SAFFRON

When saffron spice arrived in Scandinavia in the 1300s, the rare Asian ingredient was reserved as a luxury for special occasions. We consider every cruise special, so we use it beyond our Scandinavia and Russia sailings — every guest can enjoy it in our Pan-Fried Silver Corvina Fillet. Derived from handpicked flowers that yield only a very small amount of the spice, saffron is often priced at rates higher than the cost of gold. But the power of its distinct flavor to enhance nearly any dish makes it truly priceless!

**chef's inspiration**

*A three-course dinner suggestion*

**STARTERS**

- **Chilled Banana and Rum Soup**
  Tahitian vanilla cream

  OR

- **Roman Vignole Salad**
  Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

**MAIN COURSE**

- **Pan-Fried Corvina Fillet**
  Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

**DESSERT**

- **Bittersweet Chocolate Soufflé**
  Light, bittersweet chocolate dessert with espresso sauce

**main courses**

- **Shrimp Ravioli**
  Wilted spinach, creamy thyme and corn with a lobster sauce

- **Artichoke-Filled Crêpes au Gratin**
  Fontina cheese, Piave Vecchio and mascarpone cheese reduction

- **Rosemary Roasted Half Chicken**
  Mashed potatoes, buttered broccoli stuffing, baby carrots, natural jus

- **Pan-Fried Corvina Fillet**
  Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

- **Roasted Sirloin of Beef**
  Mashed potatoes, asparagus, creamy wild mushroom sauce

- **Roman Salmon Vignole Salad**
  Peas, artichokes, spring onions, snow peas, fresh mint, crispy prosciutto, bacon vinaigrette

**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**
  (1½-2½ 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

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*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 galley is not a food allergy-free environment.

*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.