

Starters

SUN-RIPENED PINEAPPLE (V)

Sweet apricot ricotta and the subtle bite of black peppercorn are perfect with pineapple slices.

CITRUS-CURED SALMON (A)

Thinly sliced salmon served with a refreshing dill-cucumber salad.

CREAMED WILD MUSHROOMS IN PUFF PASTRY (V)

A hearty blend of wild mushrooms, cream and herbs all encased in delicate puff pastry.

CREAM OF ASPARAGUS (V)

Pale green and creamy, this delicious classic soup is garnished with crunchy almonds.

DOUBLE DUCK CONSOMMÉ

Aged port gives this rich broth a depth of flavor and is garnished with a mélange of julienne vegetables.

ROASTED PEACH SOUP (V)

Roasting brings out the sweetness of this stone fruit. Strawberries serve as a colorful garnish.

CAESAR SALAD

Simple and classic. Crisp romaine lettuce with shaved Parmesan and herbed croutons.

HOUSE SALAD (A,V)

Boston and Oak leaf lettuce, vine ripe tomatoes and sunflower seeds.



Entrées

CHEESE TORTELLONI (V)

Delicate cheese-filled pasta nestled in a light sauce of bleu cheese and bits of rich-tasting sun-dried tomatoes

LINGUINI WITH MARINARA SAUCE (V)

Fragrant sauce of tomatoes, onion and garlic, simmered and tossed with al dente pasta

PANKO-CILANTRO CRUSTED CATCH OF THE DAY

Fresh fish fillet sautéed golden and served with basmati rice, cauliflower, spinach and a Cognac-curry sauce

FILLET OF ATLANTIC SALMON

Broiled fish fillet served with Chef's choice of vegetables

CHICKEN BREAST WITH SEASONAL HERBS

Grilled breast of chicken perfumed with rosemary and served with assorted vegetables

SLOW-ROASTED DOUBLE-CUT PORK LOIN STEAK (S)

Savory pork loin, served atop a bed of braised lentils with crisp green beans, potato gratin and onion jus

LAMB T-BONE OSSO BUCO STYLE

Braised with assorted vegetables in rich Cabernet wine sauce and served with golden brown, roasted potatoes

BLACK ANGUS TOP SIRLOIN

Grilled to order, topped with herb butter and served with garden vegetables

PAN-FRIED CAULIFLOWER CAKES (V)

Fried to a crispy, golden brown and served with sautéed pimentos, asparagus and cumin-cilantro sour cream

VEGETABLE VINDALOO (V)

Cauliflower, broccoli, beans, peas, carrots, tomatoes and sweet corn curry served with fragrant basmati rice, pappadams and tangy raita

Alternative Selections:

Mashed Potatoes, Baked Potato, Rice and Vegetable of the Day



Desserts

All our desserts are prepared daily in our pastry shop.

STRAWBERRY PAVLOVA (2V)

Crispy meringue coated with fresh cream and topped with strawberry compote - as distinctive as its namesake.

CHOCOLATE CHERRY CAKE

Classic flavor combination in a cake.
Served with a dollop of Kirsch cream.

SAVARIN

Luscious sponge cake soaked in Grand Marnier syrup and finished with fresh fruit and mango coulis.

LOW-FAT BLUEBERRY AND PEACH COBBLER

Spiced with cinnamon and dusted with powdered sugar.

SUGAR-FREE CHOCOLATE POT DE CRÈME

Rich chocolate cream perfumed with a hint of coffee.

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

Espresso Beverages

**ESPRESSO
CAPPUCCINO
LATTE
CAFÉ MOCHA**



Royal Caribbean International exclusively serves espresso and fresh brewed coffee from Seattle's Best Coffee®.
Available in regular or decaffeinated.

All Espresso Beverages are available at current bar pricing.

