

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.



STARTERS

GRILLED GOAT CHEESE POLENTA #V Tomato-white bean tapenade

CHILLED TROPICAL MANGO SOUP #AVA 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 Bottle 657 Chardonnay, Devil's Lair, Margaret River, Australia 53 712 Riesling, S. A. Prūm, Spätlese, "Graacher Himmelreich," Mosel, Germany 62 216 Sauvignon Blanc, Domaine Denis Gaudry, Pouilly-Fumé, Loire, France 40 638 Merlot, Chàteau Coufran, Bordeaux, Haut-Médoc, 6.5 449 Cabernet Sauvignon,

PENFOLDS, "THOMAS HYLAND,"

South Australia

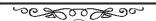
522 Merlot, MontGras,

Colchagua, Chile



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.





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 #AVA Toasted coconut

Greek Salad #1114 Tomatoes, cucumbers, feta cheese, olives, red wine vinaigrette

Royal Shrimp Cocktail #A 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

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



Linguini with Pomodoro Sauce V 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 aïoli

Aged Hand-Cut Manhattan STRIP STEAK* #A Grilled to order and served with garlic-herb butter and seasonal vegetables

PREMIUM SELECTIONS

Make it an evening to remember

Whole Maine Lobster (114—11½ 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

> > I 5% gratuity will be added

🌶 gluten-free available - 🐧 lactose-free available - 🤍 vegetarian - 🙏 Vitality** disbes reflect a 3-course menu under 800 calories combined Please inform your waiter if you bave any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

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