



ROYAL CARIBBEAN

ODYSSEY OF THE SEAS



APPETIZERS

Seared Beef Carpaccio

Charred beef tenderloin thinly sliced under arugula, crispy garlic, shaved Parmesan and a Dijon-mustard dressing

Italian Minestrone

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

Garden Mixed Salad

Fresh lettuce greens, tomatoes, cucumber and red onion served with a house vinaigrette

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 marinara sauce

Vegan Golden Polenta Fries

Crispy baked corn polenta served with a rich marinara sauce



ENTREES

Pan-Seared Filet 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

Lasagne al Forno

Layers of lasagna pasta, beef ragout, mozzarella cheese, marinara and Béchamel sauce

New York Strip Steak*

Prepared to order with choice of herb butter or green peppercorn sauce, baked potato, sautéed vegetables

Vegetable Pot Pie

A creamy ragout of tender diced vegetables, mushrooms and mascarpone cheese baked under flaky puff pastry

Vegan Spaghetti Bolognese

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

Grilled Chicken Breast

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

Lamb Kofta

Ground lamb with aromatic onion-tomato gravy, basmati rice, roti, crispy papadum, chilled raita
Indian vegetarian entrée available upon request



DESSERTS

Lemon Curd Tartlet

Sweet lemon curd baked in a buttery crust with torched meringue and a chocolate garnish

Italian Chocolate-Hazelnut Cake

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

Classic Tiramisu

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

No Sugar Added Coffee Pot de Crème

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

Vegan Crumbly Oat & 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

Ice Cream

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

