

SHIITAKE

The earthy, smoky flavor of the shiitake mushroom adds depth to stir-fry, soup, pasta and our own spectacular Shrimp Gyoza entrée plate. Packed with protein, iron, vitamins and minerals, shiitake has long been a treasured delicacy in Asia and the South Pacific, a fascinating part of the globe sailed by Royal Caribbean ships year-round.

chef's inspiration

A three-course dinner suggestion

STARTERS

SPINACH DIP

Warm, creamy dip served with crispy tortilla chips

OR

SEAFOOD CEVICHE

Shrimp, bay scallops, lime-marinated lobster, red onions, cucumbers, dill and cilantro

MAIN COURSE

ROASTED RACK OF LAMB*

Parsnip mash, white bean ragout and a thyme reduction

DESSERT

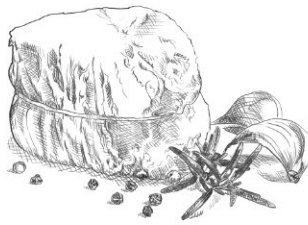
STRAWBERRY KIWI PAVLOVA

Crispy meringue, whipped cream, strawberry compote and kiwi fruit

RECOMMENDED WINES

A complete wine list is available upon your request

	Glass	Bottle
238 CORTESE, VIGNE REGALI, "PRINCIPESSA GAVIA," Gavi, Italy		39
713 RIESLING, S.A. PRUM, KABINETT, "PRUM BLUE," Mosel, Germany		45
216 SAUVIGNON BLANC, DOMAINE DENIS GAUDRY, POUILLY-FUMÉ, Loire, France		49
282 MALBEC, BODEGA NORTON, "BARREL SELECT," Mendoza, Argentina	9	35
680 BARBERA D'ASTI, MICHELE CHIARLO, "LE ORME," Superiore, Italy		39
719 SAUVIGNON BLANC, ALLAN SCOTT, Marlborough, New Zealand		35



PERFECTLY AGED

The premium, certified beef onboard owes its mouthwatering perfection to an indulgent, days-long aging process that concentrates the flavor and ups the tenderness.

Starters

SPINACH DIP

Warm, creamy dip served with crispy tortilla chips

SEAFOOD CEVICHE

Shrimp, bay scallops, lime-marinated lobster, red onions, cucumbers, dill and cilantro

SEARED BEEF CARPACCIO*

Shaved asparagus, aged Manchego cheese, buttermilk and a Dijon mustard drizzle

NEW ENGLAND CLAM CHOWDER

Creamy, stew-like soup of vegetables, potatoes and clams

HOT HARIRA SOUP

Moroccan-spiced lamb soup with chickpeas and lentils

CHILLED MANGO AND PINEAPPLE SOUP

Toasted shredded coconut

GARDEN SALAD

Baby spinach, Roma tomatoes, mozzarella cheese and focaccia croutons


ROYAL SHRIMP COCKTAIL

Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE

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

CONCHIGLIONI PASTA

Ricotta and spinach-filled pasta, tomato sauce and a pesto drizzle

SHRIMP GYOZA

Japanese shrimp dumplings, bok choy, oyster mushrooms, shiitake mushrooms and ponzu sauce

PORK SCALOPPINE OSCAR

Crab meat, fresh asparagus, grilled plum tomato and mashed potatoes with a veal reduction

PAN-SEARED FILLET OF SOLE

Parmesan potato and artichoke gratin, cherry tomatoes and lemon beurre blanc

ROASTED RACK OF LAMB*

Parsnip mash, white bean ragout and a thyme reduction

CHICKEN CAESAR

Crisp romaine lettuce, shaved Parmesan cheese, herbed croutons and a five-spice, panko-crust chicken breast

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 galley's 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.