

## DINING ROOM

## Dinner Menu

EXCLUSIVE TO SUITE GUESTS



## SHIITAKE

The earthy, smoky flavor of the shiitake mushroom adds depth to stir-fry, soup, pasta and our own spectacular Shrimp Gyoza entrée 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.

## Chef's Inspiration

A three-course dinner suggestion

## STARTERS

SPINACH DIP **V**

Warm, creamy dip served with crispy tortilla chips

OR

SEAFOOD CEVICHE **#3**

Shrimp, bay scallops, lime-marinated lobster, red onions, cucumbers, dill and cilantro

## MAIN COURSE

ROASTED RACK OF LAMB **#3**

Parmpic mash, white bean cassiolette, asparagus and thyme reduction

## DESSERT

STRAWBERRY KIWI PAVLOVA **V**

Crispy meringue, whipped cream, strawberry compote and kiwi fruit

## RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
238 CORTÈSE, VIGNE REGALLI, "PRINCESSA GAVIA," G.O.V. ITALY	45	
713 RIESLING, S.A. PRÜM, KABINETT, "PRÜM BLUE," MOSEL, GERMANY	52	
216 SAUVIGNON BLANC, DOMAINE DENIS GAUDRY, POUILLY-FUME, LOIRE, FRANCE	56	
282 MALBEC, BODEGA NORTON, "BARREL SELECT," MENDOZA, ARGENTINA	10	40
680 BARBERA D'ASTI, MICHELE CHIARLO, "LE ORME," S. PIETRO, ITALY	45	
719 SAUVIGNON BLANC, ALLAN SCOTT, MARLBOROUGH, NEW ZEALAND	40	

**#** gluten-free available **V** lactose-free available **V** vegetarian **A** Vitality<sup>SM</sup> dishes reflect a 3-course menu under 600 calories combined

Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleries are not food allergy-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.



## PERFECTLY AGED

The premium, certified beef undergoes over 60 months of aging perfection to an indulgent, days-long aging process that concentrates the flavor and ups the tenderness.

## Starters

SEAFOOD CEVICHE **#3**

Shrimp, bay scallops, lime-marinated lobster, red onions, cucumbers, dill and cilantro

SPINACH DIP **V**

Warm, creamy dip served with crispy tortilla chips

SEARED BEEF CARPACCIO **#3**

Shaved asparagus, aged Manchego cheese, butterflied and a Dijon mustard drizzle

## NEW ENGLAND CLAM CHOWDER

Creamy, stew-like soup of vegetables, potatoes and clams

HOT HARIRA SOUP **#3**

Moroccan-spiced lamb soup with chickpeas and lentils

CHILLED MANGO AND PINEAPPLE SOUP **#3**

Toasted shredded coconut

ROYAL SHRIMP COCKTAIL **#3**

Served chilled with spicy-sweet Royal cocktail sauce

## ESCARGOTS BOURGIGNONNE

Tender snails dressed in melted garlic-herb butter. May be temporarily unavailable due to a world-wide shortage.

## SIMPLE AND CLASSIC

CAESAR SALAD **#3**

Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

## main courses

CONCHIGLIONI PASTA **V**

Ricotta and spinach-filled pasta, marinara sauce and a pesto drizzle

SHRIMP GYOZA **#3**

Japanese shrimp dumplings, bok choy, oyster mushrooms, shitake mushrooms and ponzu sauce

ROASTED RACK OF LAMB **#3**

Parmpic mash, white bean cassiolette, asparagus and thyme reduction

PAN-SEARED FILLET OF SOLE **#3**

Parmesan potato and artichoke gratin, cherry tomatoes, broccoli and lemon beurre blanc

## PORK SCALOPPINE OSCAR

Fresh asparagus, grilled piquin tomato and mashed potatoes with a real reduction

VEGETABLE VINDALOO **V**

Cauliflower, broccoli, beans, peas, carrots, tomatoes and sweet corn curry with basmati rice, pappadams and tangy raita.

## ACCOMPANIMENTS

Cauliflower gratin, dauphine potatoes

## Classics

LINGUINI WITH POMODORO SAUCE **V**

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

CHICKEN BREAST WITH SEASONAL HERBS **#3**

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

## BROILED FILLET OF ATLANTIC COD

Served with chef's choice of vegetables

AGED HAND-CUT MANHATTAN STRIP STEAK **#3**

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) 34.00

Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

## SURF AND TURF\* 43.00

Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

## CHOPS GRILLE FILET MIGNON\* 17.00

10 ounces of thick and flavorful tenderloin

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

13% gratuity will be added