



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 julienne 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

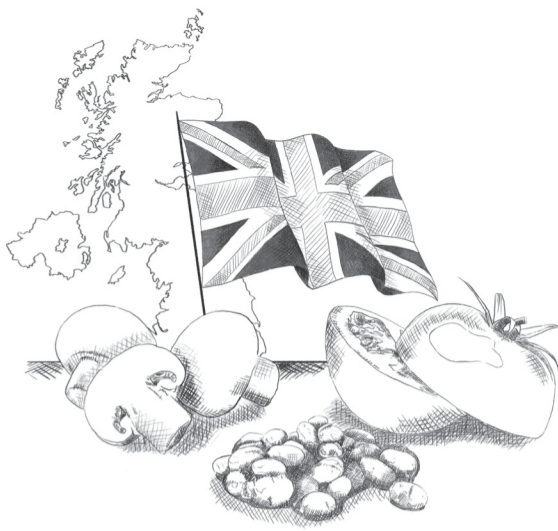
DESSERT

IVORY CHOCOLATE MOUSSE
Silky, white chocolate mousse
and macerated berries

RECOMMENDED WINES

A complete wine list is available upon your request


	Bottle
696 PINOT BLANC, LUCIEN ALBRECHT, Alsace, France	29
532 RED BLEND, SECCO-BERTANI, Valpolicella-Valpantena, Italy	49
662 CHARDONNAY, BUENA VISTA, Carneros, California, USA	45
665 MERITAGE, CRAGGY RANGE, "TE KAHU GIMBLETT GRAVELS VINEYARD," Hawkes Bay, New Zealand	49
713 RIESLING, S.A. PRÜM, KABINETT, "PRÜM BLUE," Mosel, Germany	45
691 TORRENTÈS, ZOLO, Mendoza, Argentina	29






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 SEAFOOD SALAD  
Crab, shrimp and lobster sensation with jicama slaw and a citrus drizzle



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

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 croutons

main courses

SNOW CRAB SALAD  
Assorted lettuce, vine-ripened tomatoes and snow crab meat and legs with Thousand Island dressing

THREE-CHEESE TORTELLONI
Sautéed mushrooms and mascarpone cream sauce


FISHERMAN'S PLATE   
Broiled lobster tail, garlic shrimp and seasonal vegetables



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

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

SOY MEATBALLS 
Mexican-inspired lentil chili and taco chips



classics

LINGUINI POMODORO 
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

PREMIUM ANGUS BEEF SLIDERS  
On a tomato brioche with steak fries and tarragon aioli

BROILED FILLET OF ATLANTIC SALMON
Served with chef's choice of vegetables

MARINATED GRILLED CHICKEN BREAST  
Natural jus and assorted vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK*  
Grilled to order and served with garlic-herb butter and seasonal vegetables

CELEBRATE CRAVINGS

Make it an evening to truly remember with these special plates

MAINE LOBSTER (1¼–1½ POUNDS) 29.95
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

SURF AND TURF* 37.50
Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

CHOPS GRILLE FILET MIGNON* 14.95
10 ounces of thick and flavorful tenderloin

Includes choice of Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day

15% gratuity will be added

 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.