




## TARRAGON


Tarragon's species name — *Artemisia dracunculus* L. — inspired the whimsical alternatives of “dragon-wort” or “dragon herb” for this aromatic plant. Along with parsley, chives and chervil, it comprises the fines herbes that are the mainstays of French cuisine. Fresh leaves enliven sauces like Béarnaise, a classic accompaniment for steak, as well as our take on Provence's aioli, the garlicky spread that helps elevate our premium sliders above ordinary burgers.

## chef's inspiration


A three-course dinner suggestion

### STARTERS


SMOKED SALMON CARPACCIO\*   
Red onions, capers and lime  
(OR)

CHILLED ORANGE AND BANANA SOUP   
Julienne basil

### MAIN COURSE


ASIAN DUCK   
Orange-hoisin sauce, stir-fried Chinese cabbage,  
steamed rice

### DESSERT

WARM CHOCOLATE BANANA STRUDEL   
Crispy filo, chocolate and bananas, vanilla  
ice cream and chocolate sauce

### RECOMMENDED WINES

A complete wine list is available upon your request


	Glass	Bottle
261 WHITE BLEND, FERRARI-CARANO, FUMÉ BLANC, SONOMA, CALIFORNIA	11	45
661 CHARDONNAY, CABREO, TOSCANA, “LA PIETRA,” ITALY		59
208 RIESLING, SELBACH-OSTER, SPÄTLESE, MOSEL, GERMANY	49	
684 RED BLEND, MARCHESE DE' FRESCOBALDI, CHIANTI RUFINA, “CASTELLO DI NIPOZZANO,” RISERVA, ITALY	14	57
705 PINOT NOIR, SPY VALLEY, MARLBOROUGH, NEW ZEALAND	53	





## PRIME TRADITIONS

Every ship in our fleet has its own butcher shop with experienced and knowledgeable staff where steaks and other meats are cut daily. It's all part of our commitment to serve high-quality cuts in all our dining venues.


## Starters

PAPAYA, LYCHEE AND WATER STRAWBERRY SALAD   
Dressed with kaffir lime syrup

SMOKED SALMON CARPACCIO\*   
Red onions, capers and lime


BREADED MUSHROOMS   
Fried golden brown, served with tartar sauce

MULLIGATAWNY SOUP  
Aromatic Indian soup with chicken, vegetables and rice

SHELLFISH SAFFRON CONSOMMÉ   
Baby prawns, leeks

CHILLED ORANGE AND BANANA SOUP   
Julienne basil

TOMATO SALAD   
Vine-ripe tomatoes, red onions, crumbled blue cheese


ROYAL SHRIMP COCKTAIL   
Served chilled with spicy-sweet  
Royal cocktail sauce


ESCARGOTS BOURGUIGNONNE  
Tender snails drenched in melted 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


BAKED CHEESE CANNELLONI  
Gruyère-Parmesan sauce, beef-mushroom ragout

WILD MUSHROOM AND GOAT CHEESE PIZZA   
Balsamic drizzle


ASIAN DUCK   
Orange-hoisin sauce, stir-fried Chinese cabbage, steamed rice


PAN-SEARED TILAPIA   
Potato-leek gratin, corn niblets, snow peas, saffron beurre blanc

PAN-FRIED PORK MEDALLIONS   
Sour cream mashed potatoes, caramelized shallots, port wine reduction


GREEK CALAMARI SALAD   
Traditional Greek salad with marinated squid

## Classics

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

MARINATED GRILLED CHICKEN BREAST   
Natural jus and assorted vegetables

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

PREMIUM ANGUS BEEF SLIDERS   
On a tomato brioche with steak fries and tarragon aioli

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 (1½–1½ POUNDS) 29.95  
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON\* 16.95  
9 ounces of roasted beef tenderloin with your choice of sauce

SURF AND TURF\* 34.95  
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*

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 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.