

TRUFFLE

The mysterious wild mushrooms known as truffles are prized for their rich flavor, purported aphrodisiac qualities and elusive nature; those considered the best grow around the roots of certain trees in rural areas of Italy and France and are uncovered by highly trained dogs. By weight, these rare tubers are one of the most expensive foods in the world. Delicate shavings adorn pasta dishes, elevate potato preparations to gourmet status and star in a decadent savory custard. A delicacy like no other!

chef's inspiration

A three-course dinner suggestion

STARTERS

ONION FOCACCIA
Herbed cream cheese and crudités

(OR)

SEAFOOD SALAD
Shrimp, scallops, smoked salmon, brandy cocktail sauce

MAIN COURSE

THAI-STYLE PRAWNS
Ginger-lemongrass marinade, stir-fried vegetables

DESSERT

COCONUT PAREFAIT
Coconut ice cream and whipped cream layers, mango sauce

RECOMMENDED WINES

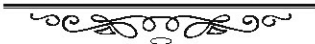
A complete wine list is available upon your request

	Class	Bottle
697 WHITE BLEND, FAIRVIEW, CHENIN BLANC, DARLING, SOUTH AFRICA		35
267 WHITE BLEND, RÉMY PANNIER, VOUVRAY, FRANCE		39
321 SAUVIGNON BLANC, MONTGRAS, CENTRAL VALLEY, CHILE		35
706 RED BLEND, HENRI GOUGES, NUITS-ST.-GEORGES, BURGUNDY, FRANCE		57
688 CABERNET SAUVIGNON/SYRAH, CONCHA Y TORO, "CASILLERO DEL DIABLO PRIVADA," MAIPO, RESERVA, CHILE		39
532 RED BLEND, SECCO-BERTANI, VALPOLICELLA-VALPANTENA, ITALY		49



WINDJAMMER CAFÉ

The Windjammer Café serves flavorful, freshly prepared fare throughout the day. Enjoy fresh fruit and baked goods, soups, salads, sandwiches and more. Beyond breakfast and lunch, the Windjammer is a great option for dinner on a night when you may want to spend a little more time at the pool or just relax over an informal meal.



Starters

ONION FOCACCIA
Herbed cream cheese and crudités

SEAFOOD SALAD
Shrimp, scallops, smoked salmon, brandy cocktail sauce

VEGETABLE SAMOSA
Curry-flavored Indian pastry, mango chutney

CREAM OF CAULIFLOWER SOUP
Paprika croutons

BEEF CONSOMMÉ ROYALE
Truffle royale custard, chopped chives

CHILLED BLUEBERRY AND YOGURT SOUP
Freshly chopped mint

BOSTON LETTUCE
Chopped eggs, fire-roasted red bell peppers

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

PAPPARDELLE AND FRESH PEAS
Cream sauce, fried prosciutto

ZUCCHINI PICCATA
Fried egg-battered zucchini, buttered pasta, plum tomatoes and pesto

BUTTERMILK FRIED CHICKEN
Chicken gravy, buttery mashed potatoes, roasted corn

THAI-STYLE PRAWNS
Ginger-lemongrass marinade, stir-fried vegetables

BEEF BOURGIGNON
Tender beef braised in Burgundy wine sauce, pearl onions, mushrooms, crispy bacon and rice pilaf

GRILLED NY STEAK CAESAR*
NY steak strips and Parmesan cheese

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 TURE* 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.