



ROYAL Breakfast

main courses

ROYAL BREAKFAST MENU

Start your day with our Ultimate Chocolate Breakfast served in our Main Dining Room. From a simply delicious hot chocolate to our indulgent chocolate waffles with caramel-banana topping, chocolate pancakes with whipped cream, chocolate muffins, chocolate cherry and cream cheese trifle and more. Mornings will never be the same!

RAVIOLI MARE MONTE
Cheese-filled pasta in a crab and mushroom sauce

VEGETABLE PAELLA #VY
Saffron rice with tomatoes, onions, bell peppers and asparagus tips, black olives, chopped scallions

COQ AU VIN #
Chicken braised in red wine with mushrooms, bacon and caramelized baby onions. Served with grilled polenta and crispy pancetta

BAKED PERCH
Sautéed spinach, balsamic and Parmesan roasted potatoes, lemon sauce

ROYAL SIRLOIN* #
Baked eggplant, zucchini and mixed vegetables medley, Sicilian onions, pepper-olive salsa

HERB-CRUSTED CRISPY CALAMARI #
Served with a Caesar salad and Parmesan shavings

Starters

MOZZARELLA SALAD #VY
Arugula, tomato-basil salsa

MELON PROSCIUTTO #
Seasonal melon, dry-cured Italian ham

TOMATO SEAFOOD RISOTTO #
Garlic-herb grilled shrimp, scallop, calamari and mussels

BOUILLABAISSE #
Seafood soup, vegetables, garlic crostini

GENOVESE-STYLE WHITE BEAN SOUP #
Crispy pancetta, spring onions and pesto drizzle

VICHYSOISE #V
Chilled cream of potato and leek soup, chopped chives

MESCLUN AND FENNEL SALAD #VY
Seasonal greens, fennel, corn, tomatoes cucumbers

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

Classics

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

ROILED 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



ARUGULA

Arugula is the Italian name for the salad green native to the Mediterranean, known as rocket in France and rocket in many English-speaking countries. And it brings the flavors of summer from southern Italy in our Mozzarella Salad with arugula and tomato-basil salsa. Its peppery leaves accompany a number of other starter courses, offering a more distinctive flavor than lettuces and other mild greens.

chef's inspiration

A three-course dinner suggestion

STARTERS

GENOVESE-STYLE WHITE BEAN SOUP #
Crispy pancetta, spring onions and pesto drizzle

(OR)

MOZZARELLA SALAD #VY
Arugula, tomato-basil salsa

MAIN COURSE

COQ AU VIN #
Chicken braised in red wine with mushrooms, bacon and caramelized baby onions. Served with grilled polenta and crispy pancetta

DESSERT

CHOCOLATE HAZELNUT TRUFFLE TART #
Chocolate and hazelnut mousse, amaretto anglaise

RECOMMENDED WINES

A complete wine list is available upon your request

	Class	Bottle
694 PLANETA, BIANCO, SICILIA, "LA SEGRETA," ITALY		39
662 CHARDONNAY, BUENA VISTA, CARNEROS, CALIFORNIA		45
695 PACO & LOLA, ALBARINO, RIAS BAIXAS, SPAIN	10	45
665 MERITAGE, CRAGGY RANGE, "TE KAHU GIMBLETT GRAVELS VINEYARD," HAWKES BAY, NEW ZEALAND		49
672 MERLOT, BARONS DE ROTHSCHILD — LAFITE, BORDEAUX, "RESERVE SPECIALE," FRANCE		35
709 PINOT NOIR, ESTANCIA, "PINNACLES RANCHES," MONTEREY, CALIFORNIA	9	39



gluten-free available # lactose-free available V vegetarian A 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.