



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 #3V▲
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 #3
Hancos veets, caramelized pearl onions, roasted pumpkin and a Cabernet jus

DESSERT

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

Wines of the Day
Save 20% off

Now you can enjoy specially selected varietals, handpicked from the wine list by our sommelier, that will tantalize your palate and awaken the senses in a unique and interesting way.

Order a glass or bottle tonight and enjoy the evening.

gluten-free available ▲ 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 galleries 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.



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

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

EGGPLANT AND KALAMATA OLIVE TARTARE #3V▲
Pita bread crisps and roasted red pepper hummus

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

LENTIL AND ROSEMARY SOUP #3
Pappadelle pasta

FRENCH ONION SOUP
With a Gruyère toast

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

ESCARGOTS BOURGUIGNONNE
Tender snails drenched 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 croitons

main courses

RIGATONI PASTA #
Prosciutto-Chardonnay wine sauce and grated parmesan cheese

SWEET AND SOUR PREMIUM VEGETARIAN CHICKEN CHUNKS V
With Jasmine rice

ROASTED TURKEY #3▲
Apple bread dressing, cider gravy, roasted red bliss, Brussels sprouts, carrot sticks and a tart cranberry sauce

FISH AND CHIPS #3
Battered fish fillet, sea scallops and shrimp, minted peas, Steak fries and remoulade sauce

ROSEMARY LAMB SHANK #3
Hancos veets, caramelized pearl onions, roasted pumpkin and a Cabernet jus

VEGETABLE BIRIYANI #V
Delicately flavored with saffron and spices, served with pappadams and tangy raita

CHICKEN KORMA #
Steamed basmati rice, grilled roti, papadam and raita

classics

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

CHICKEN POT PIE
Asparagus, broccoli, carrots and parsley mash

BROILED FILLET OF SALMON #3
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

PREMIUM SELECTIONS

Make it an evening to remember

WHOLE MAINE LORSTER (1½-1½ pounds) 35.00
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON* 20.00
9 ounces of roasted beef tenderloin with your choice of sauce

SURE AND TURE* 41.00
6-ounce Maine lobster tail and a roasted 9-ounce filet mignon with your choice of sauce

Includes choice of baked potato, mashed potato, rice and vegetable of the day