BASIL

From the Greek word basilikos, 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 pea 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

**DRY HERBS VS. FRESH HERBS**

Like fine wine stewards, our chefs pair a selection of herbs with each dish to craft flavors that ignite the senses. For traditional winter recipes, such as Roasted Leg of Lamb, they infuse dried herbs which are milder and are better suited for longer cooking times. For summerset dishes such as Ratatouille, they use fresh herbs whose flavors are far more concentrated. From fresh to dry, we supply our worldwide fleet with a sea of aromatic herbs to enhance our chef inspired creations.

**MAIN COURSES**

**Orecchiette Pasta**
Short rib ragu with shredded Parmesan cheese

**Greek Vegetarian Moussaka**
Chunky tomatoes, onions, feta cheese and oregano salsa

**Chicken Gordon Bleu**
Ham- and cheese-filled breaded chicken, buttermilk grits, chicken jus

**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**

**Summer Fruit Medley**
Pineapple, papaya, mango, kiwi, strawberry, coconut and pistachio yogurt

**Crab Cake**
Meaty crab cake, corn and peppers and snow pea slaw with basil aioli

**Smoked Duck Breast**
Orange and fennel salad with Comte au-citrus dressing

**Cream of Mushroom**
Mushroom cream, cheese and chives

**Fish and Tomato Chowder**
Spiced rockfish and vegetables

**Chilled Honeydew Melon Soup**
Splash of Midori liqueur and strawberry salsa

**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 1/2-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**
(1 1/2-1 3/4 pounds) ~20.95
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 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. 

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Thomas Sustainable Menu