

BON VOYAGE

CHEF'S RECOMMENDATION



MEDITERRANEAN TAPAS MEDLEY
a spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

BRAISED LAMB
fork tender braised lamb with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

CREMA CATALANA
smooth and rich Spanish-style custard topped with a crackly caramelized sugar topping

STARTERS

MEDITERRANEAN TAPAS MEDLEY
a spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

PAN-SEARED ASPARAGUS ☺
jumbo green asparagus with creamy white bean hummus and a hazelnut-basil pesto drizzle

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

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

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

SEAFOOD CAKE
panko breaded and deep-fried until golden brown, with mango-carrot slaw and a spicy garlic mayonnaise

MAIN COURSES

PECAN CRUSTED SALMON*
roasted salmon under a crunchy creole pecan crust with warm potatoes in a light horseradish scallion crema

AUTUMN TURKEY DINNER
juicy roasted turkey over mashed sweet potatoes, apple stuffing with toasted walnuts, sautéed corn and rich cider gravy
Grilled chicken breast available upon request.

BRAISED LAMB
fork tender braised lamb with roasted garlic mashed potatoes, bean ragout, sautéed spinach and rosemary-lamb jus

GRILLED MEDITERRANEAN STEAK*
prepared to order with garlic potato wedges, tender roasted vegetables and a classic chimichurri sauce

SPAGHETTI BOLOGNESE 🍷
rich and meaty sauce with San Marzano tomatoes, roasted garlic, Parmesan cheese and fresh parsley

VEGETABLE GREEK MOUSSAKA ☺
layers of grilled eggplant, Roma tomatoes and tender potatoes and onions, topped with panko breadcrumbs and served with oregano-tomato salsa

CHICKEN CHETTINAD
classic Indian dish of chicken marinated in a spicy coconut-masala sauce, served with jasmine rice, papadum, roti and raita
Indian vegetarian entrée available upon request.

DESSERTS

WARM APPLE COBBLER
sweet crumble over cinnamon-dusted apples served with vanilla ice cream

CREMA CATALANA
smooth and rich Spanish-style custard topped with a crackly caramelized sugar topping

DARK CHOCOLATE BROWNIE
rich cocoa brownie, sweet whipped cream, caramel popcorn and a caramel drizzle

LAYERED PEACH TRIFLE ☺
layers of soaked sponge cake, sweet peaches, whipped cream and a strawberry-lime sauce

CHOCOLATE CHERRY TART ☺
vanilla tart shell with rich dark chocolate ganache and cherry filling, sweet whipped cream and lemon zest

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.

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