SHIITAKE

The earthy, smoky flavor of the shiitake mushroom adds depth to stir-fry, soup, pasta and our own spectacular Shrimp Gyozas entree plate. Packed with protein, iron, vitamins and minerals, shiitake has long been a treasured delicacy in Asia and the South Pacific, a fascinating part of the globe sailed by Royal Caribbean ships year-round.

PERFECTLY AGED

The premium, certified beef onboard owes its mouthwatering perfection to an indulgent, days-long aging process that concentrates the flavor and ups the tenderness.

STARTERS

Spinach Dip
Warm, creamy dip served with crispy tortilla chips

Seafood Ceviche
Shrimp, bay scallops, red onions, cucumbers, dill and cilantro

Seared Beef Carpaccio
Shaved asparagus, aged Manchego cheese, buttermilk and a Dijon mustard drizzle

New England Clam Chowder
Creamy, stew-like soup of vegetables, potatoes and clams

Hot Harira Soup
Moroccan-spiced lamb soup with chickpeas and lentils

Chilled Mango and Pineapple Soup
Toasted shredded coconut

Garden Salad
Baby spinach, Roma tomatoes, mozzarella cheese and foccacia croutons

Royal Shrimp Cocktail
Served chilled with spicy-sweet Royal cocktail sauce

Escargot Bourguignonne
 Tender snails drenched in melted garlic-herb butter

Simple and Classic Caesar Salad
Crisp romaine lettuce, shaved Parmesan cheese and herb croutons

MAIN COURSE

Crispy Chicken Kiev
Broccolini, carrots, lemon herb butter sauce

DESSERT

Strawberry Kiwi Pavlova
Crispy meringue, whipped cream, strawberry compote and kiwi fruit

main courses

Conchiglioni Pasta
Ricotta and spinach-filled pasta, tomato sauce and a pesto drizzle

Shrimp Gyozas
Japanese shrimp dumplings, bok choy, oyster mushrooms, shiitake mushrooms and ponzu sauce

Grilled Pork Chop
Fresh asparagus, mashed potatoes, veal reduction

Pan-Seared Fillet of Sole
Parsley potato and artichoke gratin, cherry tomatoes and lemon beurre blanc

Crusty Chicken Kiev
Broccolini, carrots, garlic herb butter sauce

Chicken Caesar Salad
Crisp Romaine lettuce, chicken breast, shaved Parmesan, herb croûtons

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
(1/4-1/5 pounds) 28.95
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

Chops Grille Filet Mignon
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  
L lactose-free available  
V 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.