

# THE ROYAL NIGHT

## CHEF'S RECOMMENDATION



**BAKED FRENCH ONION SOUP** 🍷  
savory beef broth with caramelized onions and herb croutons coated with melted Gruyère and Parmesan cheeses

**MAINE LOBSTER TAIL** 🍷  
broiled lobster tail with melted butter  
*Additional lobster tail available for \$16.99*

**BAKED ALASKA**  
layered Neapolitan ice cream wrapped in sponge cake and torched meringue

## STARTERS

**BRIGHT CITRUS AVOCADO AND MELON SALAD** 🌱  
sweet cantaloupe, ripe avocados, orange segments and figs in a maple-lime dressing, topped with toasted pine nuts

**CHILLED SHRIMP COCKTAIL** 🍷  
tender shrimp, classic horseradish cocktail sauce, fresh lemon

**BAKED FRENCH ONION SOUP** 🍷  
savory beef broth with caramelized onions and herb croutons coated with melted Gruyère and Parmesan cheeses

**CLASSIC CAESAR SALAD** 🍷  
crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

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

**VIDALIA ONION TART**  
sweet onion tart baked with smoked bacon and Parmesan cheese, served with sautéed peppers and creamed leeks

## MAIN COURSES

**LEMON-BUTTER BAKED COD**  
crusted and baked until golden, served with sautéed spinach, fluffy citrus rice and a lemon-butter sauce

**CHICKEN MARSALA**  
chicken breast in a mushroom-Marsala wine sauce with garlicky mashed potatoes, sautéed asparagus and tomatoes  
*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

**MAINE LOBSTER TAIL**  
broiled lobster tail with melted butter  
*Additional lobster tail available for \$16.99*

**CHEESE TORTELLINI PASTA**  
cheese-filled pasta in a rich cream sauce topped with grated Parmigiano-Reggiano and basil oil

**STUFFED RED BELL PEPPER** 🌱  
with whole wheat Mediterranean couscous, fragrant herbs and sautéed vegetables, hearty marinara and salsa verde

**SPICY SHRIMP JALFREZI**  
tiger shrimp in a spicy curry with tomatoes and green peppers, steamed basmati rice, roti, crispy papadum, cilantro  
*Indian vegetarian entrée available upon request.*

## DESSERTS

**BAKED ALASKA**  
layered Neapolitan ice cream wrapped in sponge cake and torched meringue

**WARM CHOCOLATE CAKE**  
rich molten center, chocolate sauce and a scoop of vanilla ice cream

**RED VELVET CAKE**  
fluffy cocoa layered cake with sweet cream cheese frosting

**STRAWBERRY SHORTCAKE** 🌱  
layers of fresh strawberries, light vanilla sponge cake and creamy custard

**CHILLED BANANA-COCOA CUSTARD** 🌱  
with a touch of tahini and sweetened with maple syrup and Medjool dates, topped with caramelized bananas

**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<sup>†</sup>

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

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

🍷 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.

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