

# Starters

## GREEK SALAD

diced tomatoes, cucumbers and bell peppers tossed in a red wine vinaigrette with olives and feta cheese

## SALMON TARTARE\*

lemon-marinated salmon with fennel, chives, capers, trout caviar and a toasted baguette

## ASIAN-STYLE PORK TACOS

roasted pork in a sweet-chili-soy sauce with sautéed vegetables in a soft bun

## ROASTED TOMATO SOUP

topped with crème fraîche, garlic focaccia croûtons and basil pesto

*classics* .....

## BAKED FRENCH ONION SOUP

savory beef broth with onions and herb croûtons baked with Gruyère cheese

## CAESAR SALAD

romaine, garlic croûtons, Parmesan, creamy Caesar dressing

## SHRIMP COCKTAIL

chilled shrimp, horseradish cocktail sauce, fresh lemon

## ESCARGOTS À LA BOURGUIGNONNE

baked snails in garlic-parsley butter—a true French delicacy

## GARDEN SALAD

fresh lettuce, tomatoes, cucumber, onion, house vinaigrette

## ARTISAN CHEESE PLATE

assorted cheeses, fig and date chutney, dried fruit bread

# Main Courses

## GARLIC TIGER SHRIMP

broiled until golden brown, served with jasmine rice, roasted seasonal vegetables and herb butter

## CHICKEN CORDON BLEU

breaded chicken breast stuffed with ham and cheese, served with assorted vegetables, french fries and cheese sauce

## STEAK DIANE\*

seasoned strip steak, served with a baked potato, grilled vegetables and a woodsy mushroom-Cognac sauce

## ROASTED RACK OF LAMB\*

baked yellow squash, carrots and creamy mashed potatoes

## TAGLIATELLE

al dente flat pasta noodles tossed with fresh pesto, cremini mushrooms, sundried tomatoes and Parmesan cheese

*classics* .....

## HERB-CRUSTED SALMON\*

pan-seared with horseradish, celery root purée, snow peas, grape tomatoes and a lemon-butter sauce

## ROASTED CHICKEN BREAST

tender chicken breast with roasted potatoes, carrots and spinach, and a savory thyme jus

## NEW YORK STRIP STEAK\*

prepared to order with choice of herb butter or green peppercorn sauce

## SPAGHETTI BOLOGNESE

rich and meaty sauce with San Marzano tomatoes, roasted garlic, Pecorino Romano cheese and fresh basil

# Desserts

## TIRAMISU

mascarpone cheese, ladyfingers, espresso and a hint of Kahlúa® liquor

## TRES LECHEs

sponge cake soaked in sweet cream, dulce de leche, meringue

## CHERRIES JUBILÉE

dark cherries cooked in a wine-cinnamon sauce topped with vanilla ice cream

*classics* .....

## CRÈME BRÛLÉE

rich vanilla custard topped with caramelized sugar

## APPLE BLOSSOM À LA MODE

warm apple tart served with vanilla ice cream and caramel sauce

## ROYAL CHEESECAKE

velvety cheesecake garnished with glazed strawberries

## ROYAL CHOCOLATE CAKE

layers of dark chocolate cake and decadent chocolate mousse

## SEASONAL FRUIT MEDLEY

a selection of fresh hand-cut fruit


## ICE CREAM

choice of vanilla, strawberry or chocolate *no-sugar-added ice cream is also available*

## Premium Selections

*Served with seasonal vegetables, and your choice of baked potato, mashed potatoes or rice*

*†An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.*

 no sugar added

## WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95<sup>†</sup>

## CHOPS GRILLE FILET MIGNON\*

roasted beef tenderloin with your selection of sauce \$16.95<sup>†</sup>

## SURF & TURF\*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95<sup>†</sup>

<sup>†</sup>Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.