

## PIMIENTO

For nearly 10,000 years, the South and Central Americas have worked to perfect the chili pepper, one of the world's oldest cultivated crops. Upon sampling his first chili in 1493, Christopher Columbus called it "pimiento," Spanish for pepper. Their popularity surged in the years following, as seafaring traders shared chili seeds all over the world. They're still making their way all across the sea, as we sail to 280 destinations, using chilies to enhance dishes onboard every ship.

## chef's inspiration

A three-course dinner suggestion

### STARTERS

CHILLED STRAWBERRY BISQUE    
With mint foam

OR

INSALATA MISTA     
Mixed greens, crisp zucchini, sweet red bell peppers and black olives

### MAIN COURSE

GARLIC TIGER SHRIMP   
Steamed rice, seasonal vegetables and herb butter

### DESSERT

STICKY BREAD AND BUTTER PUDDING  
Caramel sauce and vanilla ice cream

### RECOMMENDED WINES

A complete wine list is available upon your request



	Glass	Bottle
695 ALBARIÑO, PACO & LOLA, Rías Baixas, Spain	10	45
682 NERO D'AVOLA, MANDRAROSSA, Sicilia, Italy		29
223 SPARKLING, DOMAINE CHANDON, BRUT, "CLASSIC," California, USA	10	43
677 TEMPRANILLO, BODEGAS SIERRA, CANTABRIA, RIOJA, Crianza, Spain		45
427 CABERNET SAUVIGNON, SEÑA, Aconcagua, Chile		95
724 SHIRAZ, PETER LEHMANN, "WEIGHBRIDGE," Australia		29





## ALEX PERBERSCHLAGER

Born and raised in a small village in Mauerkirchen, Austria. Corporate Chef Alex Perberschlager completed his apprenticeship for bakery and pastry in Austria before starting his international career, which brought him to famous bakeries and pastry shops in Switzerland, Hong Kong, Singapore and New Zealand. He went to sea in 2003, working for a small cruise liner before joining Royal Caribbean International in 2009. Mahlzeit!




## Starters

CAPRESE SALAD    
Fresh mozzarella cheese, sun-ripened tomatoes and extra-virgin olive oil

ARANCINI  
Golden fried rice and portabella mushroom balls, garlic spinach and Romesco sauce



ANTIPASTI\*    
Cured Italian ham, dry sausage, boiled eggs, grilled zucchini and squash, olives and seasonal melon

CREAMY ROASTED GARLIC SOUP  
With rye bread croutons


MINISTRONE     
Hearty tomato soup, mixed vegetables, pasta and Pecorino Romano cheese

CHILLED STRAWBERRY BISQUE    
With mint foam

INSALATA MISTA     
Mixed greens, crisp zucchini, sweet red bell peppers and black olives

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

SHRIMP INSALATA MISTA    
Mixed greens, crisp zucchini, sweet red bell peppers, black olives and a grilled garlic shrimp brochette

LASAGNA AL FORNO  
Baked layers of egg pasta with beef bolognese and cream sauces


GARLIC TIGER SHRIMP   
Steamed rice, seasonal vegetables and herb butter



CHICKEN MARSALA     
Sautéed chicken scaloppine, Marsala-mushroom sauce, buttery mashed potatoes and fresh vegetables

FILETTO DI MAIALE ARROSTO CON SALVIA\*    
Slow roasted pork tenderloin wrapped in prosciutto and sage, Provolone potato bake, broccoli, carrots and a truffle reduction

EGGPLANT PARMIGIANA    
Pan-fried, breaded eggplants, Pomodoro sauce, fresh basil and mozzarella and Parmesan cheeses



## 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.