

# TASTE OF ROYAL

## SIGNATURE COCKTAIL | HOOKED

### Saint Peter's Spritzer

St-Germain Elderflower Liqueur, Aperol, fresh lemon juice, topped with prosecco

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## FIRST COURSE | WONDERLAND

### Citrus Seas Tuna Tartare\*

Fresh spicy tuna, wasabi tobiko, yuzu mayonnaise, phyllo Parmesan crackers

*Paired with* Peter Yeaflands, Marlborough, New Zealand

## SECOND COURSE | GIOVANNI'S TABLE

### Mascarpone Cheese Risotto with Crab Meat

Carnaroli rice, crab meat, lemon, mascarpone, peas, aged Parmesan

*Paired with* MER SOLEIL, CHARDONNAY RESERVE, CALIFORNIA

## THIRD COURSE | CHOPS GRILLE

### Filet Mignon and Spicy Jumbo Shrimp\*

Grilled asparagus, mashed potatoes, red pepper flakes, creamy garlic butter

*Paired with* FRANCIS F. COPPOLA, CLARET, CALIFORNIA

## FOURTH COURSE | 150 CENTRAL PARK

### Fried Cheesecake

Nutella®, whipped cream, caramelized popcorn

*Paired with* DOW'S VINTAGE PORT

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Enjoy an expertly-curated wine flight  
with your experience for an additional \$20.99\*

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†Guests with a beverage package receive a 25% discount on the wine pairing.

\*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 or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments.

An additional tax may apply for certain ports or itineraries.

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