

Starters

DUCK TERRINE

duck liver paté with pickled baby vegetables, whole grain mustard, apricot chutney and toasted sourdough bread

EGGPLANT AND KALAMATA OLIVE TARTARE

marinated spiced eggplant with red peppers, served with red pepper hummus, kalamata olives and garlic bread

SEAFOOD PUFF PASTRY

flaky puff pastry filled with seafood in a lobster-cream sauce, finished with crème fraîche and chives

BAKED POTATO SOUP

rich and creamy, served with cheddar cheese, bacon, sour cream and fresh chives

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

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

Main Courses

MOROCCAN SPICED AHI TUNA*

seared tuna steak served over mint couscous, with sautéed spinach, bell pepper coulis, yogurt vinaigrette

LASAGNA AL FORNO

layers of lasagna pasta, beef ragout, ricotta and mozzarella cheeses, marinara and béchamel sauces

CLASSIC BEEF STROGANOFF

Russian dish of tender beef in a paprika-mushroom sauce over linguine pasta with pickles, crispy beets and sour cream

MOJO MARINATED GRILLED PORK CHOP

bone-in pork loin marinated in a savory citrus sauce, paired with sweet potatoes, broccoli and a cumin-citrus reduction

GREEK VEGETARIAN MOUSSAKA

grilled eggplant, tomatoes, potatoes and onions baked with a breadcrumb and cheese topping, oregano-feta crumble

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, baked potato, sautéed vegetables

SPAGHETTI BOLOGNESE

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

WHOLE MAINE LOBSTER

broiled, grilled or steamed lobster with melted butter or fresh garlic-herb butter \$29.95[†]

CHOPS GRILLE FILET MIGNON*

roasted beef tenderloin with your selection of sauce \$16.95[†]

SURF & TURF*

Maine lobster tail and roasted filet mignon, with your selection of sauce \$34.95[†]

*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.

Desserts

BANANAS FOSTER

sautéed bananas topped with vanilla ice cream and caramel sauce

TRADITIONAL ENGLISH TRIFLE

layers of sherry-soaked sponge cake, fruit, vanilla custard and whipped cream

COCONUT LAYER CAKE

coconut sponge cake, coconut whipped cream and raspberry sauce

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*