

## welcome

Welcome to the Royal Caribbean International main dining room featuring our new and exciting menu! Each evening, enjoy a different menu of appetizers, main entrées, entrée-portion salads and desserts. Choose what you like, or consider the 'Chef's Inspiration,' a three-course dinner suggestion. You'll also notice our 'Classics' menu — favorites that are available every night of your cruise.

### SPECIAL DIETS

Our menu includes icons for dishes that meet special dietary needs. For gluten-free and lactose-free, just ask your waiter that the dish be prepared with either option. Vegetarian dishes, as well as healthful 3-course Vitality™ menu selections, are already prepared as such — no special request necessary.

## chef's inspiration

A three-course dinner suggestion

### STARTERS

**SMOKED FISH RILLETTES\*** #  
Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

### MAIN COURSE

**CARVED ROASTED BEEF STRIPLAIN\***  
Yorkshire pudding, roasted rosemary potatoes and horseradish infused pan gravy

### DESSERT

**CARROT CAKE**  
Layered with cinnamon-nutmeg and cream cheese frosting

## Beverage Package

RAISE A GLASS TO BIG SAVINGS and enjoy unlimited wine while you dine

**SELECT \$42 USD**

- Beer
- Wines by the glass (up to \$9 value)
- Non-Alcoholic cocktails
- Fountain soda with Coca Cola® souvenir cup



### MOJO

In the Caribbean, the namesake region we've sailed since 1970, mojo is the cornerstone sauce and marinade for many dishes. Mojo originated in the Canary Islands and has inspired regional variations from Cuba to Puerto Rico and beyond. Most mojos include olive oil, garlic, paprika and cumin with added flavorings such as vinegar, lemon, orange or lime juice.

## starters

**SMOKED FISH RILLETTES\*** #  
Delicate seafood spread of smoked salmon, mackerel, trout and sour cream, garnished with a tiger shrimp and garlic crostini

**STRAWBERRY, KIWI AND PINEAPPLE MEDLEY** # # # #  
Juicy, fresh fruit drizzled with sweet-tart lime syrup

**EGGPLANT AND ARTICHOKE TART** #  
Red pepper hummus, arugula, mascarpone cheese and a port wine-shallot reduction

**TOASTED FARRO AND LAMB BROTH** #  
With root vegetables

**AROMATIC ASIAN COCONUT SEAFOOD SOUP** # #  
Shrimp, bay scallops, calamari, mussels, ginger and lime

**WATERMELON AND RASPBERRY SOUP** # #  
Pistachio dust and mojito foam

**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

**ASPARAGUS, PEAS, SCALLOPS AND CRAB SPAGHETTI PASTA**  
Tossed in scented lemon, Chardonnay wine and cream reduction

**SOFT SHELL TORTILLAS** # #  
Filled with grilled vegetables and served with soy chili

**GRILLED PORK CHOP**  
With a medley of vegetables, potato gratin and onion jus

**HORSERADISH-CRUSTED FILLET OF ATLANTIC SALMON** # #  
Celeriac-potato mash, snow peas and a lemon beurre blanc and sweet mustard drizzle

**CARVED ROASTED BEEF STRIPLAIN\***  
Yorkshire pudding, roasted rosemary potatoes and horseradish infused pan gravy

**ALOO GOBI METHI** # # #  
Fenugreek-flavored potato and cauliflower curry served with fragrant basmati rice, pappadams and raita.

**CHICKEN SAAG**  
Steamed basmati rice, grilled roti, papadam and raita

## classics

**LINGUINI WITH POMODORO SAUCE** #  
Fragrant tomato, onion and garlic sauce tossed with al dente pasta

**STEAK AND MUSHROOM PIE**  
Baked potato, carrots, mange tout and cauliflower

**BROILED FILLET OF SALMON** # #  
Served with chef's choice of vegetables

**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)** 35.00  
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter.

**CHOPS GRILLE FILET MIGNON\*** 20.00  
9 ounces of roasted beef tenderloin with your choice of sauce

**SURF AND TURF\*** 41.00  
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*

# 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 galley's 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.