



ROYAL CARIBBEAN

ODYSSEY OF THE SEAS



APPETIZERS

Mediterranean Tapas Medley

A spread of hummus, refreshing tzatziki, classic Greek salad and soft pita bread

Vegan 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 croutons, Parmesan, creamy Caesar dressing

Seafood Cake

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



ENTREES

Pecan-Crusted Salmon*

Roasted salmon under a crunchy creole pecan crust, 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 creamy garlic mashed potatoes, bean ragoût, sautéed spinach and rosemary-lamb jus

Mediterranean Steak*

Prepared to order with garlic potato wedges, tender roasted vegetables, and a classic chimichurri sauce

Cottage Pie

Tender beef, buttered peas and carrots in a rich gravy baked under mashed potatoes au gratin

Vegan Vegetable Greek Moussaka

Layers of grilled eggplant, Roma tomatoes, and tender potatoes and onions, topped with panko breadcrumbs and served with oregano-tomato salsa

Grilled Chicken Breast

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

Chicken Chettinad

Classic Indian dish of chicken marinated in a spicy coconut-masala sauce served with jasmine rice, papadam, 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

No Sugar Added Layered Peach Trifle

Layers of soaked sponge cake, sweet peaches, whipped cream and a strawberry-lime sauce

Vegan Black Forest Tart

Vanilla tart shell with rich dark chocolate ganache and cherry filling, sweet whipped cream and lemon zest

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

