



MOJO

In the Caribbean, the namesake region we've sailed since 1970, mojo is the cornerstone sauce and marinade for many dishes. Mojo originated in the Canary Islands and has inspired regional variations from Cuba to Puerto Rico and beyond. Most mojos include olive oil, garlic, paprika and cumin with added flavorings such as vinegar, lemon, orange or lime juice.

chef's inspiration

A three-course dinner suggestion

STARTERS

SMOKED FISH RILLETTES*

Delicate seafood spread of smoked salmon, mackerel, trout and sour cream garnished with prawn and garlic crostini

MAIN COURSE

CARVED ROASTED BEEF PRIME RIB*

Yorkshire pudding, roasted rosemary potatoes and horseradish infused pan gravy

DESSERT

CARROT CAKE

Layered with cinnamon-nutmeg and cream cheese frosting

Wines of the
20^{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.



Royal Caribbean International

VitalitySM

Royal Caribbean International takes pride in providing you healthy meal options without sacrificing flavor. For our health conscious guests looking for a lighter, healthier dining experience; Royal Caribbean International offers its VitalitySM selections throughout our menus. This symbol guides you to a specially selected, 3-course menu under 800 calories.

Starters

SMOKED FISH RILLETTES*

Delicate seafood spread of smoked salmon, mackerel, trout and sour cream garnished with prawn and garlic crostini

STRAWBERRY, KIWI AND PINEAPPLE MEDLEY # #

Juicy, fresh fruit drizzled with sweet-tart lime syrup

EGGPLANT AND ARTICHOKE TART

Red pepper hummus, arugula, mascarpone cheese and a port wine-shallot reduction

TOASTED FARRO AND LAMB BROTH

With root vegetables

AROMATIC ASIAN COCONUT SEAFOOD SOUP #

Shrimp, bay scallops, calamari, mussels, ginger and lime

WATERMELON AND RASPBERRY SOUP #

Pistachio dust and mojito foam

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

Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

ASPARAGUS, PEAS, SCALLOPS AND CRAB SPAGHETTI PASTA
Tossed in scented lemon, Chardonnay wine and cream reduction

SOFT SHELL TORTILLAS # #
Filled with grilled vegetables and served with soy chili

GRILLED PORK CHOP
With a medley of vegetables, potato gratin and onion jus

HORSERADISH-CRUSTED FILLET OF ATLANTIC SALMON # #
Celernac-potato mash, snow peas and a lemon beurre blanc and sweet mustard drizzle

CARVED ROASTED BEEF PRIME RIB*
Yorkshire pudding, roasted rosemary potatoes and horseradish infused pan gravy

ALOO GOBI METHI # # #
Fenugreek-flavored potato and cauliflower curry served with fragrant basmati rice, pappadams and raita.

CHICKEN SAAG
Steamed basmati rice, grilled roti, papadam and raita

classics

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

STEAK AND MUSHROOM PIE
Baked potato, carrots, mange tout and cauliflower

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

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 (1 1/4-1 1/2 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

gluten-free available # lactose-free available # vegetarian # VitalitySM 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.