



## CILANTRO

Also known as coriander and Chinese parsley, this herb commonly goes by its Spanish name in North America, thanks to its prominent role in Mexican cuisine. Onboard, its soft green leaves impart a bright, fresh flavor to our Southeast Asian-Inspired Beef Salad and Chicken Satay Salad, both inspired by the cuisines of Southeast Asia. A lime-cilantro aioli sauce adds a tangy zing to our breaded shrimp. And a drizzle of cilantro-infused oil completes our Roasted Poblano Pepper and Corn Soup that brings the savor of Mexico to our fleet.

## chef's inspiration

A three-course dinner suggestion

### STARTERS

BREADED SHRIMP   
Asian slaw and tangy lime-cilantro aioli  
(OR)

CHILLED SWEET RED PEPPER SOUP   
Thyme sprigs

### MAIN COURSE

OSSO BUCO GREMOLATA   
Braised veal shank, wine-tomato sauce,  
creamy polenta, string beans

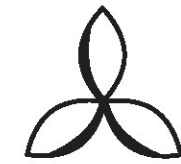
### DESSERT

STRAWBERRY NAPOLEON  
Puff pastry and vanilla pastry cream layers,  
Grand Marnier-strawberry coulis

### RECOMMENDED WINES

A complete wine list is available upon your request

	Class	Bottle
652 CHARDONNAY, LA CREMA, RUSSIAN RIVER, CALIFORNIA		59
698 WHITE BLEND, D'ARENBERG, "THE STUMP JUMP WHITE," ADELAIDE, AUSTRALIA		35
713 RIESLING, S. A. PRÜM, KABINETT, "PRÜM BLUE," MOSEL, GERMANY		45
288 WHITE BLEND, FEUDI DI SAN GREGORIO, GRECO DI TUFO, ITALY		52
675 RED BLEND, FAMILIA RUTINI, "TRUMPETER," MENDOZA, ARGENTINA		35
495 MERLOT, WOLF BLASS, "YELLOW LABEL," SOUTH AUSTRALIA		35



Royal Caribbean International

## Vitality<sup>SM</sup>

Royal Caribbean International takes pride in providing you healthy meal options without sacrificing flavor. For our health conscious guests looking for a lighter, healthier dining experience, Royal Caribbean International offers its Vitality<sup>SM</sup> selections throughout our menus. This symbol guides you to a specially selected, 3-course menu under 800 calories.

## Starters

WATERMELON AND  
BITTER GREEN SALAD   
Toasted pine nuts, feta cheese,  
mint-lemon dressin

SOUTHEAST ASIAN-INSPIRED  
BEEF SALAD   
Belgian endive, watercress and cilantro,  
lime-lemongrass dressing

BREADED SHRIMP   
Asian slaw and tangy lime-cilantro aioli

CREAM OF VIDALIA ONION SOUP   
Garnished with garlic croutons

BEEF BROTH   
Brisket bits, vermicelli noodles  
and chopped chives

CHILLED SWEET RED PEPPER  
SOUP   
With thyme sprigs

ICEBERG WEDGE   
Crisp iceberg lettuce, tomatoes,  
sweet onion slices

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

ESCARGOTS BOURGUIGNONNE  
Tender snails tendered 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

FARFALLE PUTTANESCA   
Tomato, onion, garlic, capers and anchovy sauce

ONION, LEEK AND BUTTERNUT SQUASH TART   
Roasted red bell pepper coulis

CHICKEN PICCATA   
Egg-battered chicken breast, caper-white wine sauce,  
lemon-scented creamy mash and seasonal vegetables

BAKED SALMON EN CROÛTE  
Wrapped in puff pastry, spinach and scallop mousseline,  
roasted vegetables and a Champagne-butter sauce

OSSO BUCO GREMOLATA   
Braised veal shank, wine-tomato sauce, creamy polenta,  
string beans

CHICKEN SATAY SALAD   
Belgian endive, watercress and cilantro,  
lime-chili dressing

## 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 COD  
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 (1½-1½ 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<sup>SM</sup> 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 galleries 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.