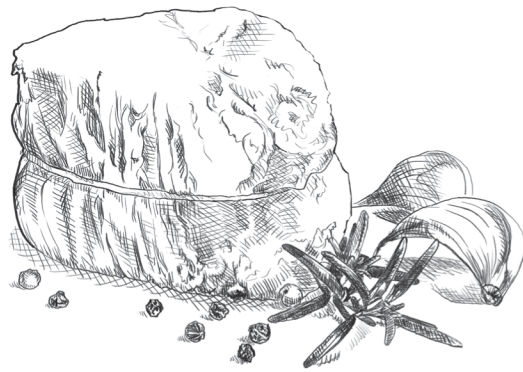




## SHIITAKE

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.



## 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.

## main courses

### CHICKEN CAESAR

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

### SHRIMP GYOZA

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

### PAN-SEARED FILLET OF SOLE

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

### ROASTED RACK OF LAMB\*

Parsnip mash, white bean ragoût and a thyme reduction

### PORK SCALOPPINE OSCAR

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

### CONCHIGLIONI PASTA

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

## 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 ragoût 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. PRÜM, KABINETT, "PRÜM 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

## 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

### SIMPLE AND CLASSIC

### CAESAR SALAD

Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

## classics

### LINGUINI POMODORO

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

### PREMIUM ANGUS BEEF SLIDERS

On a tomato brioche with steak fries and tarragon aioli

### BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

### MARINATED GRILLED CHICKEN BREAST

Natural jus and assorted vegetables

### AGED HAND-CUT MANHATTAN

### STRIP STEAK\*

Grilled to order and served with garlic-herb butter and seasonal vegetables

## CELEBRATE CRAVINGS

Make it an evening to truly remember with these special plates

### MAINE LOBSTER (1¼–1½ POUNDS) 29.95

Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

### SURF AND TURF\* 37.50

Maine lobster and a juicy, 10-ounce Chops Grille filet of beef

### CHOPS GRILLE FILET MIGNON\* 14.95

10 ounces of thick and flavorful tenderloin

Includes choice of Mashed Potatoes, Baked 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.