



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 🌿🥬🍷

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 🌿🍷
Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

DESSERT

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

RECOMMENDED WINES

A complete wine list is available upon your request

	Bottle
278 RIESLING, YALUMBA, "THE Y SERIES," Germany	35
288 GRECO DI TUFO, FEUDI DI SAN GREGORIO, Italy	52
715 SAUVIGNON BLANC, SIMONSIG, Stellensbosch, South Africa	35
208 RIESLING, SELBACH-OSTER, SPÄTLESE, Mosel, Germany	49
500 MERLOT, DUCKHORN, Napa, California, USA	75
730 GRENACHE, BODEGAS BORSO, Campo de Borja, Spain	29



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

EGGPLANT AND KALAMATA OLIVE TARTARE 🌿🥬🍷

Pita bread crisps and roasted red pepper hummus

PAN-SEARED SEA SCALLOPS AND CHORIZO* 🌿

Cauliflower purée with a crispy pancetta and herb crumble

SPANISH TAPAS PLATE* 🌿

Assorted cold cuts, Manchego cheese and a Spanish potato frittata

LENTIL AND ROSEMARY SOUP 🌿
Maltagliati pasta

FRENCH ONION SOUP
With a Gruyère toast

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

TOMATO AND BAKED FETA CHEESE SALAD 🌿
Arugula, red onions, Kalamata olives and a balsamic vinegar reduction

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

TANDOORI CHICKEN SALAD 🌿🍷
Julienne cucumber, fried pappadams and cilantro with yogurt dressing

RIGATONI PASTA 🌿
Prosciutto-Chardonnay wine sauce and grated Piave cheese

FISH, SEAFOOD AND MASH 🍷
Battered cod fillet, sea scallops and shrimp, minted peas, mashed potatoes and a rémoulade sauce

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

ROSEMARY LAMB SHANK 🌿🍷
Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

SWEET AND SOUR PREMIUM VEGETARIAN CHICKEN CHUNKS 🍷🌿
With Jasmine rice

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.