



COCONUT

An incredibly versatile fruit. The rock-hard exterior conceals a refreshing "water" and delicious white flesh that also produces an oil and a creamy milk. Enjoy it fresh in our Chilled Tropical Mango. Shredded and toasted, it garnishes chilled fruit soups bursting with tropical flavors and coconut milk enriches the bounty of shellfish in an aromatic Asian-style seafood soup.

chef's inspiration

A three-course dinner suggestion

STARTERS

GRILLED GOAT CHEESE POLENTA
Tomato-white bean tapenade

(OR)

CHILLED TROPICAL MANGO SOUP
Toasted coconut

MAIN COURSE

TEMPURA-FRIED MAHI MAHI
AND TIGER SHRIMP
Asian stir-fried vegetables and chili plum glaze

DESSERT

HAZELNUT SOUFFLÉ
Frangelico sauce

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
657 CHARDONNAY, DEVIL'S LAIR, MARGARET RIVER, AUSTRALIA		53
712 RIESLING, S. A. PRÜM, SPÄTLESE, "GRAACHER HIMMELREICH," MOSEL, GERMANY		62
216 SAUVIGNON BLANC, DOMAINE DENIS GAUDRY, POUILLY-FUMÉ, LOIRE, FRANCE		49
638 MERLOT, CHÂTEAU COUFRAN, BORDEAUX, HAUT-MÉDOC, FRANCE		65
449 CABERNET SAUVIGNON, PENFOLDS, "THOMAS HYLAND," SOUTH AUSTRALIA	11	45
522 MERLOT, MONTGRAS, COLCHAGUA, CHILE		35



WE'RE HERE TO SERVE YOU

Our wait staff are fully knowledgeable about our menu so they can offer our guests personalized service and attention throughout the cruise. From daily wine pairing suggestions or a dessert to complement the meal, our team of servers exceeds expectations.



Starters

PAUPIETTE OF ROAST BEEF
Herb-garlic cream cheese filling with
mustard drizzle

ALBACORE TUNA RILLETTES
Chopped egg, celery, red onions,
tuna fish in light mayonnaise and
garlic crostini

GRILLED GOAT CHEESE
POLENTA
Tomato-white bean tapenade

CREAM OF POTATO SOUP
Crispy bacon

MANHATTAN CLAM CHOWDER
Tomato-based soup with vegetables,
clams and oyster crackers

CHILLED TROPICAL MANGO
SOUP
Toasted coconut

GREEK SALAD
Tomatoes, cucumbers, feta cheese,
olives, red wine vinaigrette

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

PESTO TAGLIATELLE
Sun-dried tomatoes, onions, crimini mushrooms,
basil pesto

VEGETABLE PAD THAI
Stir-fried vegetables, rice noodles, peanut sauce

LEMON AND HARISSA-SPICED
ROASTED CHICKEN
Baked sweet potatoes, snow peas and sautéed corn
kernels, yogurt-tahini dressing, lemon and mint

TEMPURA-FRIED MAHI MAHI AND
TIGER SHRIMP
Asian stir-fried vegetables and chili plum glaze

BEEF STROGANOFF
Steamed rice and classical garnish

MEXICAN-INSPIRED BEEF SALAD
Spicy tomato-cilantro dressing and fried
corn tortillas

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 (1¼-1½ 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.