



ROYAL CARIBBEAN

ODYSSEY OF THE SEAS



APPETIZERS

Salmon Gravlax

Cured Atlantic salmon with thinly sliced cucumber, onion and tomatoes, lemon, capers and a honey-mustard dressing

Chilled Spring Cocktail

Served with a horseradish cocktail sauce

Tom Yum Soup

Hot and sour soup with shrimp, coconut and red chili

Caesar Salad

Crisp romaine, garlic croutons, Parmesan, creamy Caesar dressing

Vegan Spring Rolls

Deep-fried until golden brown and paired with a sweet Thai chili sauce

Chicken & Cabbage Dumplings

Steamed and sautéed, served with a soy and sesame dipping sauce



ENTREES

Salmon Teriyaki

Teriyaki marinated Atlantic salmon, steamed jasmine rice, bok choy, toasted sesame

Kung Pao Chicken

Sichuan-marinated, wok-fried chicken with aromatic jasmine rice, Asian greens and a chili-peanut sauce
Grilled chicken breast available upon request

New York Strip Steak

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

Sweet & Sour Pork

Cantonese style sweet and sour pork, golden pineapple, red peppers

Shrimp Pad Thai

Wok-fried rice noodles tossed with Asian vegetables and a savory peanut sauce

Vegan Lentil & Vegetable Pie

Slow-braised French lentils, vegetables and herbs in a San Manzano tomato gravy topped with olive oil mashed potato au gratin

Chicken Biryani

Chicken and basmati rice in fragrant spices, served with dal and crispy roti
Indian vegetarian entrée available upon request



DESSERTS

Matcha Passion Fruit Cake

With red coulis

Royal Chocolate Cake

Layers of dark chocolate cake and decadent chocolate mousse

Banh Flan

Coconut custard cream, fresh lime zest

No Sugar Added Mango Tapioca Pearl

With a five-spice mango compote

Vegan Lychee Tart

With fresh strawberry

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

