



POMODORO

For the people of Italy, Greece and many neighboring countries, it would be hard to imagine a kitchen deprived of the ripe red and versatile flavor of *pomodoro* — the classic tomato. A cornerstone ingredient of this region's cuisine for centuries, tonight's menu showcases *pomodoro* in tribute to the breathtaking Mediterranean Royal Caribbean has sailed for more than a decade.

chef's inspiration

A three-course dinner suggestion

STARTERS

EGGPLANT AND KALAMATA OLIVE TARTARE

Pita bread crisps and roasted red pepper hummus

OR

CHILLED PINEAPPLE AND LYCHEE SOUP

Malibu-scented cream and toasted coconut

MAIN COURSE

ROSEMARY LAMB SHANK

Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

DESSERT

WILLIAMS PEAR CHOCOLATE CRISP

Smooth Williams pear cream, chocolate crunch and a chocolate reduction

RECOMMENDED WINES

A complete wine list is available upon your request

	Bottle
278 RIESLING, YALUMBA, "THE Y SERIES," Germany	35
288 GRECO DI TUFO, FEUDI DI SAN GREGORIO, Italy	52
715 SAUVIGNON BLANC, SIMONSIG, Stellensbosch, South Africa	35
208 RIESLING, SELBACH-OSTER, SPÄTLESE, Mosel, Germany	49
500 MERLOT, DUCKHORN, Napa, California, USA	75
730 GRENACHE, BODEGAS BORSOAO, Campo de Borja, Spain	29



FROM SCRATCH

All of the cuisine onboard is made totally from scratch using simple, quality ingredients — real butter, grains, premium meats — that combine for sumptuous gourmet dishes.

Starters

EGGPLANT AND KALAMATA OLIVE TARTARE

Pita bread crisps and roasted red pepper hummus

PAN-SEARED SEA SCALLOPS AND CHORIZO

Cauliflower purée with a crispy pancetta and herb crumble

SPANISH TAPAS PLATE

Assorted cold cuts, Manchego cheese and a Spanish potato frittata

LENTIL AND ROSEMARY SOUP

Maltagliati pasta

FRENCH ONION SOUP

With a Gruyère toast

CHILLED PINEAPPLE AND LYCHEE SOUP

Malibu-scented cream and toasted coconut

TOMATO AND BAKED FETA CHEESE SALAD

Arugula, red onions, Kalamata olives and a balsamic vinegar reduction

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

RIGATONI PASTA

Prosciutto-Chardonnay wine sauce and grated Piave cheese

SWEET AND SOUR PREMIUM VEGETARIAN CHICKEN CHUNKS

With Jasmine rice

ROASTED TURKEY

Apple bread dressing, cider gravy, roasted red bliss, Brussels sprouts, carrot sticks and a tart cranberry sauce

FISH, SEAFOOD AND MASH

Battered cod fillet, sea scallops and shrimp, minted peas, mashed potatoes and a rémoulade sauce

ROSEMARY LAMB SHANK

Haricots verts, caramelized pearl onions, roasted pumpkin and a Cabernet jus

TANDOORI CHICKEN SALAD

Julienne cucumber, fried pappadams and cilantro with yogurt dressing

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.