steamed lobster,  
with drawn butter or fresh garlic  
herb butter \$29.95

CHOPS GRILLE  
FILET MIGNON\* #  
roasted beef tenderloin, with  
your selection of sauce \$16.95

SURF & TURF\* #  
maine lobster tail, and  
roasted filet mignon, with  
your selection of sauce \$34.95

# gluten free    # lactose free    ✓ vegetarian    ☐ no sugar added

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