

A TASTE OF ITALY

CHEF'S RECOMMENDATIONS



ITALIAN MINISTRONE

a classic Italian soup—diced mixed vegetables, cannellini beans and macaroni pasta cooked in a savory tomato broth

LASAGNA AL FORNO

layers of lasagna pasta, beef ragout, mozzarella cheese, marinara and béchamel sauce

CLASSIC TIRAMISU

layers of whipped mascarpone cheese, delicate ladyfingers, espresso and a hint of Kahlúa® liqueur

STARTERS

ITALIAN MINISTRONE

a classic Italian soup—diced mixed vegetables, cannellini beans and macaroni pasta cooked in a savory tomato broth

CRAB SUSHI*

two crab and cucumber sushi rolls topped with sesame seeds and masago

CLASSIC CAESAR SALAD‡

crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

CRISPY PARMESAN ARANCINI

panko-breaded and fried arborio rice, portobello mushroom and provolone cheese balls paired with romesco sauce

GOLDEN POLENTA FRIES WITH SPICY DIP ☺

crispy baked corn polenta served with a chilled creamy hazelnut-red pepper spread

PORK RIBS SOUP WITH BITTER GOURD

pork ribs, savory ginger broth, scallions and red wolfberries

MAIN COURSES

PAN-SEARED FILLET OF SOLE

lightly floured flaky white fish served with jasmine rice, steamed broccoli, cherry tomatoes and a delicate lemon-butter sauce

CHICKEN PARMESAN

breaded chicken breast topped with marinara sauce and melted mozzarella cheese, served over al dente spaghetti
Grilled chicken breast available upon request

LASAGNA AL FORNO

layers of lasagna pasta, beef ragout, mozzarella cheese, marinara and béchamel sauce

CREAMY MUSHROOM RISOTTO

hearty arborio rice cooked with vegetable broth and finished with wild mushrooms, mascarpone and Parmesan cheeses

VEGAN SPAGHETTI BOLOGNESE ☺

al dente pasta in a rich marinara sauce with hearty mushrooms and a tofu crumble

JAPANESE BEEF STEAK WITH CRISPY GARLIC*

white cabbage chiffonade, roasted purple sweet potato, sweet soya sauce

BUTTERNUT SQUASH CURRY ☺

tender butternut squash, onions, garlic and fragrant spices, served with dal, rice, papadum, roti and raita

SPICED LAMB KOFTA

ground lamb with aromatic onion-tomato gravy, basmati rice, roti, crispy papadum, chilled raita

DESSERTS

CLASSIC TIRAMISU

layers of whipped mascarpone cheese, delicate ladyfingers, espresso and a hint of Kahlúa® liqueur

ITALIAN CHOCOLATE-HAZELNUT CAKE

decadent nutty cake with sweet whipped cream and a rich chocolate sauce

SEASONAL FRUIT MEDLEY ☺

a selection of fresh, hand-cut fruit

ICE CREAM‡

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

COFFEE POT DE CRÈME ☺

luscious creamy coffee-flavored custard with whipped cream and fresh strawberry

CRUMBLY OAT AND BERRY BAR ☺

layers of jam and brown-sugar-crusteds oats baked fresh and topped with berries and mint

ARTISAN CHEESE PLATE‡

an assortment of artisan cheeses with fig chutney and seasonal accompaniments

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 galleries 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