



## PIMIENTO

For nearly 10,000 years, the South and Central Americas have worked to perfect the chili pepper, one of the world's oldest cultivated crops. Upon sampling his first chili in 1493, Christopher Columbus called it "pimiento," Spanish for pepper. Their popularity surged in the years following, as seafaring traders shared chili seeds all over the world. They're still making their way all across the sea, as we sail to 280 destinations, using chilies to enhance dishes onboard every ship.

## Chef's Inspiration

A three-course dinner suggestion

### STARTERS

CHILLED STRAWBERRY BISQUE #V  
With mint foam

### MAIN COURSE

GARLIC TIGER PRAWNS #  
Seasonal vegetables and garlic herb butter

### DESSERT

STICKY BREAD AND BUTTER PUDDING  
Caramel sauce and vanilla ice cream

*Wines*  
Day of the  
Save  
20%  
off

Now you can enjoy specially selected varietals, handpicked from the wine list by our sommelier, that will tantalize your palate and awaken the senses in a unique and interesting way.

Order a glass or bottle tonight and enjoy the evening.



## ALEX PERBERSCHLAGER

Born and raised in a small village in Mauerkirchen, Austria, Corporate Chef Alex Perberschlager completed his apprenticeship for bakery and pastry in Austria before starting his international career, which brought him to famous bakeries and pastry shops in Switzerland, Hong Kong, Singapore and New Zealand. He went to sea in 2003, working for a small cruise liner before joining Royal Caribbean International in 2009. Mahlzeit!

## Starters

ARANCINI  
Roasted portabella mushrooms, garlic spinach, mozzarella, provolone cheese and Romesco sauce

CAPRESE SALAD #V  
Fresh mozzarella cheese, sun-ripened tomatoes and extra-virgin olive oil

ANTIPASTI #  
Cured Italian ham, seasonal melon, grilled vegetables, marinated portabella mushrooms and caramelized garlic

CREAMY ROASTED GARLIC SOUP  
With rye bread croutons

MINISTRONE #V  
Hearty tomato soup, mixed vegetables, pasta and Pecorino Romano cheese

CHILLED STRAWBERRY BISQUE #V  
With mint foam

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

LASAGNA AL FORNO  
Baked layers of egg pasta with beef bolognese and cream sauces

EGGPLANT PARMIGIANA #V  
Pan-fried, breaded eggplants, Pomodoro sauce, fresh basil and mozzarella and Parmesan cheeses

CHICKEN MARSALA #  
Sautéed chicken scaloppine, Marsala-mushroom sauce, buttery mashed potatoes and fresh vegetables

GARLIC TIGER PRAWNS #  
Seasonal vegetables and garlic herb butter

SLOW ROASTED PORK SHOULDER #  
Provolone-potato bake, broccoli, carrots and black truffle sauce

KAJU PANEER DHANSAK #V  
Paneer, fenugreek, tarka dal and pineapple curry with basmati rice, pappadams and raita

ACHARI GOSHT  
Prepared with roasted seeds and served with steamed basmati rice, grilled roti, papadam and raita

## classics

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

IRISH POT PIE  
Serve with broccoli, root vegetable medley and parsley mash

BROILED FILLET OF COD #  
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

SURE AND TURE\* 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 V vegetarian A Vitality™ dishes reflect a 3-course menu under 800 calories combined  
Please refer to your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food allergen-free environments.  
Consumption of alcohol and other beverages, including tobacco, may increase your risk of foodborne illness, especially if you have certain medical conditions.