

A TASTE OF THE UK

CHEF'S RECOMMENDATION



GOAT CHEESE TART
seasoned eggplant, zucchini, bell peppers and tomatoes atop puff pastry topped with goat cheese

TRADITIONAL ENGLISH FISH AND CHIPS
deep-fried tempura-battered Atlantic cod served alongside thick-cut fried potatoes, coleslaw and tartar sauce

STICKY TOFFEE PUDDING
warm steamed date pudding with caramel sauce and whipped cream

STARTERS

BABY SHRIMP COCKTAIL SALAD
with a brandied marie rose sauce

LEEK AND POTATO SOUP
green and white leeks, potato, cream, fresh chives

MOZZARELLA CHEESE STICKS
mozzarella cheese coated with crispy garlic-seasoned panko breading, served with a zesty marinara dipping sauce

ESCARGOTS A LA BOURGUIGNONNE 🍷
baked snails in garlic-parsley butter—a true French delicacy

GOAT CHEESE TART
seasoned eggplant, zucchini, bell peppers and tomatoes atop puff pastry topped with goat cheese

GARDEN SALAD 🌿
fresh lettuce, tomatoes, cucumber, onion, house vinaigrette

MAIN COURSES

TRADITIONAL ENGLISH FISH AND CHIPS
deep-fried tempura-battered Atlantic cod served alongside thick-cut fried potatoes, mushy peas, coleslaw and tartar sauce

CHICKEN TIKKA MASALA
tender chicken strips in a spicy tomato-yogurt sauce, served with basmati rice, roti and pappadam

CHICKEN AND MUSHROOM PIE
creamy chicken and mushroom stew potted with flaky puff pastry, served with seasonal vegetables
Grilled chicken breast available upon request.

NEW YORK STRIP STEAK 🍷 🍴
prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

ROAST BEEF W/YORKSHIRE PUDDING*
delicately seasoned striploin with Yorkshire pudding, roast new potatoes, steamed broccoli and rich pan gravy

FETTUCINE ALFREDO
fettucine pasta with a creamy Alfredo sauce topped with grated parmesan and chopped parsley

BUTTERNUT SQUASH CURRY W/STEAMED RICE 🌿
butternut squash, chickpeas, onion, garlic and ginger in a sweet curry sauce with steamed basmati rice, roti and pappadam

DESSERTS

ROYAL CHOCOLATE CAKE 🍷
layers of dark chocolate cake and decadent chocolate mousse

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

STICKY TOFFEE PUDDING
warm steamed date pudding with caramel sauce and whipped cream

CHOCOLATE MOUSSE 🌿
silky chocolate mousse topped with whipped cream and fresh strawberries

BERRY SUNDAE 🌿
ice cream, berry compote, whipped cream with crushed vegan cookies

ICE CREAM 🍷
choice of vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available.

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL
broiled lobster tail with melted butter \$16.99†

CHOPS GRILLE FILET MIGNON*
grilled beef tenderloin with your selection of sauce \$19.99†

SURF AND TURF*
Maine lobster tail and grilled filet mignon with your selection of sauce \$34.99†

🍷 Royal classic 🌿 no sugar added 🌿 vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions.

Royal Caribbean International galleys are not food-allergen-free environments. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

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