



SAFFRON

When saffron spice arrived in Scandinavia in the 1300s, the rare Asian ingredient was reserved as a luxury for special occasions. We consider every cruise special, so we use it beyond our Scandinavian and Russia sailings — every guest can enjoy it in our Pan-Fried Silver Corvina Fillet. Derived from handpicked flowers that yield only a very small amount of the spice, saffron is often priced at rates higher than the cost of gold. But the power of its distinct flavor to enhance nearly any dish makes it truly priceless!

chef's inspiration

A three-course dinner suggestion

STARTERS

CHILLED BANANA AND RUM SOUP 🍷
Tahitian vanilla cream

OR

ROMAN VIGNOLE SALAD 🍷🍷
Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

MAIN COURSE

PAN-FRIED SILVER CORVINA FILLET 🍷🍷
Saffron-infused cauliflower, fondant potatoes, tomato, capers, Sultana grapes and a pine nut relish

DESSERT

BITTERSWEET CHOCOLATE SOUFFLÉ
Light, bittersweet chocolate dessert with espresso sauce

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
699 VIOGNIER, CLINE, California, USA		36
698 WHITE BLEND, D'ARENBERG, "THE STUMP JUMP WHITE," Adelaide, Australia		35
365 ROSÉ, TORRES SANGRE DE TORO DE CASTA, Catalunya, Spain		30
726 SYRAH, L'ECOLE No. 4 I, "SEVEN HILLS VINEYARD," Walla Walla, Washington, USA		67
685 MERITAGE, MARCHESI DE' FRESCOBALDI, "MORMORETO," Toscana, Italy		89
261 SAUVIGNON BLANC, FERRARI-CARANO, FUMÉ BLANC, Sonoma, California, USA	11	45



STEFAN BRUEGGEMANN

Born in Altena, Germany, Chef Stefan completed his apprenticeship as a Konditor and is a graduate of the illustrious Berlin Hotel School. Stefan went on to refine his skills as a master baker and pastry chef throughout Europe, Asia and the Middle East before joining the Royal Caribbean International culinary team in 2007. Guten appetit!

Starters

SHAVED CANTALOUPE AND HONEYDEW MELON 🍷🍷
With Midori yogurt

BAY SCALLOP GRATIN 🍷
Melted garlic-herb butter and olive breadstick

OAKWOOD SMOKED CHICKEN BREAST 🍷
Sliced green apples, toasted walnuts and red grapes with a blue cheese and chive dressing

TRADITIONAL LOBSTER BISQUE
Enriched with cream, dry sherry and sautéed lobster pieces

DOUBLE-BOILED CHICKEN CONSOMME 🍷🍷
Ricotta-spinach gnocchetti

CHILLED BANANA AND RUM SOUP 🍷
Tahitian vanilla cream

ROMAN VIGNOLE SALAD 🍷
Peas, artichokes, spring onions, sugar snap peas, fresh mint and crispy prosciutto with a warm bacon-balsamic vinaigrette

ROYAL SHRIMP COCKTAIL 🍷
Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGIGNONNE
Tender snails drenched in melted garlic-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

SHRIMP RAVIOLI
Wilted spinach, creamy thyme and corn with a lobster sauce

ARTICHOKE-FILLED CRÊPES AU GRATIN 🍷
Fontina cheese, Piave vecchio and mascarpone cheese reduction

ROASTED DUCK 🍷
Black currant sauce, sweet red cabbage and golden potato croquettes

PAN-FRIED SILVER CORVINA FILLET 🍷🍷
Saffron-infused cauliflower, fondant potatoes, capers, Sultana grapes and a pine nut relish

CARVED FILET OF BEEF TENDERLOIN* 🍷
Morel-crimini mushroom sauce and creamy whipped potatoes

GRILLED SALMON VIGNOLE SALAD 🍷
Peas, artichokes, spring onions, snow peas, sugar snap peas, fresh mint, crispy prosciutto and a Dijon-lemon vinaigrette

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 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.