



JASMINE

From China to Singapore to Thailand, Asia's southeastern coastlines are a palatable adventure into exotic flavor. But you don't have to take a Royal Caribbean Exotic Asia cruise to enjoy them. Across our fleet, the main dining room features many Asian-influenced dishes and ingredients, like Jasmine rice. Named for the soothing and aromatic Jasmine flower, Jasmine rice is an intrinsic part of Thai culture. This pervasive ingredient receives blessings at every stage of its life cycle — before cultivation, at the time of planting and at harvest.

chef's inspiration

A three-course dinner suggestion

STARTERS

DOUBLE DUCK CONSOMMÉ
Aged port and julienned vegetable mélange

OR

ROASTED PEACH SOUP
Peach and strawberry garnish

MAIN COURSE

SLOW-ROASTED PRIME RIB*
Potato croquettes, semi-dried Roma tomatoes, haricots verts and horseradish as jus

DESSERT

IVORY CHOCOLATE MOUSSE
Silky, white chocolate mousse and macerated berries



LOCAL FLAVOR

Most food onboard is sourced from local suppliers, including some items that are “signature” to the ship's region — such as salmon in Alaska, Galangal spice in Singapore and mushrooms for traditional English breakfast in the U.K.

Starters

CREAMED WILD MUSHROOMS
Flaky puff pastry, sautéed wild mushrooms, cream and herbs

ROYAL CRAB COCKTAIL
Jonah crab claws, tomato horseradish sauce

DUCK AND PORT WINE TERRINE
Smoked duck, prosciutto, mixed baby lettuces, shaved Anjou pear, homemade brioche and red currant-port syrup

ROASTED POBLANO PEPPER AND CORN SOUP
Cilantro oil drizzle

DOUBLE DUCK CONSOMMÉ
Aged port and julienne vegetable mélange

ROASTED PEACH SOUP
Peach and strawberry garnish

HOUSE SALAD
Boston and oak leaf lettuce, vine-ripened tomatoes and sunflower seeds

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

THREE-CHEESE TORTELLONI
Sautéed mushrooms and mascarpone cream sauce

SOY MEATBALLS
Mexican-inspired lentil chili and taco chips

THAI CHICKEN BREAST
Mild red curry, edamame and shiitake sauce, bok choy and steamed rice

BROILED LOBSTER TAIL
lemon saffron rice, seasonal vegetables, drawn butter

SLOW-ROASTED PRIME RIB*
Potato croquettes, semi-dried Roma tomatoes, haricots verts and horseradish au jus

SMOKED SALMON SALAD
Assorted lettuce and vine-ripened tomatoes with Thousand Island 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.