



ROYAL CARIBBEAN

ODYSSEY OF THE SEAS



APPETIZERS

Classic Caesar Salad

Crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

Chilled Shrimp Cocktail

Tender shrimp, classic horseradish cocktail sauce, fresh lemon

Roasted Poblano Pepper Soup

Rich and silky, topped with roasted corn, red peppers, fresh cilantro and sautéed chorizo

Vegan Tortilla Soup

Tomato broth with hearty black beans and sweet corn, topped with cilantro, crunchy corn tortillas and fresh lime

Grilled Sweet Corn Cakes

Served golden brown with grilled vegetables, tomato avocado salsa and fresh cilantro

Escargots à la Bourguignonne

Baked snails in garlic-parsley butter — a true French delicacy



ENTREES

Chili-Lime Crusted Salmon

Served over a sweet potato, mushroom and kale hash topped with tangy mango and bell pepper salsa

Turkey Pot Pie

Diced turkey with sweet potato, corn and peas in a creamy sauce baked under flaky puff pastry
Grilled chicken breast available upon request

Pulled Pork Enchilada

Tender pulled pork in flour tortilla baked with cheese, guajillo pepper sauce and sour cream, topped with fresh cilantro and red onion

Carne Asada

Chili-marinated and grilled flank steak with Mexican-style rice, pinto beans, sautéed spinach and peppers, finished with a bright salsa verde

Grilled Chicken Breast

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

Cilantro-Lime Tofu Tacos

Crispy fried tofu in a warm flour tortilla with guacamole and cilantro, served with house-made salsa

Butter Chicken

Tender chicken in a rich curry of spiced tomato, butter and cream, served with jasmine rice, crispy papadum, roti and raita



DESSERTS

Caramel Flan

Silky custard with a rich caramel topping

Tres Leche Cake

Moist sponge cake soaked in three milks with whipped cream

Warm Apple Cobbler

Spiced apples with a buttery oat topping, served warm

No Sugar Added Coconut Layer Cake

Light and fluffy cake with coconut, topped with fresh fruit

Vegan Toffee Cheesecake

Creamy cheesecake with a graham cracker crust and toffee drizzle

Artisan Cheese Plate

An assortment of artisan cheeses with fig chutney and seasonal accompaniments

Ice Cream

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

