



GINGER

A native of the East Indies, ginger — prized for its flavorful underground stem — has long been used throughout Asia, from the subcontinent to Japan. Its cultivation spread to other tropical regions around the world. Fresh, it adds spicy heat to stirfries and curries. Pickled and delicately sliced, it is a traditional accompaniment to sushi and other Japanese dishes you'll find onboard at Izumi. Dried ginger adds the zing to sweets such as gingerbread, gingersnap cookies, autumnal favorites like pumpkin pie and flavors refreshing beverages like ginger ale and ginger beer.

Chef's Inspiration

A three-course dinner suggestion

STARTERS

SEAFOOD POT PIE

Sautéed salmon chunks, scallops, green peas and pepper in a white wine-dill sauce, baked in puff pastry

OR

CHILLED FOREST BERRY SOUP

Swirled with buttermilk

MAIN COURSE

BRAISED VENISON STIFADO

Burgundy-shallot sauce, bread-spinach dumpling, cranberry compote

DESSERT

WARM APPLE-RHUBARB CRUMBLE

Baked apples and rhubarb, oatmeal streusel to p crumble, ice cream

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
652 CHARDONNAY, LA CREMA, RUSSIAN RIVER, CALIFORNIA		59
314 PINOT GRIGIO, BOTT EGA VINAIA, TRENITNO, ITALY		44
698 WHITE BLEND, D'ARENBERG, "THE STUMP JUMP WHITE," ADELAIDE, AUSTRALIA		35
214 RIESLING, CHATEAU STE. MICHELL E, COLUMBIA VALL EY, WASHINGTON	7	29
690 RED BLEND, CA' MARCANDA, TOSCANA, "PROMIS," ITALY		79
411 SYRAH/SHIRAZ, ROSEMOUNT ESTATE, "DIAMOND LABEL," AUSTRALIA	9	35

DRY HERBS VS. FRESH HERBS

Like fine wine stewards, our chefs pair a selection of herbs with each dish to craft flavors that ignite the senses. For traditional winter recipes, such as Roasted Leg of Lamb, they infuse dried herbs which are milder and are better suited for longer cooking times. For summertime dishes such as Ratatouille, they use fresh herbs whose flavors are far more concentrated. From fresh to dry, we supply our worldwide fleet with a sea of aromatic herbs to enhance our chef inspired creations.

Starters

SOUTHEAST ASIAN-INSPIRED

GARDEN SALAD

Snow peas, shiitake mushrooms, Napa cabbage, ginger, oyster and rice vinegar dressing

TASTE OF ALASKA

Smoked salmon, king crab leg, shrimp served with mustard, honey, horseradish dip

SEAFOOD POT PIE

Sautéed salmon chunks, scallops, green peas and pepper in a white wine-dill sauce, baked in puff pastry

HALIBUT CHOWDER

Corn, Yukon Gold potatoes, oyster crackers

BEEF AND TOMATO SOUP

Root vegetables, garbanzo and navy beans

CHILLED FOREST BERRY SOUP

Swirled with buttermilk

GLACIER SALAD

Iceberg lettuce, garden vegetables

ROYAL SHRIMP COCKTAIL

Served chilled with spicy-sweet Royal cocktail sauce

SIMPLE AND CLASSIC

Caesar Salad
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

SPIRAL PASTA

Smoked trout—brandy sauce, cherry tomatoes, scallions

VEGETARIAN BAMI GORENG

Garlic, chili, green onions and fresh vegetables, strips of omelet, sweet peanut sauce

SHICHIMI CHICKEN SCHNITZEL

Japanese seven-spice marinade, wasabi mash, garlic broccoli, soy-braised corn on the cob, Mirin-infused mayonnaise

FRESH ALASKAN CATCH OF THE DAY

Baked on a cedar plank, served with new potatoes

BRAISED VENISON STIFADO

Burgundy-shallot sauce, bread-spinach dumpling, cranberry compote

SLOW-COOKED SALMON SALAD

Iceberg lettuce and garden vegetables

Classics

LINGUINI POMODORO

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 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.