



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 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 CORTSE, 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



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

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

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.

desserts

TWO-TONE CHOCOLATE PRALINE FINGER 🌿
Chocolate and vanilla cream layers with praline crunch

STRAWBERRY KIWI PAVLOVA 🌿 ✓
Crispy meringue, whipped cream, strawberry
compote and kiwi fruit

WARM CHOCOLATE CAKE ✓
Warm, soft-centered chocolate cake and
a scoop of vanilla ice cream

LOW-FAT PANNA COTTA 🌿
Greek yogurt, sour cream, diced mangoes
and a dash of peach liqueur

SUGAR-FREE CHOCOLATE COCONUT TERRINE 🍀
Chocolate mousse, coconut crunch crisp and fresh berries

ICE CREAM, SUGAR-FREE ICE CREAM AND SHERBET SELECTIONS

SIGNATURE DESSERTS

BBB CRÈME BRÛLÉE 🌿
Baileys Irish cream-flavored crème brûlée with caramelized bananas

CHOCOLATE SENSATION
Espresso sponge, chocolate truffle mousse,
almond icing and chocolate glaze

ROYAL CHEESE PLATE
Daily selection of cheeses with fig and date
compote, artisan dried fruit bread



ESPRESSO BEVERAGES

ESPRESSO • CAPPUCINO

LATTE • CAFÉ MOCHA

Royal Caribbean International® exclusively serves espresso and fresh-brewed coffee from Seattle's Best Coffee®. Available in regular or decaffeinated at current bar pricing. Your check may reflect an additional tax for certain ports or itineraries. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.

🌿 *gluten-free available* 🥛 *lactose-free available* ✓ *vegetarian*
🍀 *Vitality™ dishes reflect a lighter, healthier fare*