



ROYAL CARIBBEAN

ODYSSEY OF THE SEAS



APPETIZERS

Chilled Shrimp Cocktail

Tender shrimp, classic horseradish cocktail sauce, fresh lemon

Gazpacho

Tomatoes, onions, celery, cucumbers, bell peppers and lemon juice with garlic croutons

Tuna Carpaccio*

Thinly sliced sushi-grade tuna topped with a fresh fennel salad and drizzled with citrus vinaigrette

Greek Salad

Tomatoes, cucumber, olives and feta cheese tossed in a red wine vinaigrette

Ricotta & Spinach Quiche

With tender asparagus, arugula and marinated cherry tomatoes

Vegan Spring Onion "Falafel"

With a cucumber and tofu tzatziki



ENTREES

Fragrant Herb-Crusted Salmon*

Pan-seared crunchy topping with horseradish served with celery root purée, snow peas and a lemon-butter sauce

Chicken Piccata

Panko crusted tender chicken in a white wine and caper butter emulsion, served over creamy lemony mashed potatoes and seasonal vegetables

Orso Bucco Gremolata

Braised veal shank with a fragrant wine-tomato sauce, paired with string beans and creamy polenta

Aged Prime Rib of Beef*

Slow-roasted ribeye with a baked potato, buttered seasonal vegetables and a horseradish au jus

Farfalle alla Puttanesca

Al dente bowtie pasta tossed with a San Marzano tomato sauce with capers, black olives, anchovies and Parmesan

Vegan Green Vegetable Orzo Pasta

Seasonal green vegetables, orzo pasta and herbs tossed in a vegan pesto sauce

Grilled Chicken Breast

Tender chicken breast with roasted potatoes, carrots, spinach and a savory thyme jus

Lamb Curry

Tender cut lamb in a spicy fennel-saffron sauce with basmati rice, mint chutney, roti and crispy papadum



DESSERTS

Lemon Curd Tartlet

Creamy lemon curd topped with torched meringue

Pistachio Crème Brûlée

Rich pistachio custard with a crackly caramelized sugar topping

Italian Chocolate Hazelnut Cake

Topped with a chocolate sauce and whipped cream

Panna Cotta

Silky vanilla sweet cream topped with fresh strawberries

Vegan Chocolate Brookie

Soft chocolate chip cookie baked into a fudgy brownie

Artisan Cheese Plate

An assortment of artisan cheeses with fig chutney and seasonal accompaniments

Ice Cream

Vanilla, strawberry or chocolate
No-sugar-added and vegan ice creams are available

