



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.



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



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 summertime 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.



Starters

SUMMER FRUIT MEDLEY

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

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 BOSCH PEAR SALAD

Walnuts, crumbled blue cheese and Cabernet dressing

ESCARGOTS BOURGUIGNONNE

Tender snails drenched in melted garlic-herb butter

SIMPLE AND CLASSIC CAESAR SALAD

Crisp romaine lettuce, shaved Parmesan cheese and herbed croûtons

main courses

ORECCHIETTE PASTA

Short rib ragu with shredded Parmesan cheese

GREEK VEGETARIAN MOUSSAKA

Chunky tomatoes, onions, feta cheese and oregano salsa

CHICKEN CORDON 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 BOSCH PEAR SALAD

Walnuts, fried Camembert and cranberry 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



**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.