






POMODORO

For the people of Italy, Greece and many neighboring countries, it would be hard to imagine a kitchen deprived of the ripe red and versatile flavor of pomodoro — the classic tomato. A cornerstone ingredient of this region's cuisine for centuries, tonight's menu showcases pomodoro in tribute to the breathtaking Mediterranean Royal Caribbean has sailed for more than a decade.


Chef's inspiration

A three-course dinner suggestion



STARTERS

EGGPLANT AND KALAMATA OLIVE
TARTARE   
Pita bread crisps and roasted red
pepper hummus


OR

CHILLED PINEAPPLE AND
LYCHEE SOUP 
Malibu-scented cream and toasted coconut

MAIN COURSE

ROSEMARY LAMB SHANK  
Haricots verts, caramelized pearl onions,
roasted pumpkin and a Cabernet jus

DESSERT




WILLIAMS PEAR CHOCOLATE CRISP 
Smooth Williams pear cream, chocolate
crunch and a chocolate reduction





FROM SCRATCH


All of the cuisine onboard is made
totally from scratch using simple,
quality ingredients — real butter, grains,
premium meats — that combine for
sumptuous gourmet dishes.

Starters


EGGPLANT AND KALAMATA OLIVE
TARTARE   
Pita bread crisps and roasted
red pepper hummus


PAN-SEARED BAY SCALLOPS
AND CHORIZO 
Cauliflower purée with a crispy pancetta
and herb crumble



SPANISH TAPAS PLATE 
Assorted cold cuts, Manchego cheese
and a Spanish potato frittata

LENTIL AND ROSEMARY SOUP 
Maltagliati pasta



FRENCH ONION SOUP
With a Gruyère toast

CHILLED PINEAPPLE AND
LYCHEE SOUP 
Malibu-scented cream and toasted coconut


TOMATO AND BAKED
FETA CHEESE SALAD 
Arugula, red onions, Kalamata olives
and a balsamic vinegar reduction

ROYAL SHRIMP COCKTAIL  
Served chilled with spicy-sweet
Royal cocktail sauce




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



RIGATONI PASTA 
Prosciutto-Chardonnay wine sauce and grated Piave cheese

SWEET AND SOUR VEGETARIAN
SOY NUGGETS 
With Jasmine rice


ROASTED TURKEY   
Apple bread dressing, cider gravy, roasted red bliss,
Brussels sprouts, carrot sticks and a tart cranberry sauce



FISH, SEAFOOD AND MASH 
Battered fish fillet, sea scallops and shrimp, minted peas,
mashed potatoes and a rémoulade sauce

ROSEMARY LAMB SHANK  
Haricots verts, caramelized pearl onions,
roasted pumpkin and a Cabernet jus



TANDOORI CHICKEN SALAD  
Juliened cucumber, fried pappadams and cilantro
with yogurt 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.