



BAY LEAVES

A symbol of honor and success in ancient Greece, bay leaves are harvested from the bay laurel tree and are the inspiration behind the term, "baccalaureate". But you don't have to have a degree to enjoy this robust herb with its pleasant, slightly minty aroma. A fixture in many of our international dishes, bay leaves are featured in many of our French, Mediterranean, and Indian offerings.

Chef's Inspiration

A three-course dinner suggestion

STARTERS

MEDITERRANEAN SEAFOOD SALAD 🍴
Octopus, prawns, onions, bell peppers, Kalamata olives, citrus vinaigrette

(OR)

CHICKEN CONSOMMÉ
Roasted sweet corn and chervil

MAIN COURSE

OVEN-BAKED SEA BREAM 🍴
Roasted fennel, potatoes, garden vegetables, sun-dried tomato emulsion

DESSERT

CARAMEL FLAN 🍴
Caramel sauce and berry compote

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
219 SAUVIGNON BLANC, CHALK HILL, SONOMA, CALIFORNIA		62
343 SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND		39
296 WHITE BLEND, CONUNDRUM, CALIFORNIA	10	49
705 PINOT NOIR, SPY VALLEY, MARLBOROUGH, NEW ZEALAND		53
680 RED BLEND, MICHELE CHIARLO, BARBERA D'ASTI, "LE ORME," SUPERIORE, ITALY		39
670 MERLOT, CHARLES KRUG, NAPA, CALIFORNIA		49

AUTHENTIC INGREDIENTS

We know travelers enjoy the comforts — and tastes — of home when on vacation. That's why our European cruises include traditional English items at breakfast like baked beans, mushrooms and grilled tomatoes. And in Asia, we source spices, herbs and soy sauce locally because our guests can tell the difference. Enjoy authentic dining on sailings with us around the world.

Starters

VITELLO TONNATO* 🍴
Chilled veal in creamy tuna sauce, radicchio, Belgian endive

MEDITERRANEAN SEAFOOD SALAD 🍴
Octopus, prawns, onions, bell peppers, Kalamata olives, citrus vinaigrette

CALAMARI FRITTI 🍴
Fried golden with garlic aioli

CREAM OF ASPARGUS 🍴
With toasted almonds

CHICKEN CONSOMMÉ
Roasted sweet corn and chervil

GAZPACHO 🍴
Tomatoes, bell peppers, onions, celery, cucumbers, lemon juice, garlic croutons

GREEK BEEFSTEAK TOMATO SALAD 🍴
Watercress, feta cheese, lemon 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

SPAGHETTI MATRICIANA STYLE 🍴
Onion, bacon and tomato confit

RICOTTA AND SPINACH QUICHE 🍴
With asparagus, arugula and marinated cherry tomatoes

SALTIMBOCCA DI MAIALE 🍴
Pan-seared pork tenderloin scaloppini, prosciutto, polenta cake, sautéed mushroom trifoliate, sage reduction

OVEN-BAKED SEA BREAM 🍴
Roasted fennel, potatoes, garden vegetables, sun-dried tomato emulsion

LAMB CHOPS* 🍴
Garlicky ratatouille, green beans, rosemary reduction

SALADE NIÇOISE 🍴
Potatoes, red onions, green beans, Roma tomatoes, olives, boiled eggs and chunky tuna

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

SURE 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 galaxies 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.